



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
Salame Nostrale	8	House Nuts	8

ANTIPASTI

Calamari Fritti, Lime & Caper Aioli	16
Tiger Prawn Arancini - Habanero Aioli & Lime	18
Vitello Tonnato - Tuna Aioli & Capers	19
24 Month Prosciutto di Parma DOP & Charentais Melon	18
VAR Salmon Crudo, Baby Cucumber, Radish, Lime	20
Burrata Pugliese, Roasted Romano Peppers, Cantabrian Anchovies	18
Quinoa Salad, Grilled Sweetcorn, Avocado & Escarole	17

PASTA (STARTER OR MAIN SIZES)

Native Lobster Ravioli - Tomato, Chilli & Marjoram	31/42
Carbonara - Pork Cheek, Pecorino Sardo & Egg (Summer Truffle Supp. £7)	21/27
Clams Linguine, Courgettes & Bottarga	29
Agnolotti, Buffalo Ricotta, New Season Peas, Broad Beans	19/25
Tubetti Ragu alla Napoletana	20/26

SECONDI

Veal Milanese, Rocket, Fennel & Radish Salad	32
Wild Halibut, Green Beans, Black Olives, Anchovy & Tomato Confit	38
Roasted Heritage Carrots, Wild Rice, Oat Dill Cream, Pomegranate	26

JOSPER (NATURAL LUMP WOOD CHARCOAL GRILL)

40 Day Aged Beef Rump, Crispy Potatoes, Scottish Girolles (Summer Truffle Supp. £7)	36
Char-grilled Free Range Chicken, Baby Spinach, Mouseroom Mushrooms & Summer Truffle	28
Monkfish & Prawns Spiedino, Fresh Borlotti Beans, Grilled Focaccia	34

CONTORNI

Zucchini Fritti	8	Pink Fir Potatoes	7	Rocket & Parmesan Salad	7
Tomato Salad	7	Slow Roasted Vegetables	8	Charred Greens	8

SELECTION OF WINES BY THE GLASS

WHITE				RED			
	Grape	175ml	250ml		grape	175ml	250ml
Soave Classico, 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	16.20	Montepulciano D' Abruzzo Il Faggio	<i>Montepulciano</i>	10.30	14.70
Pinot Grigio, Kellerei Bozen	<i>Pinot Grigio</i>	12.50	17.80	Valpolicella Classico, Recchia	<i>Corvina, Rondinella, Molinara</i>	12.32	17.60
Pouilly-Fuissé Dominique Cornin	<i>Chardonnay</i>	125ml 12.50	175ml 17.50	Chianti Colli Aretini Mannucci Droandi	<i>Sangiovese</i>	14.00	18.00
Sancerre Alain Girard & Fils	<i>Sauvignon Blanc</i>	125ml 13.20	175ml 19.75	Sherazade Donnafugata	<i>Nero d'Avola</i>	125ml 16.50	175ml 21.80
Giunco, Cantina Mesa	<i>Vermentino</i>	125ml 13.50	175ml 18.90	Moulis en Médoc Château Mauvesin Barton	<i>Cab. Sauvignon, Merlot</i>	125ml 15.00	175ml 20.50
Gavi di Gavi, "Lugarara" La Giustiniana	<i>Cortese</i>	14.50	19.50	Malbec Pulenta Estate	<i>Malbec</i>	125ml 15.50	175ml 21.00
Soave "La Rocca", Pieropan	<i>Garganega</i>	125ml 17.70	175ml 22.40	Pinot Noir, Alois Lageder	<i>Pinot Noir</i>	125ml 15.50	175ml 24.50
Abtsberg Spatlese Maximin Grünhaus	<i>Riesling</i>	125ml 25.00	175ml 32.00	Barolo Bisu Bonfante & Chiarle	<i>Nebbiolo</i>	125ml 18.00	175ml 22.50
Verdicchio Riserva, Villa Bucci	<i>Verdicchio</i>	125ml 30.00	175ml 38.10	Guidalberto Tenuta San Guido	<i>Cab Sauvignon, Merlot</i>	125ml 20.10	175ml 25.50
FIZZY		125ml		Pelago, Umani Ronchi	<i>Montepulciano . Cab Sauvignon, Merlot</i>	125ml 23.90	175ml 30.30
Prosecco DOC 'Extra Dry' Ca di Alte	<i>Glera</i>	10.50		ROSÉ			
Champagne Piper Heidsieck	<i>Brut blend</i>	17.80		Villa Estérelle Château du Rouët	<i>Blend</i>	13.50	19.50

CANTO COCKTAIL CREATIONS

CLASSIC COCKTAILS AVAILABLE ON REQUEST

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

BEER

bottle	7.00	Moretti 4.6%ABV	Still & Sparkling Water (750ml)	3.95
	6.00	Peroni Alcohol Free Lager 0.0% ABV		
draft	8.50/ 5.00	Peroni Pint and 1/2 Pint		

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.

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.

We proudly run a 100% palm oil free kitchen