

£90 TASTING MENU

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

Pinsa parmigiana di melanzana

Tomato 'passata,' aubergine parmigiana, basil (V)

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Manzo scottato

Seared beef, parmesan cream, watercress, black garlic mayo, potato crisps

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Capesante gratinate

Roasted scallops, burnt tomato purée, lemon, herb butter

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Ravioli cacio e pepe

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

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Agnello al forno

Oven-roasted lamb loin, roasted courgette, carciofi fritti, pecorino fonduta

Or

Halibut al vapore

Steamed halibut, carrot purée, BBQ carrots, white wine sauce

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Parfait al pistacchio

Pistachio parfait, pistachio biscotto, peach compote, peach sorbet

PINSA

'A Roman culinary flatbread'

Rossa £22

Tomato 'passata,' fior di latte, basil (V)

Tartufo nero £26

Fior di latte, black truffle purée, truffle oil (V) (Black truffle shavings £15)

Parmigiana di melanzana £22

Tomato 'passata,' aubergine parmigiana, basil (V)

Prosciutto cotto e stracchino £24

Prosciutto cotto, fior di latte, stracchino cheese

Cestino di pane £5

Ciabatta bread, stromboli, rosemary focaccia (V)

CRUDI

Crudo di branzino £28

Sea bass tartare, cucumber, lime granita, caviar

Crudo di ricciola £24

Yellowtail, Datterino tomatoes, soya, preserved lemon, coriander

Manzo scottato £24

Seared beef, parmesan cream, watercress, black garlic mayo, potato crisps

INSALATE

Insalata di pomodori £18

Heritage tomato salad, watermelon, rainbow radish, baked ricotta cheese (V)

Insalata di asparagi £18

Asparagus salad, crushed avocado, French beans, lemon 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

Melanzana impanata £20

Aubergine 'Milanese' style, crumbled feta cheese, charred red peppers, pesto alle erbe (V)

Insalata di gamberi £24

Mediterranean prawns, roasted peaches, Parma ham

Astice e tartufo nero £30

Lobster salad, borlotti beans, girolle mushrooms, black truffle

Bresaola 'Punta d'Anca' della Valtellina £26

Thinly sliced cured beef, EVO oil, lemon, aged Parmesan

Polenta morbida £22

Creamy polenta, fricassee of truffled mushrooms

Vitello tonnato £26

Vitello 'tonnato' rosa, rocket salad, crispy capers

Burrata £22

Burrata, bean salad, San Marzano tomato confit, Taggiasca olives, basil (V)

Capesante gratinate £30

Roasted scallops, burnt tomato purée, lemon, herb butter

PRIMI

Agnolotti del plin £28

Short rib of beef 'agnolotti,' sugo di carne

Tonnarelli £30

Tonnarelli, butter, lemon, nduja, prawns, parsley

Tagliatelle all'astice £42

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

Ravioli cacio e pepe £28

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

Tagliolini al tartufo £42

Tagliolini, porcini mushrooms 'trifolati,' summer black truffle (V)

Ziti al ragù di vitello £28

Ziti, slow-cooked spring white veal belly ragù, citrus gremolata

Paccheri alla Bardo £28

Paccheri, oven-roasted tomato sauce, ricotta cream, guanciale

SECONDI

Cotoletta alla Milanese £48

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

Agnello al forno £42

Oven-roasted lamb loin, roasted courgette, carciofi fritti, pecorino fonduta

Entrecôte di manzo £48

'Vecchia Vacca Padana' rib-eye steak, braised baby gem, girolle mushrooms, borlotti beans, mustard sauce

Anatra arrosto £32

Lavender-spiced aged balsamic-glazed duck breast, cherry purée, baby leeks, chard

Bistecca alla Fiorentina £149

Dry-aged 'Vacca Vecchia Padana' T-bone steak, mashed potatoes, porcini sauce (1.2kg)

Branzino arrosto £80

Roasted whole sea bass, capers, fennel, Taggiasca olives, clam guazzetto (serves 2)

Trota salmonata arrosto £32

Roasted salmon trout, potato purée, girolle mushrooms, sweetcorn, black truffle

Merluzzo nero £46

Caramelised black cod, Cuore di bue, panzanella salad, spicy tomato water

Halibut al vapore £36

Steamed halibut, carrot purée, BBQ carrots, white wine sauce

CONTORNI

Asparagi verdi £10

Green asparagus, lemon, EVO oil, pecorino shavings (V)

Insalata di pomodori e peperoni £9

Heritage tomato and charred pepper salad, green olives (Vgn)

Rucola e pesche £9

Rocket and peach salad, balsamic dressing (Vgn)

Broccoli £9

Crushed broccoli, olive oil, basil (Vgn)

Spinaci e piselli £9

Braised spinach, peas, mint (Vgn)

Patate croccanti £9

Crispy parmesan herb potatoes (V)