

À LA CARTE

BRUSCHETTERIA

£5 OLIVE ASSORTITE (V)
Marinated artisan olives with toasted almond flakes, rosemary grissini

£5 PANE FRESCO (V)
Freshly baked breads, whipped butter

£6 BRUSCHETTA CLASSICA (V)
Toasted crusty bread, chopped vine tomatoes, red onion, fresh basil and sea salt

£7 BRUSCHETTA AI FUNGHI (V)
Toasted crusty bread, marinated mixed mushrooms, truffle oil

£7 BRUSCHETTA CON ACCIUGHE
Toasted crusty bread, cannellini bean purée, marinated white anchovies

£7 GARLIC BREAD WITH TOMATO

£7 GARLIC BREAD WITH MOZZARELLA CHEESE

£7 GARLIC BREAD WITH WILD ROCKET AND PARMESAN

£8 FILONCINO
Rolled pizza bread with spinach, Calabrese sausage, garlic and spicy tomato sauce

ANTIPASTI

£34 ANTIPASTO MISTO
Sharing plank of finest Italian cured meats, marinated vegetables, mushrooms, olives, deviled egg with anchovies, luxurious cheeses and breads

£12 BURRATA AL TARTUFO
Fresh truffle infused creamy burrata cheese, rosemary and sea salt baked focaccia bread

£16 CARNE SALADA
Cured salt beef, wild rocket and 36 month aged Parmigiano Reggiano cheese

£8 ZUPPA DEL GIORNO
Freshly made soup of the moment with garlic croutons

£15 GAMBERONI ALLA ROSSO
Plump king prawns poached in lime and chilli butter, garlic and dill crostone

£16 COPPA DOLCE DI SUINO NERO
Finest Sicilian cured meat from Nebrodi black pig, ratatouille salad, truffle honey drizzle

£16 CAPESANTE
Seared fresh scallops, sautéed cherry tomatoes with garlic, chilli butter and spring onions

£12 FORMAGGIO DI CAPRA (V)
Creamy goat's milk cheese rolled in beetroot, roasted hazelnut crumbs, baby onion and balsamic compote, watercress

£17 TARTARE DI MANZO
Hand diced prime beef fillet with shallots, caper berries, fresh herbs, egg yolk

£14 CARPACCIO DI SPADA
Thin slices of sword fish (raw), watercress, white balsamic aioli, shaved radish and pickles

£15 PETTO DI FAGIANO
Pan roasted peppered pheasant breast, red cabbage slaw, Madeira wine glaze and fresh blackberries

£12 CALAMARI FRITTI
Fresh squid fried in seasoned flour, potato crisps, Sicilian lemon aioli

PASTA E RISO

SMALL	MAIN	
£12	£15	SPAGHETTI ALLA CARBONARA Spaghetti with smoked pancetta, garlic, egg, parmesan and a touch of cream
£10	£14	GNOCCHI AL PESTO ROSSO (V) Potato dumplings with roasted peppers, sun blushed tomatoes, red pesto and Pecorino cheese
£12	£15	PENNE ALLA BOLOGNESE Pasta tubes with slow cooked classic beef ragù
£12	£16	RAVIOLI DI SALMONE Fresh pasta parcels filled with smoked salmon and ricotta mousse, white wine and butter with asparagus tips
	£16	RISOTTO MILANESE CON VITELLO Arborio rice with onions, milk fed veal strips and saffron cream
£28	£56	SPAGHETTI CON ARAGOSTA Half or full fresh lobster roasted with chilli butter, spaghetti with lobster bisque with cherry tomatoes and a dash of brandy
£18		RAVIOLI CON FUNGHI E TARTUFO NERO (V) Pasta parcels filled with mushroom, truffle and ricotta mousse in wild mushroom cream
£18		TAGLIATELLE CON GAMBERI E POLLO Egg pasta ribbons with garlic chicken, prawns, courgettes and fresh cream
£16		RISOTTO AI FUNGHI PORCINI (V) Arborio rice with onions, porcini mushrooms and parmesan cheese
£20		LINGUINE AI FRUTTI DI MARE Linguine pasta with chilli, garlic, cherry tomatoes and assorted fresh shellfish steamed in white wine
£16		PAPPARDELLE CON POLPETTE DI CERVO Egg pasta ribbons with venison meatballs braised in spiced red wine, Parmesan cheese
£15		LASAGNA AL FORNO Baked layers of pasta with classic beef ragù, Béchamel and mozzarella cheese

PESCE / PIZZERIA

ALL OUR PIZZAS ARE MADE TO ORDER FROM DAILY FRESH DOUGH AND BAKED ON THE STONE.

ALL OUR PIZZAS CAN BE MADE GLUTEN FREE, PLEASE REFER TO YOUR SERVER.

EXTRA TOPPINGS ARE AVAILABLE, PLEASE REFER TO YOUR SERVER.

£12 MARGHERITA (V)
San Marzano tomato sauce, mozzarella cheese and fresh basil

£15 PROSCIUTTO E PORTOBELLO
Mozzarella cheese, garlic Portobello mushrooms, San Danielle ham, white truffle oil

£15 CAPRA E POLLO
Tomato sauce, goat's milk cheese, spiced chicken and sun blushed tomatoes

£16 SALMONE AFFUMICATO
Scamorza cheese, hot and cold smoked salmon, caper berries and fresh dill

£16 CALZONE
Tomato sauce, mozzarella cheese, onions, spinach, roasted ham and pepperoni salami

£16 DIAVOLA
Tomato sauce, mozzarella cheese, spicy Calabrese, Nduja and Pepperoni sausages

£15 ZUCCHINE E MELANZANE (V)
Tomato, grilled aubergines, courgettes, artichokes and buffalo mozzarella

£15 BRESAOLA
Pumpkin purée, Fontina cheese, wild rocket and Bresaola

£45 GRIGLIATA DI PESCE MISTO
Assorted market fresh fish grilled with lemon, sweet potato fries and salsa Rosso

£26 SPADA
Seared sword fish, spaghetti of vegetables with clams and Bottarga in a spicy tomato sugo

£28 SOGLIOLA
Pan fried whole lemon sole, garlic butter spinach and capers, Albert's potato crisp

£26 SALMONE CON CAVOLFIORE
Grilled salmon fillet, spiced cauliflower pureé, smoked cauliflower florets and crispy pancetta

£26 MERLUZZO AL FORNO
Cod fillet baked with red pesto, grilled red prawns, warm white bean and courgette salad

£28 BRANZINO
Whole sea bass grilled with rosemary and sea salt, sautéed fine beans, burnt lemon dressing

£25 ZUPPA DI PESCE
Assorted fresh fish and saffron broth with tomato, garlic crostone

£28/£56 ARAGOSTA
Half or full fresh lobster roasted with chilli butter, charred baby gem and cucumber

SECONDI

£35 FILETTO DI MANZO DEL MERCANTE
Prime beef fillet, wine merchant's sauce, truffle and porcini arancini

£26 CONIGLIO
Confit rabbit leg with mustard cream, grilled polenta cake, mini hot pot

£25 LOMBATO D'AGNELLO
Roasted lamb rump marinated in rosemary and garlic, tapenade of pureé'd potato, red wine and redcurrant jus

£22 POLLO PESCATORE
Pan roasted corn fed chicken fillet, creamy crab sauce with garlic herbs and cherry tomatoes

£30 COSTOLETTO DI VITELLO
Pan roasted milk fed veal cutlet with Thermidor sauce and tender stem broccoli

£15 ZUCCA DOLCE GRIGLIATA (V)
Grilled butternut squash and avocado, steamed quinoa and kale salad, roasted hazelnut crumbs, spiced cherry tomato sugo

£22 POLLO CON FUNGHI PORCINI
Chicken fillet baked in breadcrumbs, porcini mushroom and mustard cream

£25 VITELLO ALLA MILANESE
Veal escalope pan fried in egg and breadcrumbs, white anchovy fillets, spaghetti in tomato sauce

£22 FEGATO DI VITELLO ALLA DIAVOLA
Peppered veal liver pan seared with baby onions, spicy Nduja sausage, asparagus tips, smoked pancetta and white wine

£30 INSALATA DI MANZO
Prime beef sirloin in smoked paprika rub, Wild rocket, Parmigiano Reggiano cheese, balsamic aioli

£24 INSALATA DI ANATRA AFFUMICATA
Flash grilled smoked duck, crisp leaf and mango salad, sweet potato crisps, truffle honey glaze

£20 INSALATA DI POLLO
Grilled chicken strips, crisp lettuce, white anchovy fillets, garlic croutons, pecorino aioli

£24 INSALATA DI TONNO
Grilled fresh tuna, Heritage tomatoes, frisee and olives

GRIGLIATA

ALL OUR GRILLING CUTS ARE SUPPLIED FROM LOCAL DEDICATED BUTCHERS AND COOKED TO YOUR LIKING ON OUR INKA CHARCOAL GRILL.

£35 FILETTO 8OZ (227GM)
Dry aged prime beef fillet, Portobello mushrooms sautéed with onions, grilled tomato, hand cut chips

£30 BISTECCA 10OZ (283GM)
Dry aged beef sirloin, Portobello mushrooms sautéed with onions, grilled tomato, hand cut chips

£28 OCCHIO DI BUE 10OZ (283GM)
Dry aged rib eye steak, Portobello mushrooms sautéed with onions, grilled tomato, hand cut chips

£80 CHATEAUBRIAND 18OZ (510GM) SHARING CUT
Prime beef fillet, Portobello mushrooms sautéed with onions, grilled tomatoes, hand cut chips, rocket and parmesan and a pot of freshly made sauce

£26 COSTOLETTE D'AGNELLO
Lamb cutlets, Portobello mushrooms sautéed with onions, grilled tomato, hand cut chips

£45 GRIGLIATA MISTA
Our selection of prime beef fillet (4oz), beef sirloin (5oz),lamb cutlets (2) & chicken fillet (9oz). Served with Portobello mushrooms sautéed with onions, grilled tomato, hand cut chips

£20 POLLO
Skin on chicken fillet, Portobello mushrooms sautéed with onions, grilled tomato, hand cut chips

£4 SALSE
All our sauces are freshly made in house

PEPPERCORN & BRANDY
TRUFFLE CREAM
DIANE
BLUE CHEESE & PORT WINE

Fillet (tenderloin) is the most tender of all beef cuts. Comes from the lower middle of the back and forms part of the sirloin

Sirloin (striploin or entrecote) is a boneless steak cut from the loin, covered with fat on one side

Rib eye (delmonico steak) is a cut from the eye of the prime rib, the meat is separated by thin layers of fat and packed full of flavour

Chateaubriand is a large steak cut from the thickest part of a beef tenderloin

CONTORNI

£5 ZUCCHINE FRITTE (V)
Deep fried courgettes in San Pellegrino batter

£5 CAVOLI CON PANCETTA
Savoy cabbage with fennel seeds and smoked bacon

£5 LEGUMI MISTI (V)
Mixed market vegetables with olive oil

£5 LEGUMI VERDI (V)
Mixed market greens with olive oil

£5 CAVOLFIORE (V)
Cauliflower and cheese

£5 SPINACI (V)
Garlic butter spinach

£4 PATATE SALTATE (V)
Herb and onion sautéed potatoes

£4 PUREE DI PATATE (V)
Creamy basil mashed potatoes

£4 PATATE SPESSI (V)
Hand cut chips

£4 PATATE FRITTE (V)
Thin cut potato fries

£5 PATATE DOLCI FRITTE (V)
Sweet potato fries

£6 INSALATA POMODORI (V)
Ripe beef tomato, fresh basil, sea salt and olive oil

£6 INSALATA RUCCOLA (V)
Wild rocket, crumbled goat's milk cheese and balsamic glaze

£6 INSALATA MISTA (V)
Mixed seasonal salad, citrus and olive oil dressing

(V) DENOTES DISHES SUITABLE FOR VEGETARIANS. SOME OF OUR DISHES MAY CONTAIN NUTS. FISH MAY CONTAIN SMALL BONES. PLEASE SPEAK TO A MEMBER OF STAFF BEFORE PLACING YOUR ORDER IF YOU HAVE ANY ALLERGIES, INTOLERANCES OR DIETARY REQUIREMENTS. ALL PRICES ARE INCLUSIVE OF VAT. A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO ALL BILLS. PAYMENT BY CHEQUE IS NOT ACCEPTED.