

MORSO

Welcome to Morso. We specialise in fresh pasta which we serve alongside a selection of daily made Italian-inspired small bites. One or two bites and a pasta per person is a good start.

veg bites

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| Focaccia bread extra virgin olive oil, sea salt | 3 |
| Olives chilli marinated, pitted mixed Italian olives | 5 |
| Parmesan Skinny fries Parmigiano Reggiano DOP, parsley, Italian black truffle mayonnaise | 7 |
| Little gem salad lemon & mustard mayo, micro cress leaves | 8 |
| Arancini tomato & mozzarella crispy risotto bites, pea & Pecorino Romano DOP sauce | 9 |
| Pomodorini e burrata fresh seasonal tomatoes, balsamic & extra virgin olive oil dressing, homemade buffalo burrata, tarragon | 14 |

meat bites

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| Salame Finocchiona IGP Italian pork and fennel salami 60g | 7 |
| Prosciutto San Daniele DOP the best Italian prosciutto crudo 50g | 11 |
| Beef Carpaccio thinly sliced, raw British beef Italian wild rocket, Parmigiano Reggiano DOP, aged balsamic vinegar of Modena DOP | 13 |
| Antipasti board prosciutto San Daniele DOP, salame Finocchiona IGP, aged balsamic vinegar of Modena DOP, pane carasau, Parmigiano Reggiano DOP, cornichons, Italian mixed olives | 20 |
| Butcher's choice subject to availability, ask your server for today's selection | tbc |

fish bites

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| Calamari crispy panko coated calamari rings, spicy Calabrian chilli & lemon mayo | 12 |
| Catch of the day subject to availability, ask your server for today's selection | tbc |

fresh pasta

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| Spaghetti al pomodoro fresh San Marzano tomato sauce, Parmigiano Reggiano DOP | 14 |
| Bucatini cacio e pepe egg-free pasta, Pecorino Romano DOP, Grana Padano DOP, black pepper | 17 |
| Rigatoni Pistachio & Burrata fresh pistachio and basil pesto, Parmigiano Reggiano DOP, homemade buffalo burrata, toasted pistachio crumb | 19 |
| Truffle & Ricotta Ravioli black truffle & ricotta ravioli, fresh peas, truffle butter, Parmigiano Reggiano DOP | 19 |
| Prawn Linguine prawns, Calabrian chillies, infused garlic oil, San Marzano tomatoes, bisque butter sauce, Italian wild rocket and parsley | 19 |
| Tagliatelle al Ragù slow cooked British beef ragù, Parmigiano Reggiano DOP, Italian parsley | 19 |

desserts

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| Potted Tiramisu our signature take on the classic Italian dessert enriched with dark chocolate crumbs and sweet marsala wine | 9 |
| Deconstructed Lemon Tart mascarpone cream, sable crumble, berries | 8 |
| Chocolate mousse amaretti biscuits, berries | 8 |
| Caffe corretto e affogato espresso coffee, Nardini almond grappa, fior di latte gelato | 6 |
| Gelati fior di latte; nocciolato; lemon sorbet | 6 |

Please make your server aware of any dietary requirements or allergies, although we cannot guarantee that our food is free from allergens, as all meals are prepared in the same kitchen

Please note all of our Pastas are served 'al dente' (with a bite to it), just like in Italy, if you wish it to have it more cooked just let us know

A discretionary service charge of 12.5% will be added to the final bill

white wine

125/500/750 ml

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| I came, I saw, I conquered - fruity and citrus aromas are integrated with the floral notes Grillo, Sicily | 7/24/34 |
| Southern Charm - delicate, saline and floral, elegantly refreshing Vermentino, Puglia | 8/28/39 |
| Calabrian Clear Sea - fresh, Mediterranean, with a pleasant final marine note Greco Bianco, Calabria | 9/32/44 |
| Gavi vs. Gavi - fragrant and full-bodied, round and savoury Cortese, Piedmont | 60 |

private cellar

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| Colterenzio La Foa Chardonnay 2021 Alto Adige | 80 |
| Carpineto Brunello di Montalcino 2017 Tuscany | 95 |
| Brezza Barolo Cannubi 2018 Piedmont | 105 |
| Ca' Rugate Amarone della Valpolicella 'Punta 470' 2019 Veneto | 105 |

beer

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| Moretti Lager 33 cl | 6 |
| Meantime London Pale Ale 33 cl | 6 |

soft drinks

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| Acqua Panna still water | 4 |
| San Pellegrino sparkling water | 4 |
| Double Dutch Tonic Ginger beer | 4 |
| Indian tonic / Skinny tonic | |
| Eager 100% natural juice Orange, Pineapple, Apple | 5 |
| Coke / Diet-Coke / Zero | 5 |

red wine

125/500/750 ml

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| Down South - ripe, warm and fruity Primitivo, Puglia | 7/24/34 |
| Chianti's hills - classic structure, dark fruits, great with food San Giovese, Tuscany | 8/28/39 |
| The Ol' Smoothie - full bodied, warm and smooth, mouth watering Negroamaro, Puglia | 9/32/44 |
| Capture the Terroir - well-integrated tannins, body that is not excessively heavy Barbera, Piedmont | 60 |

rose wine

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| The Best of Both - not red, not white...rose? Primitivo, Puglia | 8/28/39 |
| Between red and white - crisp and refreshing, with nuances of cherry and wild red fruits Aglianico, Campania | 62 |

sparkling wine

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| Lovely Bubbly - Prosecco like its meant to be Glera, Veneto | 8 / 39 |
| Berlucchi Franciacorta '61 Saten' - an elegant, smooth and refined sparkling wine Chardonnay, Lombardy | 75 |
| Hoffman & Rathbone Classic Cuvee 2015 - an elegant sparkling with a fine mousse and refreshing acidity Sussex | 110 |

non-alcoholic cocktails

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| Morso Punch orange, pineapple, ginger beer | 7 |
| Strawberry, lime & mint fizz Strawberry puree, lime, mint, soda water | 7 |
| Lychee & Cherry Fizz lychee, cherries, lime juice, soda water | 7 |