

MORSO

pasta | small bites | grappa

Welcome to Morso. We specialise in fresh handmade pasta which we serve alongside a selection of freshly made Italian-inspired small bites. A couple of bites and a pasta per person is good start.

fresh pasta

Egg yolk Raviolo homemade ricotta, baby spinach, Clarence Court egg yolk, butter, crispy sage, Parmigiano Reggiano DOP	8
Spaghetti al pomodoro fresh San Marzano tomato sauce, Parmigiano Reggiano DOP	7
Tagliatelle cacio e pepe Pecorino Romano DOP, Grana Padano DOP, black pepper, butter	8
Gnocchi ai funghi mixed seasonal mushrooms, white wine, butter, Pangrattato	8
Maltagliati spicy Calabrian 'nduja, fennel seeds, British pork sausage, baby spinach, Parmigiano Reggiano DOP	9
Pappardelle al ragu' slow cooked British beef shin ragu', parsley, Pecorino Romano DOP	10
Spaghetti alle vongole squid ink pasta, fresh clams, chilli and garlic infused olive oil, white wine, parsley	12

desserts

Potted Tiramisu our signature take on the classic Italian dessert enriched with dark chocolate crumbs and sweet Marsala wine	6
Caprese chocolate tart flourless almond, pistachio & cocoa tart, rosemary infused mascarpone cream	6
Poached pear in red wine, whipped mascarpone & almond grappa, pistachio praline	6
Formaggi a selection of hard and soft Italian cheese cheeses served with regional condiments and crostini bread	6
Caffe corretto affogato espresso coffee, Nardini almond grappa, vanilla ice cream	5

veg bites

Olives Castelvetroano Nocellara del Belice DOP	4
Morso homemade ricotta ciabatta bread	4
Polenta chips Parmigiano Reggiano DOP, parsley, fresh San Marzano tomato ketchup	4
Grilled baby gem lemon mustard dressing	4
Torpedino tomatoes fresh San Marzano tomatoes, Tropea red onions DOP, tarragon, balsamic dressing	5
Arancini tomato & mozzarella crispy risotto bites, pea & Pecorino DOP sauce, Italian wild rocket	6
Aubergine & Fregola aubergines & fennel ragu', Sardinian Fregola pasta, ricotta, Scamorza cheese	7
Roasted Squash & Cavolo Nero ricotta, roasted onions, chilli pumpkin seeds, balsamic dressing	8

meat bites

Salame Felino IGP buttery, soft with a hint of black pepper	5
British beef Carpaccio grass fed beef rump, Italian wild rocket, black truffle emulsion, Parmigiano Reggiano DOP	8
Rump Tagliata grass fed, British beef rump steak, Italian wild rocket, Parmigiano Reggiano DOP smoked butter	10
Lamb Rump British lamb rump, Jerusalem artichokes puree, salsa verde	12

fish bites

Seared tuna cannellini beans, courgette, San Marzano tomatoes, mint, coriander cress, cyder vinegar, extra virgin olive oil	9
Grilled Sea Bass fennel, Gaeta black olives, orange, pine nuts, extra virgin olive oil	10
Gamberoni grilled king prawns, Amalfi lemon, Italian wild rocket, fresh chilli oil	11

Please make your server aware of any dietary requirements or allergies

We do not believe in charging you for service, please feel free to leave a tip which will be entirely kept by the waiting team