

Bella di Cerignola Olives 	8	Grilled Artichoke Hearts 	9
Rosemary Focaccia with New Season Sicilian Olive Oil 	6.5	Italian Antipasti Selection (for two to share)	19
24 Month Prosciutto di Parma DOP	9		

## ANTIPASTI

Josper Grilled Colne Valley Lamb Ribs, Burnt Aubergine & Sesame	15
Calamari Fritti, Lime & Caper Tartar	16
Tiger Prawn Arancini - Habanero Aioli & Lime	18
Beef Fillet Tartare, Horseradish Aioli, Quail Egg, Parmesan Crostino	20
Bluefin Tuna Crudo, Pink Grapefruit, Fennel, Radish	22
Burrata Pugliese, Roasted Romano Peppers, Cantabrian Anchovies	18
Quinoa Salad, Spiky Artichokes, Avocado & Cashews 	17

## PASTA (STARTER OR MAIN SIZES)

Native Lobster Ravioli - Tomato, Chilli & Marjoram	31/42
Carbonara - Pork Cheek, Pecorino Sardo & Egg	21/27
Portland Crab Tagliatelle alla Versiliana, Curry, Chilli	25/32
Agnolotti Primavera, Wild Garlic & Buffalo Ricotta	20/26
Tubetti - Tuscan Sausage Ragu, Purple Broccoli, Wild Fennel	21/27




## SECONDI

Veal Milanese, Grilled Asparagus, Roasted Garlic & Rosemary Aioli	28
Cornish Hake Fillet, Arrocina Beans, Clams, Courgette Romanesco	29
White Asparagus, Wild Rice, Red Pepper & Avocado Cream 	27

## JOSPER (Natural Lump Wood Charcoal Grill)

40 Day Aged Beef Rump, Girolles & Roast Potatoes	36
Char-grilled Free Range Chicken, Rainbow Chard & Chilli	28
Whole Seabass, New Season Peas, Monk's Beard	29

## CONTORNI

Zucchini Fritti	8	Rosemary Fries	6
Sicilian Tomato Salad 	7	Slow Roasted Vegetables 	8
Rocket & Parmesan Salad	8	Charred Greens 	8

## DESSERTS

Tiramisu - Savoirdi Sponge, Coffee & Mascarpone Cream	11
Affogato - Vanilla Ice Cream Topped with Italian Espresso (V)	7.5
Sgroppino - Lemon & Vodka Sorbet topped with Prosecco	14
Vin Santo & Cantucci - Sweet Wine (75ml) served with Tuscan Biscuits	21
Salted Caramel Chocolate Tart, Yoghurt Ice Cream	12
Baked Cheesecake, Rhubarb Compote	11
Coconut Mousse, Strawberries, Basil Crumble 	10
Pannacotta Al Caramello, Cinnamon Silvered Almond	11
Hand-Made Petit Four Selection (To Share)	14
Homemade Ice Creams & Sorbets (Scoop)	4.5
Cheese Board 3/5	14/22

## SELECTION OF WINES BY THE GLASS

WHITE				RED			
	Grape	175ml	250ml		grape	175ml	250ml
Soave Classico DOC, Cantina Monteforte	<i>Garganega</i>	9.30	13.30	I Muri, Vigneti del Salento	<i>Negroamaro</i>	10.00	14.30
Sauvignon, Ponte del Diavolo	<i>Sauvignon Blanc</i>	11.50	15.50	Montepulciano D' Abruzzo Il Faggio	<i>Montepulciano</i>	10.30	14.70
Pinot Grigio, Bozen	<i>Pinot Grigio</i>	12.50	17.80	Chianti Mannucci Droandi	<i>Sangiovese</i>	12.30	17.60
Sancerre Alain Girard & Fils	<i>Sauvignon Blanc</i>	12.50 13.20	17.50 19.75	Valpolicella Classico, Le Salette	<i>Corvina, Rondinella, Molinara</i>	14.50	19.00
Gavi di Gavi, "Lugarara" La Giustiniana	<i>Cortese</i>	13.50	19.50	Château Mauvesin Barton Moulis en Médoc	<i>Cab. Sauvignon, Merlot</i>	12.50 15.00	17.50 20.50
Giunco, Cantina Mesa	<i>Vermentino</i>	12.50 13.50	17.50 18.90	Malbec Pulenta Estate	<i>Malbec</i>	12.50 15.50	17.50 21.00
Soave Pieropan, La Rocca	<i>Garganega</i>	12.50 17.70	17.50 22.40	Pinot Noir, Alois Lageder	<i>Pinot Noir</i>	12.50 15.50	17.50 22.00
Pouilly-Fuissé Dominique Cornin	<i>Chardonnay</i>	12.50 18.00	17.50 26.00	Barolo Bisu Bonfante & Chiarle	<i>Nebbiolo</i>	12.50 16.50	17.50 22.50
Abtsberg Maximin Grünhaus	<i>Riesling</i>	12.50 25.00	17.50 32.00	Guidalberto Tenuta San Guido	<i>Cab Sauvignon, Merlot</i>	12.50 20.10	17.50 25.50
Verdicchio Riserva, Villa Bucci	<i>Verdicchio</i>	12.50 30.00	17.50 38.10	Pelago, Umani Ronchi	<i>Montepulciano, Cab Sauvignon, Merlot</i>	12.50 23.90	17.50 30.30
<b>ROSÉ</b>				<b>FIZZY</b>			
Villa Estérelle Château du Rouët	<i>Grenache, Tibouren, Cinsault, Carignan</i>	13.50	19.50	Prosecco DOC 'Extra Dry' Ca di Alte	<i>Glera</i>	12.50 10.50	
Still & Sparkling Water (750ml)			3.95	Champagne Piper Heidsieck	<i>Brut blend</i>	17.80	

## CANTO COCKTAIL CREATIONS

CLASSIC COCKTAILS AVAILABLE ON REQUEST

<b>DAVID</b> Soy Sauce Grilled Pineapple Rum, Aperol, Lime, Orgeat.	12.00	<b>JUDGEMENT</b> Olmeca Blanco, Cointreau, Orange, Salt, Chilli, Lime, Coriander, Agave.	12.00
<b>DONI</b> Lemongrass Soju, Pomegranate, Lime, Soda.	10.00	<b>MEDICI</b> 58 & Co. Gin, Noilly Pratt, Fennel, Rhubarb, Rose	12.00
<b>PIETÀ</b> Olmeca Altos, Orange Blossom, Pea Flower, Orgeat, Lime.	12.00	<b>LAURENTIA</b> Van Wees Jonge Genever, Lillet Blanc, Absinthe, Honey, Peas.	12.00
<b>SISTINE</b> Sotol, Amaro Montenegro, Nettle, Lime.	14.00	<b>ATLAS</b> Maker's Mark, Amaro Del Capo, Maraschino Originale, Coffee, Chilli.	14.00
<b>ADAMO</b> Sagatiba Cachaca, Dandelion, Burdock, Lime, Mint.	12.00		

## BEER

bottle	7.00	Moretti 4.6%ABV
	6.00	Peroni Alcohol Free Lager 0.0% ABV
draft	8.50/ 5.00	Peroni Pint and 1/2 Pint



Wi-Fi: Canto Corvino Guests

Password: cantocorvino

**FOLLOW US ON INSTAGRAM**  
**@CANTOCORVINO**

The Borneo Orangutan Survival UK

More than ever We are proud supporters of this charity and its valuable work in the plight of the Borneo Orangutans. We hope you will join us in supporting this cause by means of accepting the voluntary £1.50 donation which will appear on your bill. However, if you are not in favour please do let us know and we will remove it.



We proudly run a 100% palm oil free kitchen

If you have any intolerance or specific diet, please notify the waiter for guidance.  
A 15% discretionary service charge will be added to your bill.