

Antipasti

BURRATA

Burrata, Beef Tomato, Basil Oil,
Balsamic Oil.

PARMIGIANA DI MELANZANE

Baked Aubergine, San Marzano Tomatoes,
Mozzarella, Parmesan Aged 18 Months

FIOR DI ZUCCA

Courgette Puree, Ricotta,
Saba Dressing, Lemon

VITELLO TONNATO

Cold Thinly Sliced Veal, Tuna,
Caper Sauce

INSALATA ALLA CESARE

Baby Gem, Anchovies, Capers,
Grana Padano, Herbs, Marinated Croutons

POLPO ALLA GRIGLIA

Grilled Octopus, Borlotti Beans

CAPELANTE (JOSPER)

Scallops, Parsley, Lemon,
Chilli, Garlic Butter

OTORO

Bluefin Tuna Otoro, Crispy Brioche,
Confit Tomato

TARTARE DI TONNO

Mediterranean Bluefin Tuna, Avocado,
Pimiento De Espelette

CALAMARI FRITTI

Fried Calamari, Tartare Sauce

CAPELANTE (JOSPER)

Scallops, Parsley, Lemon, Garlic, Chilli

GAMBERI SCOTTATI

Warm Red Prawns, Amalfi Lemon,
Extra Virgin Olive Oil

TRIGILA

Red Mullet Crudo, Lemon Zest, Parsley,
Pink Pepper Corns

LANGOUSTINE BATTUTA

Oscietra Caviar, Radish Leaves,
Pink Pepper

GAMBERO ROSSO

Mazzara Del Vallo Red Prawn Battuta,
Pink Peppercorns, Lemon Verbena

SPIGOLA

Seabass Crudo, Trout Roe,
Espelette Chilli, Yuzu Soy

RICCIOLA

Amberjack Tartare, Spring Onion, Chive,
Shallot, Lemon Chive Emulsion

GRANCHIO E AVOCADO SALAD

Cornish Crab, Avocado,
Datterino Tomatoes, Concasse,
Pimiento De Espelette, Amalfi Lemon

BONE MARROW (JOSPER)

Baked Bone Marrow with Toasted
Sourgough, Pickled Mustard Seeds

CAPELANTE

King Scallops, Espelette Chilli,
Radish, Lemon Vinaigrette

IPPOGLOSSO

Halibut Crudo, Parsley-Infused Yuzu
Kosho, Olive Oil, Lemon Dressing

OYSTERS

(COLCHESTER, JERSEY, MALDON,
CARLINGFORD)
Served With Red Wine Vinegar,
Shallots & Lemon Wedges

SEAFOOD TOWER

(FOR 2 PP)

Red Prawns, Mussels, Oysters, Langoustine,
Lemon Wedge, Mignonette, Tartare Sauce

SINCE 1974

SALE & PEPE

Mare

Primi

SPAGHETTI CON RICCIOLA CRUDA

Spaghetti, Ricciola, Chilli Flakes,
Parsley, Shallots

BUCATINI CACIO E PEPE

(SERVE ON PECORINO WHEEL)
Bucatini, Pecorino, Black Pepper

SPAGHETTI ALLA CARBONARA

Spaghetti, Guanciale, Egg Yolk, Pecorino

CRAB TAGLIARINI

Tagliarini Pasta, Handpicked Cornish Crab,
Parsley, Olive Oil

LINGUINE ALL' ARAGOSTA

Linguine, Lobster, Datterino Tomatoes, Basil

RAVIOLI RICOTTA E SPINACHI

Stuffed Spinach, Ricotta Ravioli,
Pecorino Herb Oil

RISSOTO MAZZARA DEL VALLO

Caramelised Seafood Risotto, Saffron,
Clams, Mussels, Prawns, Squid,
Mazzara Del Vallo

**LINGUINE VONGOLE E
BOTTARGA**

Linguine, Fresh Clams, Bottarga,
Garlic, Parsley

RISOTTO AI FUNGHI PORCINI

Carnaroli Rice, Wild Porcini Mushrooms,
Black Truffles

TAGLIATELLE ASPARAGI

Nettle Pesto, Pine Nuts, Pecorino, Jumbo Asparagus

Secondi

IPPOGLOSSO

Pan-Seared Halibut Fillet, Shaved Fennel,
Samphire, Lemon Dressing

ROMBO ARROSTO

Whole Roast, Turbot in Lemon, Thyme

SOGLIOLA

Grilled Dover Sole, Extra Virgin Olive Oil,
Amalfi Lemon Dressing

ALA DI RAZZA ALLA GRIGLIA (JOSPER)

Grilled Skate Wing, Pickled Red Onion,
Saffron, Capers

BRANZINO AL SALE

(JOSPER GRILLED OR SALT BAKED)
Whole Seabass

GRILLED BABY SQUID

Herb-Marinated Squid,
Jerusalem Artichoke

TONNO (JOSPER)

Bluefin Tuna Steak, Sautéed Spinach,
Balsamic Dressing

Secondi

ARAGOSTA CANADESE ALLA GRIGLIA (JOSPER)

Grilled Canadian Lobster, Chili Garlic Butter, Grilled Lemon

VONGOLE (JOSPER)

Baked Vermentino Veraci Clams, White Wine, Garlic, Parsley

GAMBERONI (JOSPER)

Grilled Herb Marinated King Prawns

VITELLO ALLA MILANESE

Bone-In Pan-Fried Veal Chop, Breadcrumbs

COSTATA CON OSSO (JOSPER)

Grilled Rosemary Marinated Bone in Ribeye, Charred Lemon, Roasted Garlic

COSTOLETTA DI VITELLO ALLA GRIGLIA (JOSPER)

Grilled Veal Chop, Rosemary, Garlic

CARRÈ DI AGNELLO (JOSPER)

Herb-Marinated Scottish Lamb Rack

POLLO INTERO ALLA GRIGLIA (JOSPER)

Marinated Grilled Whole Baby Chicken, Chimichurri Sauce

FILETTO DI MANZO (JOSPER)

Grilled Beef Fillet, Peppercorn Sauce

BISTECCA ALLA FIORENTINA CON BURRO ALLE ERBE (JOSPER)

T-Bone Steak with Herb Butter & Salsa Verde

MARE BURGER

Potato Bun, Beef Patty, Caramelised Onion, Mayonnaise, Crispy Bacon, Mixed Cheddar

Contorni

CHARD GRILLED BROCCOLINI (JOSPER)

Grilled Brocolini with Chilli

INSALATA DI POMODORI

Costoluto Di Parma Tomato, Chopped Chives, Shallots, Extra Virgin Olive Oil

PATATTE FRITTE

Skin-On Fries

SPINACI

Steamed Spinach, Roasted Garlic, Extra Virgin Olive Oil

FUNGHI

Sauteed Mushroom, Roasted Garlic, Extra Virgin Olive Oil

PATATE ARROSTO

Roasted Potato, Rosemary, Garlic

ZUCCHINI

Fried Zucchini

RUCOLA E POMODORO

Rocket, Datterino Tomatoes, Extra Virgin Olive Oil

ASPARAGI GRIGLIATI (JOSPER)

Jumbo Asparagus, Lemon Zest

PATATE DOLCI BUTTERNUT ALLA GRIGLIA (JOSPER)

Herb-Marinated Grilled Butternut, Sweet Potato

GRIGLIARE LE CAROTINE (JOSPER)

Grilled Baby Carrots, Honey, Mustard, Parsley

FUNGHI ENOKI (JOSPER)

Misu Marinated Grilled Enoki Mushroom