



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 chili	RICCIOLA • 24 Yellowtail carpaccio, smoked tomato balsamic, datterino dressing
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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 Months 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	ASTICE • 54 Half native lobster, tagliatelle, lobster reduction
AGNOLOTTI • 22 Stracciatella agnolotti, roasted tomato cream, 24 month DOP Parmesan	MAFALDE • 36 Hare, pheasant & guinea fowl ragu', Pecorino Romano, toasted peanuts
GRANCHIO • 34 Spaghettone di Gragnano, hand-picked white crab meat, chilli, Amalfi lemon	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	MILANESE • 58 (350gr) Vercelli veal tomahawk, anchovies, caper & lemon brown butter
GAMBERI DIAVOLA • 62 (200gr) Roasted Mazara del Vallo red prawns, Calabrian chilli, lemon	FILETTO • 58 (250gr) Frisona beef fillet, grilled polenta, wild mushrooms
SOGLIOLA • 76 (700gr) Pan-seared Dover sole, lemon brown butter, chopped capers	POLLO CACCIATORA • 43 (300gr) Roasted whole boneless baby chicken, cacciatore sauce

CARNE

CONTORNI

BROCCOLETTI • 13 Tenderstem broccoli, garlic, peperoncino oil	CAPONATA • 13 Mixed vegetables, pinenuts, olives, capers & raisins
SPINACI • 13 Sautéed baby spinach, preserved lemon zest	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

MARITOZZO • 15 Brioche buns, chocolate custard, Chantilly cream	GIANDUJA • 15 Hazelnut chocolate bar, praline crunch
TIRAMISU • 18 Ladyfingers, mascarpone cream, espresso	PANNA COTTA • 16 Vanilla panna cotta, figs, amarena syrup
FRUTTA • 15 Marinated seasonal fresh fruits salad, citrus sorbet	MERINGATA • 15 Crispy meringue, mandarin sorbet, chestnut Chantilly
GELATO • 4 (per scoop) Vanilla · Pistachio · Tiramisù · Negroni · Rocher Basil · Strawberry · Chocolate & Olive Oil	

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
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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
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*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.*