



MEZZOGIORNO

BY FRANCESCO MAZZEI



MEET CHEF FRANCESCO MAZZEI

Chef Francesco Mazzei grew up surrounded by the flavours and traditions of southern Italy.

Over four decades, his craft has taken him from his family kitchen to Michelin-starred restaurants and luxury hotels around the world.

In 2019, he was awarded the Order of Merit of the Italian Republic for his contribution to Italian gastronomy.

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A TASTE OF ITALIAN TRADITIONS

Opening in November 2025, Mezzogiorno brings the warmth and generosity of southern Italy to the heart of Corinthia London.

The menu celebrates bold, sun-drenched flavours like handmade pasta, bright citrus and rich, slow-cooked dishes that capture the joy of sharing.

Ingredients are sourced seasonally from the UK and Italy, with a focus on sustainability and authenticity.





CHEF'S KITCHEN

At the heart of Mezzogiorno lies a kitchen guided by seasonality and simplicity. Every ingredient is prepared with care, celebrating freshness and flavour at their peak. From handmade pasta to market-fresh seafood and vibrant vegetables, this is where Francesco's philosophy of honest, soulful cooking comes to life.

FRANCESCO'S TABLE

Positioned beside the Chef's Kitchen, Francesco's Table offers a semi-private dining experience that captures the intimacy and excitement of the restaurant's creative core.

Designed for small groups, it's a chance to dine in rhythm with the chefs and enjoy Italian hospitality at its most personal.





ROSETTA

PRIVATE DINING ROOM

Inspired by Francesco's mother, Rosetta is a private dining room for up to twenty guests. Designed with understated elegance, it offers a refined yet welcoming setting for gatherings and celebrations, where exceptional food and conversation take centre stage.

SEATED CAPACITY - 18PAX

LUNCH MINIMUM SPEND FROM £1500

DINNER FROM £2000



ZIA MARIA

MEZZANINE DINING ROOM

Perched on the mezzanine, Zia Maria takes its name from Francesco's aunt. Warm and intimate, it offers a sense of privacy while remaining connected to Mezzogiorno's lively atmosphere. It's a place made for easy conversation, generous plates and long, unhurried meals.

SEATED CAPACITY - 12PAX

LUNCH MINIMUM SPEND FROM £1200

DINNER FROM £1700

PRIVATE DINING MENU

CANAPÉS

7 each

ANCHOVIES AND BURRATA
PARMIGIANO REGGIANO PUFFS

AUBERGINE PARMIGIANA CROQUETTES
SPICY TUNA BATTUTA

TOMATO AND PROSCIUTTO BRUSCHETTA
CAPONATA TARTLET

STARTER

CARCIOFI E PUNTARELLE
Artichokes, chicory shoots, fennel,
beetroot and blood orange salad

LOBSTER SALAD "SYBARITA"
Poached lobster, fennel, quail eggs,
avocado, tomato, red Tropea onion

FRITTO MISTO NAPOLETANO
Crocché, aubergine polpette, cauliflower,
arancino, Amalfi lemon mayo

BATTUTA DI MANZO INGLESE
Hand chopped English beef,
anchovies, black truffle

MAIN COURSE

TIELLA DI VERDURE
Seasonal vegetable platter, marinara sauce

SPIGOLA DI MARE
Charcoal grilled line-caught sea bass,
authentic salsa verde

POLLO CALABRESE PICCANTE
Spicy chicken, grilled peppers,
'nduja, oregano

TAGLIATA DI MANZO
Longhorn beef tagliata, dolcelatte cheese,
radicchio tardivo, balsamic vinegar

SIDE

THE ZUCCHINI FRITTI
Signature deep fried zucchini sticks
12.5

PATATE 'MPACCHIUSE
Shallow fried sticky potatoes
9

TESTU TROPEANO
Gratin of potatoes, onion,
tomato with breadcrumbs
12

PASTA

LASAGNA PASTACHJNA
Calabrian lasagna, meatballs, eggs,
fried aubergines, spinach

PUMPKIN RAVIOLI
Scottish wild mushrooms, fine herbs

RISOTTO AI FRUTTI DI MARE
Seafood risotto, Amalfi lemon

TORTELLI DI 'NDUJA, RICOTTA E BURRATA
Hand-made tortelli stuffed with 'nduja, burrata
and ricotta, served with brown butter, sage and
traditional Modena balsamic vinegar



Same starter, main course and
dessert for the group, with dietary
requirements catered for separately.
Pre-selected menu with 3 options per
course with a supplement of £30
(individuals' choices required 14 days
before the event)

DESSERT

HOME-MADE PANETTONE AND ZABAIONE

TORTA CAPRESE AL PISTACCHIO

SICILIAN CASSATA

DELIZIA AL LIMONE
Soft sponge covered with lemon cream



TRUFFLE MENU

215

Each dish is garnished with 1g of freshly shaved white truffle.
Additional truffle servings available at £30 per gram.

CARPACCIO DI MANZO

White truffle, beef carpaccio,
Parmigiano Reggiano 36 months, rocket

RISOTTO CARNAROLI AL FERRARI E TARTUFO BIANCO

White truffle, risotto with Ferrari Trento D.O.C.,
Grana Padano Riserva

COSTOLETTA DI VITELLO

White truffle, veal chop, butter and sage

ZABAIONE AL TARTUFO

White truffle, Marsala Italian Zabaione, almond biscuits

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Truffle supplement subject to market price.

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