

Antipasti

CALAMARI FRITTI ^(GF) £17

Fried Calamari, Tartare Sauce

VITELLO TONNATO ^(GF) £22

Cold thinly sliced Veal, Tuna, Caper Sauce

POLPO GRIGLIATO £17

Grilled Galician Octopus, Borlotti Beans, Sweet Paprika

SCAMPI ^(GF) £28

Grilled Langoustines, Herbs, Extra Virgin Olive Oil

BURRATA ^{(V)(GF)} £21

Burrata La Latteria, Datterini Tomatoes, Extra Virgin Olive Oil

GAMBERI SCOTTATI ^(GF) £19

Warm Red Prawns, Amalfi Lemon, Extra Virgin Olive Oil

PARMIGIANA DI MELANZANE ^(V) £17

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

Crudo

OSTRICHE £36

Six Fine de Claire Oysters

CAVIALE OSCIETRA £118

30g Oscietra Royal Caviar, Blinis, Crème Fraiche

CARPACCIO DI DENTICE ^(GF) £21

Red Snapper Carpaccio, Pink Peppercorn, Orange Truffle Sauce

TARTARE DI MANZO ^(GF) £37

Wagyu Beef Tartare, Capers, Shallots, Egg Yolk, Mustard Dressing

CARPACCIO DI TONNO ^(GF) £26

Tuna Carpaccio, Shallots, Capers, Mustard Dressing

CAPELANTE E CAVIALE ^(GF) £49

Scallop, Royal Caviar, Basil Herb Oil, Espelette Chilli, Fennel Dressing

TARTARE DI SALMONE ^(GF) £22

Smoked Scottish Salmon, Shallots, Lemon, Basil Oil

PROSCIUTTO CRUDO £19

Parma Ham, DOP Aged 16 Months

CARPACCIO DI MANZO ^(GF) £30

(SERVES 2)

Beef Carpaccio, Rocket, Sun-Blushed Tomatoes, Toasted Pine Kernels, Lemon Mustard Dressing

TARTARE DI TONNO ^(GF) £24

Mediterranean Bluefin Tuna Tartare, Avocado, Pimiento de Espelette

Insalata

GRANCHIO E AVOCADO ^(GF) £28

Cornish Crab, Avocado, Datterino Tomato Concassé, Pimiento de Espelette, Amalfi Lemon

INSALATA ALLA CESARE £28

(SERVES 2)

Baby Gem, Anchovies, Capers, Grano Padano Cheese, Herb Marinated Crouton

LENTICCHIE E RADICCHIO ^{(GF)(V)} £16

Puy Lentils, Red Radish, Green Apple, Pomegranate, Amalfi Lemon Dressing

Contorni

ZUCCHINE £8

Fried Zucchini

BROCCOLINI ^(GF) £11

Sautéed Broccolini, Roasted Garlic, Red Chilli

SPINACI ^(GF) £9

Steamed Spinach, Roasted Garlic, Extra Virgin Olive Oil

ASPARAGI ^(GF) £12

Sautéed Asparagus, Extra Virgin Olive Oil

PATATE ARROSTO ^(GF) £8

Roasted Potatoes, Rosemary, Garlic

PATATE FRITTE £8

Skin on Fries

RUCOLA E POMODORO ^(GF) £10

Rocket, Tomatoes, Extra Virgin Olive Oil

FUNGHI ^(GF) £8

Sautéed Mushrooms, Roasted Garlic, Extra Virgin Olive Oil

Secondi

PESCE

SOGLIOLA ^(GF) £60

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

ORATA ALLA GRIGLIA ^(GF) £46

Butterflied Grilled Sea Bream, Dill, Butter Sauce

MERLUZZO ALLA LIVORNESE ^(GF) £36

Baked Scottish Cod, Datterino Tomatoes, Toasted Pine Kernels, Taggiasche Olives

GAMBERONI ALLA SANT'AMBROGIO ^(GF) £56

Wild King Prawns, Garlic, Chilli, Extra Virgin Olive Oil

Signature

(SERVES 2)

VITELLO ALLA MILANESE £52

(GLUTEN FREE OPTION AVAILABLE)

Bone-in Pan-Fried Veal Chop (600g), Breadcrumbs

LINGUINE ALL' ARAGOSTA £85

Linguine, Lobster, Datterino Tomatoes, Basil, Garlic

CARRÈ DI AGNELLO ^(GF) £85

Grilled Herb-Marinaded Rack of Welsh Lamb

BRANZINO AL SALE £65

Salt Baked Whole Sea Bass

LINGUINE VONGOLE E BOTTARGA £45

Linguine, Fresh Clams, Bottarga, Garlic, Parsley

Pasta & Risotto

A RANGE OF GLUTEN - FREE PASTA IS AVAILABLE

BUCATINI CACIO E PEPE ^(V) £22

Bucatini, Pecorino, Black Pepper

TAGLIATELLE ALLA BOLOGNESE £25

Tagliatelle, Veal Ragù

TAGLIATELLE AL CAVIALE REALE £55

Tagliatelle, Sevruga Royal Italian Caviar, Amalfi Lemon

PACCHERI ALLA VODKA ^(V) £25

Paccheri, San Marzano Tomato, Cream, Vodka

TORTELLONI ZUCCA E SALVIA ^{(V)(VG)} £25

Tortelloni, Pumpkin, Sage, Pea Purée

RAVIOLI AL POMODORO ^(V) £25

Ravioli, Spinach, Ricotta, San Marzano Tomato, Basil

RISOTTO ZUCCA E SPINACI ^(GF) £26

Carnaroli Rice, Roasted Pumpkin, Spinach

RISOTTO ARAGOSTA E ASPARAGI ^(GF) £45

Carnaroli Rice, Lobster, Asparagus

RISOTTO AI FUNGHI PORCINI ^(GF) £35

Carnaroli Rice, Wild Porcini Mushrooms, Black Truffles

RISOTTO NERO DI SEPIA E CALAMARI ^(GF) £28

Carnaroli Rice, Cuttlefish, Squid, Squid Ink

CARNE

TAGLIATA DI MANZO ^(GF) £85

Grilled USDA Prime Rib Eye (500g)

POLLASTRINO ALLA GRIGLIA ^(GF) £36

Whole Pan-Fried Corn-Fed Poussin, with Rosemary or Diavola Sauce

COSTOLETTA DI VITELLO ALLA GRIGLIA ^(GF) £55

Grilled Veal Chop, Rosemary, Garlic

POLLO ALLA MILANESE £35

(GLUTEN FREE OPTION AVAILABLE)

Pan-Fried Corn-Fed Chicken Breast, Breadcrumbs

(v) Vegetarian - (vg) Vegan - (gf) Gluten Free

~Whilst we will do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen-free.

All prices are inclusive of VAT. A discretionary 15% service charge will be added to your bill. | If you have allergies or any dietary requirements, please speak to the team prior to ordering.

A range of gluten free dishes are available. | Please kindly note that we only accept card payments.

SINCE 1974

SALE & PEPE

KNIGHTSBRIDGE