

£90 TASTING MENU

Tasting Menu is only available as a “whole table” option,
Monday - Thursday with last order at 9.30pm

Pinsa prosciutto cotto e stracchino Prosciutto cotto, stracchino cheese

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Burrata Burrata, pea purée, broad beans, almonds, mint, lemon (V)

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Asparagi bianchi e calamari White asparagus salad, roasted squid, extra virgin olive oil, parsley, lime

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Agnolotti del plin Short rib of beef “agnolotti”, sugo di carne

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Anatra arrosto Aged balsamic vinegar glazed duck breast, beetroot purée, red chicory, spelt, spices

Or

Branzino Roasted sea bass, artichoke, peas, broad beans, mint vignarola

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Biscotto al cioccolato e caffè Malted biscuits, 80% chocolate cream, Tonka chantilly, coffee ice cream, espresso anglaise

PINSA

"A Roman culinary flatbread"

Rossa £20
Tomato "passata", fior di latte, basil (V)

Tartufo nero £24
Fior di latte, black truffle purée, truffle oil (V) (Add extra black truffle for £15)

Burrata £22
Burrata, Datterino tomatoes, Taggiasca olives, anchovies, peperoncino

Prosciutto cotto e stracchino £22
Prosciutto cotto, stracchino cheese

Cestino di pane £5
Ciabatta bread, stromboli, rosemary focaccia (V)

CRUDI

Crudo di salmone £22
Salmon “marinato”, cucumber, fermented strawberries, pistachio

Crudo di ricciola £24
Yellow tail, Datterino tomatoes, soya, preserved lemon, coriander

Carpaccio di manzo £24
Beef carpaccio, crushed broad beans, Soncino salad, mustard dressing, pecorino cheese

INSALATE

Panzanella di verdure £18
Spring vegetable panzanella salad, frisella croutons, radish, basil (Vgn)

Zucchine, carciofi e tartufo nero £18
Roasted Grezzina courgette, artichokes, Porcini mushrooms, black truffle dressing (Vgn)

(V) Vegetarian (Vgn) Vegan

Due to sourcing some items are subject to availability. All dishes may contain traces of gluten and nuts.
Please let your waiter or waitress know if you have any allergies or intolerances.
All prices include 20% VAT at the current rate. A 15% discretionary service charge will be added to the final bill.

ANTIPASTI

Fiori di zuccina in carrozza £20

Tempura courgette flowers, escarole, Cantabrico anchovies, lemon mayo

Asparagi bianchi e calamari £26

White asparagus salad, roasted squid, extra virgin olive oil, parsley, lime

Astice e asparagi verdi £30

Lobster salad, green asparagus, French beans, avocado goodness

Bresaola "Punta d'Anca" della Valtellina £24

Thin sliced cured beef, extra virgin olive oil, lemon, aged parmesan

Polenta morbida £20

Creamy polenta, fricassee of truffled mushrooms

Vitello tonnato £24

Vitello "tonnato" rosa, rocket salad, crispy capers

Burrata £22

Burrata, pea purée, broad beans, almonds, mint, lemon (V)

Capesante gratinate £28

Roasted scallops, Jerusalem artichoke purée, nduja

PRIMI

Agnolotti del plin £28

Short rib of beef "agnolotti", sugo di carne

Spaghetti alla Nerano £32

Spaghetti, courgette cream, clams, bottarga

Tagliatelle all'astice £42

Lobster tagliatelle, acqua pazza, Datterino tomatoes, chilli, Amalfi lemon

Paccheri alla Bardo £28

Paccheri, oven roasted tomato sauce, ricotta cream, guanciale

Ravioli cacio e pepe £28

Ravioli, cacio e pepe, leeks, brown butter, sage (V)

Tagliolini al tartufo £42

Tagliolini, artichokes, mascarpone cheese, Umbrian black truffle (V)

Maccheroni al ragù Genovese £28

Maccheroni, slow-cooked spring lamb Genovese ragù

SECONDI

Cotoletta alla Milanese £48

Breaded veal cutlet, "sabbiose" potatoes, roasted Datterino tomatoes

Agnello al forno £42

Herb crusted roast lamb loin and breast, aubergine confit, bagna cauda, wild garlic

Entrecôte di manzo £48

"Vecchia Vacca Padana" rib-eye, truffle and parmesan crispy potato, Hen of woods mushrooms, peas, red wine jus

Anatra arrosto £32

Aged balsamic vinegar glazed duck breast, beetroot purée, red chicory, spelt, spices

Bistecca alla Fiorentina £149

Dry-aged "Vacca Vecchia Padana" T-bone, crispy potatoes, tomato salad, red wine jus (1.2kg)

Branzino £44

Roasted sea bass, artichoke, peas, broad beans, mint vignarola

Tagliata di tonno £36

Seared tuna, asparagus, leaf spinach, clams, pesto sauce

Merluzzo nero £46

Caramelised black cod, Jersey Royals potatoes, Porcini mushrooms, Datterino tomatoes, lemon

Pesce spada £34

Palermitana swordfish, burnt tomato purée, Mediterranean ragù

CONTORNI

Asparagi cacio e pepe £10

White and green asparagus, cacio e pepe (V)

Insalata di pomodori £9

Heritage tomato salad, plums, balsamic vinegar (Vgn)

Insalata di farro £9

Spelt, French beans, cucumber salad (Vgn)

Broccoli £9

Crushed broccoli, olive oil, basil (Vgn)

Spinaci e scarola £9

Braised spinach, escarole, bagna cauda, chilli

Patate piccanti £9

Spicy rosemary potatoes (Vgn)