



# FIRENZE

£68

## ANTIPASTI

### CAVOLO RICCIO

Tuscan kale, ricotta, pomegranate,  
pine nuts, caperberries

### VITELLO TONNATO

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

### TONNO

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

### PIZZETTA MARGHERITA

Mozzarella, tomato sauce,  
basil oil

## PASTA & CARNE

### RISOTTO

Vialone nano Milanese,  
Navelli saffron, veal jus

### POLLO CACCIATORA

Corn-fed chicken “al mattone”,  
cacciatore sauce

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### POLENTA

Grilled corn polenta,  
wild mushrooms trifolati

### SPINACI

Sautéed baby spinach,  
preserved lemon zest

## PASTICCERIA

### PANETTONE ARTIGIANALE

Mascarpone cream,  
chocolate sauce

### CREMACOTTA

Vanilla cremacotta,  
pistachio ice cream

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Prices are VAT inclusive and a discretionary 16% service charge will be added to your bill.



# MILANO

£105

## ANTIPASTI

### LATTUGA

Baby gem lettuce,  
toasted walnuts, herb croutons,  
aged pecorino

### CARPACCIO DI MANZO

Black angus carpaccio, chiodini,  
mustard & pink peppercorns,  
Parmesan shavings

### TONNO

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

### PIZZETTA COPPA

Tomato, mozzarella, Coppa della Bassa Spigaroli,  
rocket, shaved Grana Padano

## PASTA

### AGNOLOTTI

Stracciatella agnolotti, roasted tomato cream,  
24 month DOP Parmesan

### RAVIOLI

Roasted pumpkin ravioli,  
Parmesan cream, toasted pumpkin seeds

## PESCE & CARNE

### AGNELLO

Grilled lamb cutlets, aubergine cannelloni  
basil oil

### GAMBERONI DIAVOLA

Roasted Mazara del Vallo red prawns,  
Calabrian chilli, lemon



### PUREA PATATE

Parmesan mashed potatoes

### SPINACI

Sautéed baby spinach,  
preserved lemon zest

## PASTICCERIA

### CROSTATA RICOTTA E PERA

Hazelnut shortcrust,  
pear & ricotta mousse

### FRUTTA

Marinated seasonal fresh,  
fruits salad, citrus sorbet

### PANETTONE ARTIGIANALE

Mascarpone cream, chocolate sauce

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# ROMA

£130

## ANTIPASTI

### BUFALA

Mozzarella di bufala,  
marinated heirloom tomatoes, basil,  
balsamic dressing

### VITELLO TONNATO

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

### SPIGOLA

Sea bass carpaccio, green tomato,  
pink peppercorns, spring onions dressing

### PIZZETTA TARTUFO

Truffled mascarpone, caramelised onions,  
truffle shavings

## PASTA

### RISOTTO

Vialone nano Milanese, Navelli saffron,  
veal jus

### SCOGLIO

Mezzi paccheri, Napolitan seafood stew,  
Amalfi lemon

## PESCE & CARNE

### BRANZINO

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

### MILANESE

Vercelli veal tomahawk, anchovies,  
caper & lemon brown butter

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### BROCCOLETTI

Tender stem broccoli, garlic,  
peperoncino oil

### FRITTE

Truffle fries, chives,  
paprika, truffle mayonnaise

## PASTICCERIA

### GIANDUJA

Hazelnut chocolate bar,  
praline crunch

### CREMACOTTA

Vanilla cremacotta,  
pistachio ice cream

### PANETTONE ARTIGIANALE

Mascarpone cream, chocolate sauce

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# TORINO

£155

## ANTIPASTI

### POLPO

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

### BURRATA

Cherrywood smoked burrata, grilled courgettes, pistachio & herbs

### CULATELLO

24 month aged Culatello di Zibello, Oro Spigaroli, gnocco fritto

### PIZZETTA TARTUFO

Truffled mascarpone, shaved white truffle, caramelised onion

## PASTA

### ASTICE

Half lobster, linguine, lobster reduction

### RISOTTO

Vialone Nano mantecato, mushroom, truffle shavings

## PESCE & CARNE

### ORATA

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

### FILETTO

Frisona beef fillet, grilled polenta, wild mushrooms

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### CAPONATA

Mixed vegetables, pinenuts, olives, capers & raisins

### FRITTE

Truffle fries, chives, paprika, truffle mayonnaise

## PASTICCERIA

### FRUTTA

Marinated seasonal fresh fruit salad, citrus sorbet

### TIRAMISU

Ladyfingers, mascarpone cream, espresso

### PANETTONE ARTIGIANALE

Mascarpone cream, chocolate sauce

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# ALBA

£225

## ANTIPASTI

### GAMBERI

Sicilian Mazara prawns,  
cutrus zest, Oscietra caviar

### BURRATA

Cherrywood smoked burrata,  
grilled courgettes, pistachio & herbs

### CULATELLO

24 month aged Culatello di Zibello,  
Oro Spigaroli, gnocco fritto

### PIZZETTA TARTUFO

Truffled mascarpone, shaved white truffle,  
caramelised onion

## PASTA

### ASTICE

Half lobster, linguine,  
lobster reduction

### TAGLIOLINI TARTUFO

Homemade Tagliolini, truffle butter,  
shaved white truffle

## PESCE & CARNE

### ORATA

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

### FIorentina TARTUFATA

40 day dry aged Vacca Rossa Padana beef  
T-bone, shaved truffle



### CAPONATA

Mixed vegetables, pinenuts,  
olives, capers & raisins

### FRITTE

Truffle fries, chives,  
paprika, truffle mayonnaise

## PASTICCERIA

### FRUTTA

Marinated seasonal fresh, fruits salad,  
citrus sorbet

### GELATO TARTUFO

Chocolate ice cream,  
shaved white truffle, Barolo Chinato

### PANETTONE ARTIGIANALE

Mascarpone cream, chocolate sauce

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