



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, slow-roasted heirloom tomato, 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, 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.