



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 • 29**

Truffled mascarpone, caramelised onion, 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 ragù, Pecorino Romano, toasted peanuts
- GRANCHIO • 34**

Spaghettone di Gragnano, hand-picked white crab meat, chilli, Amalfi lemon
- BOSCAIOLA • 26**

Hand cut maltagliati, Italian sausage, 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, cacciatora sauce

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

FORMAGGI

- PARMIGIANO RISERVA • 17**

36 Month Parmigiano DOP, acacia honey, aged balsamic
- TOMINO TARTUFO • 23**

Grilled Tomino, shaved truffle, crispy carasau bread

PASTICCERIA

- MARITOZZO • 15**

Brioche buns, chocolate custard, Chantilly cream
- BONET CALDO • 18**

Warm chocolate cake, Amaretto di Saronno, custard sauce
- TIRAMISU • 18**

Ladyfingers, mascarpone cream, espresso
- FRUTTI DI BOSCO • 16**

Fresh mixed berries, Chantilly cream, rose & raspberry sorbet
- GIANDUJA • 15**

Hazelnut chocolate bar, praline crunch
- MERINGATA • 15**

Crispy meringue, mandarin sorbet, chestnut Chantilly
- GELATO • 4** (per scoop)

Vanilla · Pistachio · Negroni · 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 bars

- 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.