

Il Gattopardo

INSALATE

LATTUGA • 16

Baby gem lettuce, toasted herb croutons, aged pecorino

CAPRESE • 21

Mozzarella di Bufala, heirloom tomatoes, basil pesto

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

GAMBERI • 29

Sicilian red prawns, yellow chicory, pickled radish, citrus zest

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

SALMONE • 34

Smokin' Brothers salmon, crème fraîche, Avruga caviar

TARTUFO • 29

Truffled mascarpone, caramelised onion, truffle shavings

PASTA

LASAGNA VERDE • 28

Durum wheat pasta sheet, grilled courgette, goat cheese

ASTICE • 54

Half native lobster, mezzi paccheri, lobster reduction

AGNOLOTTI • 22

Stracciatella agnolotti, roasted tomato cream, 24 month DOP Parmesan

TAGLIATELLE • 33

Slow-roasted lamb ragù, fava beans, aged Pecorino Romano

GRANCHIO • 34

Linguine, hand-picked white crab meat, chilli, Amalfi lemon

MALTAGLIATI • 28

Hand cut maltagliati, braised beef cheeks, beef jus, Parmesan cream

PADELLA

Inviting everyone to savour a meal together

ORATA • 8 / 100g

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

RISOTTO • 42

Vialone nano risotto, mussels, prawns, clams, squid

PESCE

BRANZINO • 51 (150gr)

Wild sea bass fillet, white asparagus, broad beans

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, potato millefoglie, black truffle

SOGLIOLA • 76 (700gr)

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

POLLO CACCIATORA • 43 (300gr)

Roasted whole boneless baby chicken, cacciatore sauce

BRACE

Selection of premium large cuts served with mustard jus and salsa verde

BISTECCA • 15 / 100g

40 Day dry-aged Vacca Rossa Padana beef T-bone

COSTATA • 13 / 100g

30 days dry-aged Black Angus beef tomahawk

MAIALE • 18 / 100g

Sicilian Nero dei Nebrodi pork loin

AGNELLO • 19 / 100g

Welsh lamb rack

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

SEMIFREDDO • 18

Vanilla Chantilly, hazelnut praline, coffee & chocolate sauce

TIRAMISU • 18

Ladyfingers, mascarpone cream, espresso

FRAGOLE • 16

Fresh strawberry, balsamic vinegar, strawberry sorbet

GIANDUJA • 15

Hazelnut chocolate bar, praline crunch

MERINGATA • 16

Crispy meringue, basil sorbet, lemon cream

GELATO • 4 (per scoop)

Vanilla · Pistachio · Negroni · Basil · Strawberry
Chocolate & Olive Oil · Peach

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 15% will be added to your final bill.*