



INSALATE

- LATTUGA • 16**
Baby gem lettuce, toasted herb croutons, aged pecorino
- PINZIMONIO • 13**
Seasonal vegetable crudités, 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 chilli
- RICCIOLA • 24**
Yellowtail carpaccio, smoked tomato balsamic, datterino dressing

ANTIPASTI

- FRITTURA • 25**
Deep fried squid, tiger prawns, sea bass, 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 Month aged Culatello di Zibello Oro Spigaroli, gnocco fritto
- VITELLO TONNATO • 23**
Veal magatello, tuna anchovy cream, green bean & fennel salad

PIZZETTE

- MARGHERITA • 15**
Mozzarella fior di latte, tomato sauce, basil oil
- PICCANTE • 17**
Spiced 'nduja sausage, grilled red peppers, stracciatella
- COPPA • 19**
Tomato, mozzarella, Coppa della Bassa Spigaroli, rocket, shaved Grana Padano
- TARTUFO • 59**
Truffled mascarpone, caramelised onion, white 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, tagliatelle, lobster reduction
- MAFALDE • 36**
Hare, pheasant & guinea fowl ragù, Pecorino Romano, toasted peanuts
- BOSCAIOLA • 26**
Hand cut maltagliati, Italian sausage, Autumn mushrooms, aged Parmigiano

PADELLA

Inviting everyone to savour a meal together

- ORATA • 92** (1.2kg)
Whole line-caught sea bream, citrus & black pepper marmalade
- BISTECCA • 13** / 100g
40 Day dry-aged Vacca Rossa Padana beef T-bone
- RISOTTO • 38**
Vialone nano risotto, saffron, braised beef cheeks

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 polenta, wild mushrooms
- POLLO CACCIATORA • 43** (300gr)
Roasted whole boneless baby chicken, cacciatore 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

TARTUFO BIANCO

- TAGLIOLINI • 68**
White truffle tagliolini, aged Parmigiano, butter emulsion
- MILANESE TARTUFATA • 128**
350g Vercelli veal tomahawk, Fontina DOP, white truffle
- RISOTTO PORCINI • 76**
Porcini mushrooms risotto, white truffle, gremolata
- TOMINO • 34**
Grilled Tomino, white truffle, carasau bread, Acacia honey

PASTICCERIA

- MARITOLLO • 15**
Brioche buns, chocolate custard, Chantilly cream
- PANNA COTTA • 16**
Vanilla panna cotta, figs, amarena syrup
- TIRAMISU • 18**
Ladyfingers, mascarpone cream, espresso
- MERINGATA • 15**
Crispy meringue, mandarin sorbet, chestnut Chantilly
- GIANDUJA • 15**
Hazelnut chocolate bar, praline crunch
- PANETTONE • 14/42**
Warm traditional panettone, mascarpone cream, chocolate sauce
- BONET CALDO • 18**
Warm chocolate cake, Amaretto di Saronno, custard sauce
- GELATO • 4** (per scoop)
Vanilla · Pistachio · Tiramisù
Negroni · Rocher · Basil · Strawberry
Chocolate & Olive Oil

PER LA TAVOLA

*Family style desserts designed to be shared by 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

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.*