

## ANTIPASTI | STARTERS

### OSTRICA NATIVA

Maldon native oysters, shallot vinaigrette, lemon  
£13 - 3pcs / £24 - 6pcs / £46 - 12pcs

### LA MIGLIORE SELEZIONE DI ANTIPASTI DELLO CHEF

Chef's best starter selection for two:  
tasting selection of nine mini starters  
(subject to availability)  
£49

### ARANCINI AL TARTUFO

Truffle arancini stuffed with mozzarella cheese,  
wild mushroom sauce  
£14

### PEPERONI ROMANI MARINATI E ZUCCHINE

Marinated Romano peppers, sliced courgette, shaved  
asparagus, diced ox-heart tomatoes, pine nuts, basil,  
garlic-olive oil, Oro balsamic dressing  
£14

### INSALATA CON POMODORI E BURRATA (V)

Burrata Apulia, seasonal tomato steaks, baron red onion,  
capers, sweet balsamic sauce, basil  
£17

### CARPACCIO DI BRANZINO

Mediterranean sea bass carpaccio, pickled shallots, chives,  
fleur de sel, baby parsley, olive oil-lemon dressing  
£14

### CARPACCIO DI POLPO

Octopus carpaccio hill, rocket, parmesan, celery,  
red onions, capers, chives, olive oil-lemon dressing  
£16

### TARTARE DI TONNO

Yellowfin marinated tuna tartare, avocado mousse,  
slow-cooked egg yolk, shallots, chives, baby parsley,  
ciabatta toasts  
£17

### CALAMARI FRITTI

Breadcrumbs crispy squid rings, house spice mix, tartare sauce  
£18

### VITELLO TONNATO

Slow-roasted silverside veal, creamy tuna sauce,  
capers, cherry tomatoes  
£15

### CARPACCIO DI MANZO

Beef carpaccio, anchovy-pecorino aioli, rocket,  
parmesan, olive oil  
£16

## DA CONDIVIDERE | TO SHARE

### ANTIPASTO "PIAZZA ITALIANA"

Chef' Salumi and cheese selection, pickles, crackers, grissini  
£32

### TAGLIERE DI FORMAGGI

Cheese board, crackers, honey, jam

### TAGLIERE DI FORMAGGI / CHEESE BOARD

**Il Canet** - cow's and goat milk/ soft/ annatto washed rind/  
Piedmont (P, AR)

**La Tur** - cow's, sheep's and goat milk/ soft/ ice cream texture/  
Alta Langa (P, AR)

**Quader De Cavra** - goat milk/ soft/ delicate goat milk flavor,  
washed rind/ Valsassina (P, AR)

**Robiola Bosina** - cow's and goat milk/ soft cheese/ buttery  
texture/ Piedmont (P, AR)

**Carboncino** - cow's and goat milk/ soft cheese/ creamy,  
charcoal washed rind/ Piedmont (P, AR)

**Piave DOP Vecchio** - cow's milk/ hard/ grainy and crumbly  
texture/ Veneto (P, AR)

**Condio** - cow's milk/ hard/ rubbed in Mediterranean spices/  
Piave Valley (P, AR)

**Ubricaco Rosso Riserva** - cow's milk/ semi-hard/ red wine  
immersed cheese/ Veneto (P, AR)

**Fontina** - cow's milk/ semi-hard/ nutty and buttery flavors/  
Aosta Valley (UP, AR)

**Castelmagno** - cow's and sheep's milk/ semi-hard/ ancient,  
semi-fat blue cheese/ Cuneo (UP, AR)

**Blue Di Langa** - cow's, sheep's and goat milk/ soft/ rich in  
blue veins, buttery paste/ Piedmont (P, AR)

*P - pasteurised, UP- unpasteurised, AR - animal rennet*

Choice of 3 £11

Choice of 5 £15

Choice of 7 £20

V - Vegetarian



We strive to exceed our guest's expectations.  
The Vegan Line Logo next to the menu item  
means a vegan substitute is available by using  
vegan cheeses, creams, sauces and other  
vegan-friendly products. For vegans ONLY

Some of our food and drinks may contain nuts and other  
allergens. If you have any special dietary requirements, please  
speak to a member of our team before placing an order so that  
we can advise you on your choice. As we handle all allergens in  
our kitchens, we unfortunately cannot guarantee to be trace free.  
A discretionary 15% service charge will be added to your final  
bill. All prices are inclusive of VAT.

## PASTE | PASTA

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### SPAGHETTI POMODORO (V)

Spaghetti, tomato sauce, cherry tomatoes, basil, parmesan  
£19 \*add chili flakes for spiciness

### TAGLIOLINI AL TARTUFO (V)

Tagliolini pasta, creamy truffle sauce  
£23 \*add fresh black truffle (seasonal offer)

### TAGLIOLINI AL TARTUFO

Tagliolini pasta, spun in a pecorino wheel at the table  
£29 \*add fresh black truffle (seasonal offer)

### RADIATORI CON FUNGHI

Radiatori pasta, creamy forest  
mushroom sauce, parmesan  
£24

### SPAGHETTI ALLE VONGOLE VERACI

Spaghetti with fresh clams, garlic,  
chilli flakes, white wine sauce  
£26 \*add bottarga £4

### CALAMARATA AI FRUTTI DI MARE

Calamarata pasta, seafood mix, white wine-garlic sauce  
£29

### RAVIOLI AL GRANCHIO

Ravioli with white crab meat,  
lobster-tomato sauce, asparagus  
£35

### LINGUINE ALL'ASTICE

Lobster linguine, crab meat, creamy  
tomato-shellfish sauce, cherry tomatoes, garlic  
£39 - 1/2 / £60 - whole

### SPAGHETTI ALLA CARBONARA

Spaghetti with guanciale, pecorino, egg yolk  
£22

### RIGATONI AL GUANCIA DI MANZO BRASATO

Rigatoni pasta, braised ox-cheek ragout, parmesan  
£24

## RISOTTI | RISOTTO

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### RISOTTO AGLI ASPARAGI E GAMBERI

Risotto with prawns, asparagus and parmesan  
£27

### RISOTTO AL TARTUFO (V)

Truffle butter risotto, fresh black truffle,  
slow-cooked egg yolk, parmesan  
£24

## MARE | FISH AND SEAFOOD

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### RANA PESCATRICE ARROSTO

Roasted monkfish medallions,  
Fra Diavolo sauce  
£27

### FILETTO DI BRANZINO

Pan-fried sea bass fillet  
(choice of Sicilian tomato sauce  
or white wine sauce)  
£32

## TERRA | MEAT

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### AGNELLO BRASATO

Braised leg of lamb stew, herb  
scented jus, ricotta cheese, red onions,  
tomato fillets, parmesan  
£32

### ENTRECOTE DI MANZO

Rib-eye steak 300g  
£38  
\*add sauce for £3.50  
- red wine jus  
- peppercorn sauce

## CONTORNI | SIDES

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Rocket and parmesan salad, balsamic sauce  
£7

Summer vegetable salad, tomatoes, cucumbers,  
red onions, olive oil dressing  
£7

Sautéed spinach, garlic, parmesan  
£7

Sautéed green peas, Prosciutto, shallots, garlic  
£7

Roasted asparagus, garlic, parmesan, lemon zest  
£7

Triple cooked chips, parmesan, truffle oil, truffle aioli  
£9