



INSALATE

LATTUGA • 15

Baby gem lettuce, toasted herb croutons, aged pecorino

PINZIMONIO • 13

Seasonal vegetable crudités, fresh herb mayonnaise

POLPO • 27

Grilled octopus, ratte potatoes, olives, capers, lemon parsley dressing

CAVOLO RICCIO • 15

Tuscan kale, ricotta, pomegranate, pine nuts, caperberries

CRUDO

TONNO • 23

Lime-marinated tuna, pickle cucumber, lilliput capers, red chili

SPIGOLA • 24

Sea bass carpaccio, white peach, fennel, citrus dressing

ANTIPASTI

FRITTURA • 25

Deep fried squid, pink prawns, zucchini, lemon aioli

ARANCINI • 13

Beef bolognese & smoked scamorza, roasted tomato sauce

CARPACCIO DI MANZO • 29

Black Angus carpaccio, chiodini, mustard & pink peppercorns, black truffle

BURRATA • 21

Cherrywood smoked burrata, grilled courgettes, pistachios & herbs

CULATELLO • 38

24 Months aged Culatello di Zibello, Oro Spigaroli, pickled vegetables giardiniera

VITELLO TONNATO • 23

Veal magatello, tuna anchovy cream, green bean & fennel salad

PIZZETTE

MARGHERITA • 14

Mozzarella di bufala, tomato sauce, basil oil

PICCANTE • 17

Spiced nduja sausage, grilled red peppers, stracciatella

MARINARA • 15

Datterino tomato sauce, anchovies, fresh oregano

TARTUFO • 28

Truffled mascarpone, caramelised onion, truffle shavings

PASTA

PESTO • 19

Casarecce, pesto Genovese, grean beans, confit potatoes

AGNOLOTTI • 21

Stracciatella agnolotti, roasted tomato cream, 24 month DOP Parmesan

GRANCHIO • 34

Spaghettone di Gragnano, hand-picked white crab meat, chilli, Amalfi lemon

ASTICE • 54

Half native lobster, linguine, lobster reduction

RISOTTO • 26

Vialone nano risotto, asparagus, Italian sausage, caciocavallo

MALTAGLIATI • 26

Hand cut maltagliati pasta, slow cooked wild boar ragù, aged pecorino

PADELLA

From the grill to the table, inviting everyone to savour a meal together

ORATA • 92 (1.2kg)

Whole line-caught sea bream, citrus & black pepper marmalade

BISTECCA FIORENTINA • 155 (1.2kg)

40 Day dry aged Vacca Rossa Padana beef T-bone

PESCE

BRANZINO • 51 (150gr)

Wild sea bass fillet, heirloom tomato confit, Tropea red onion, balsamic reduction

GAMBERONI • 52 (1 piece)

Chargrilled imperial king prawn, Taggiasca olive & tomato condiment

SOGLIOLA • 76 (700gr)

Pan-seared Dover sole, lemon brown butter, chopped capers

CARNE

MILANESE • 55 (350gr)

Vercelli veal tomahawk, anchovies, caper & lemon brown butter

FILETTO • 58 (250gr)

Frisona beef fillet, grilled baby gem, pickled red onion, black truffle

POLLO CACCIATORA • 39 (300gr)

Corn-fed chicken “al mattone”, cacciatore sauce

CONTORNI

BROCCOLETTI • 13

Tender stem broccoli, garlic, peperoncino oil

SPINACI • 13

Sautéed baby spinach, preserved lemon zest

CAPONATA • 13

Mixed vegetables, pinenuts, olives, capers & raisins

FRITTE • 16

Truffle fries, parmesan, paprika, truffle mayonnaise

FORMAGGI

PARMIGIANO RISERVA • 17

36 Month DOP Parmesan, acacia honey, aged balsamic

TOMINO TARTUFO • 23

Grilled Tomino, shaved truffle, crispy carasau bread

PASTICCERIA

MARITOZZO • 15

Brioche buns, chocolate custard, Chantilly cream

TIRAMISU • 16

Ladyfingers, mascarpone cream, espresso

FRUTTA • 13

Marinated seasonal fresh, fruits salad, citrus sorbet

GIANDUJA • 15

Hazelnut chocolate bar, praline crunch

CREMACOTTA • 16

Vanilla cremacotta, pistachio ice cream

FRAGOLE • 15

Strawberries, basil lemon sorbet, Chantilly cream

PER LA TAVOLA

*Family style desserts designed to be shared with the table
(serves up to four)*

TIRAMISU • 42

Ladyfingers, mascarpone cream, espresso

GELATO MANTECATO • 32

Freshly made fior di latte ice cream, chocolate sauce & toppings

GELATO

ICE CREAM • 4 (per scoop)

Vanilla · Pistachio · Tiramisù · Negroni · Rocher
Basil · Strawberry · Chocolate & Olive Oil

LA TAVOLETTA

Our signature chocolate bar

LONDRA • 18

70% Dark chocolate bar, vanilla fudge, shortbread

DUBAI • 18

70% Dark chocolate bar, kunafa, Piedmont hazelnut, milk chocolate

*For allergy information please ask a member of staff for our Food Allergen Information Card.
Prices are VAT inclusive and a discretionary 16% service charge will be added to your bill.*