



TO SHARE

Today's homemade focaccia pb	5
'Pannelle' chickpea chips, sage, lemon pb	6.5
Pumpkin and Gorgonzola arancini, sage, garlic aioli v	8
Burrata, charred pear, chicory, macadamia v	13
Prosciutto San Daniele, salumi, gnoccho fritto, olives, Provolone,	15.5

PIZZA

Tomato, buffalo mozzarella, basil v	14.5
Fig, Gorgonzola, toasted walnuts v	15.5
'Nduja, padron pepper, Taleggio	16
King prawn, spring onion, capers, fresh chilli	16.5
Mortadella, burrata and pistachio pesto	17

PASTA

Fettuccine, girolles, porcini, confit egg yolk, Parmesan v	19.5
Paccheri, lamb ragu, anchovy and sage pangrattato	21
Cacio e pepe ravioli, black truffle v	22
Cornish crab spaghetti, chilli, garlic	22.5

MAINS

Aubergine Parmigiana v	19.5
Chicken Milanese, wild rocket, Parmesan, lemon	22
Grilled sea bass, rainbow chard, cannellini, courgette pesto	23.5
Braised ox cheek, saffron risotto, chives	24
Cod, west coast clams, tomato, fregola, sea herbs	26
Lamb chops, soft polenta, anchovy and mint gremolata	34
Native breed rib eye, triple cooked chips, Italian greens, jus	35

SIDES

Potato fritti, black truffle, Parmesan v	8
Broccolini, chilli and garlic v	7
Green salad, mustard dressing v	7
Merinda tomato, fennel, pickled shallots pb	7.5

Please let our team know about any dietary or allergen needs.
v - vegetarian pb - plant based

THE ITALIAN
GREYHOUND

An optional 12.5% service charge is added to your bill.
[@GreyhoundMarylebone](#)



COCKTAILS

Peach Bellini 11
Homemade peach purée, Prosecco

Greyhound Paloma 13
Patron Silver, pink grapefruit soda, lime, salt

The Sgroppino 12.5
Today's homemade sorbet, Prosecco

Kiwi Margarita 13
Dangerous Don mezcal, kiwi, agave, lime

Raspberry and Cucumber Smash 12.5
Hendricks, basil, lemon, fresh raspberry

Spieza Terrosa 13
Tapatio Blanco, chilli, rocket, lime, agave

Mediterranean Mojito 12.5
Rum, basil, soda, lime

NEGRONI

White Negroni 12.5
Dry vermouth, Luxardo Bitter Bianco,
Malfy Lemon gin

Kyoto Negroni 13
Classic Negroni made with yuzu sake & lemon

Fig Negroni 12.5
JJ Whitley gin, Cocchi Rosa, Campari, fig liqueur

G&T + SPRITZ

Rhubarb & Hibiscus G&T 12.5
Sloe gin, amaro, Rhubarb & Hibiscus tonic

Elderflower G&T 12
Monkey 47, mint, lime, elderflower & cucumber tonic

Spring Spritz 13
No.3 Dry gin, St. Germain, apple, grape, Prosecco

NON-ALCOHOLIC

Organic Sparkling by Noughty 6.5 / 30

Crodino Spritz 6
Crodino Aperitivo, orange

The Calabrian 7
Seedlip Grove 42, Mandarin & Bergamot Soda

Sober Martini 7
Everleaf Non-Alcoholic, cranberry, almond

All your favourite classics are available
Please ask to see our full wine list

WINES BY THE GLASS

SPARKLING

125ml / Bottle

NV Prosecco D.O.C
Prima Alta, Veneto 10.5 / 43

NV Prosecco rosé D.O.C
Tenuta di Collalbrigo, Veneto NV 11 / 47

NV Champagne
Joseph Perrier, Cuvée Royale Brut, Champagne 15 / 77

WHITE

175ml / Bottle

2022 Grillo
Il Folle', Sicily 10 / 35

2022 Sauvignon Blanc
Touraine, Domaine des Vaublins, Loire Valley 11 / 44

2022 Gavi del Comune
Folli & Benato, Piedmont 12 / 46

2022 Chardonnay
Macon Villages, 5 Terroirs, Burgundy 14.5 / 58

2021 Nascetta Langhe
Casa E. di Mirafiore, Piedmont 16 / 68

ROSÉ & SKIN CONTACT

2023 Côtes de Provence rosé
Petit Saint-Maur, Provence 10 / 39

2022 Etna Rosato
Nerello Mascalese, Graci, Sicily 13.5 / 55

2022 Albariño
Vino Blanco, Lagar de Costa, Spain 14.5 / 59

RED

2022 Bardolino
Monte del Fra, Veneto 10 / 35

2021 Barbera d'Asti
Folli & Benato, Piedmont 11 / 44

2020 Malbec
Cèdre Héritage Cahors 12 / 45

2021 Chianti Classico
Tenuta Bibbiano 14.5 / 67

DRAUGHT BEER

Orchard Pig 'Reveller Cider', England 4.5% 6.5

Guinness 'Stout' Ireland 4.4% 6.7

Camden Pale Ale, England 4% 6.9

Peroni 'Nastro Azzurro' Italy 5.1% 7

Purity Brewing 'Session IPA', England 4.5% 7.5

BOTTLED BEER & CIDER

Peroni 'Nastro Azzurro' Gluten Free, Italy 5.1% 6

Birra Moretti 'Pale Lager' Italy 4.6% 6

Five Points 'Pale Ale' England 4.4% 6

Big Drop 'Pale Ale' England 0.5% 6

Lucky Saint 'Unfiltered lager' England 0.5% 6

Fanny's Bramble' blackberry cider, England 4% 6