



SET LUNCH MENU

Ideal for those seeking a swift lunch in style

3 COURSES • £40
MONDAY TO FRIDAY 12PM – 3PM



INSALATE

LATTUGA • 16

Baby gem lettuce, toasted herb croutons, aged pecorino

PINZIMONIO • 13

Seasonal vegetable crudité's, fresh herb mayonnaise

POLPO • 28

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

CAVOLO RICCIO • 16

Tuscan kale, ricotta, pomegranate, pine nuts, caperberries



CRUDO

TONNO • 23

Lime-marinated tuna, pickled cucumber, Lilliput capers, red chili

RICCIOLA • 24

Yellowtail carpaccio, smoked tomato balsamic, watermelon, datterino dressing



ANTIPASTI

FRITTURA • 25

Deep fried squid, pink prawns, zucchini, lemon aioli

ARANCINI • 14

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, pistachio and 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 • 15

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 • 22

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

PACCHERI • 25

Paccheri, red gurnard ragù, San Marzano tomato

MALTAGLIATI • 26

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



PADELLA

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

RISOTTO • 56

Vialone Nano risotto, clams, mussels, prawns, octopus



PESCE

BRANZINO • 51 (150gr)

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

GAMBERI DIAVOLA • 62 (200gr)

Roasted Mazara del Vallo red prawns, Calabrian chilli, lemon

SOGLIOLA • 76 (700gr)

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

CARNE

MILANESE • 58 (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 • 43 (300gr)

Roasted whole boneless baby chicken, cacciatora sauce

CONTORNI

BROCCOLETTI • 13

Tenderstem broccoli, garlic, peperoncino oil

SPINACI • 13

Sautéed baby spinach, preserved lemon zest

CAPONATA • 13

Mixed vegetables, pinenuts, olives, capers & raisins

FRITTE TARTUFATE • 16

Truffle fries, Parmesan, paprika, truffle mayonnaise



IL PRANZO MENU

Weekend specials designed to be shared family-style

£58
SATURDAY & SUNDAY 12PM – 4PM



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 • 18

Ladyfingers, mascarpone cream, espresso

FRUTTA • 15

Marinated seasonal fresh, fruits salad, citrus sorbet

GIANDUJA • 15

Hazelnut chocolate bar, praline crunch

ALBICOCCA • 16

Apricot, pistachio, chantilly cream

MERINGATA • 15

Strawberry, Italian meringue, mascarpone cream



PER LA TAVOLA

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

TIRAMISU • 46

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 the team for our Food Allergen Information Card.
Prices are inclusive of VAT and a discretionary service charge of 16% will be added to your final bill.*