

## CANTINETTA BRUNCH

### UOVA IN CAMICIA ALLA CARBONARA

Two poached eggs, streaky bacon, brioche bun, Pecorino cheese served with mixed salad

£ 21

### OMELETTE CACIO E PEPE (V)

Omelette with Pecorino cheese, black pepper served with rocket salad, cherry tomato and shaved Parmesan

£ 19

### UOVA IN PURGATORIO

Two fried eggs, tomato sauce, beef prosciutto, Pecorino cheese

£ 22

### UOVA STRAPAZZATE ALL'ARRABBIATA

Scrambled eggs, chilli, crunchy salami served with mixed salad

£ 17

### HAMBURGER AL TARTUFO

Smashed black angus patty, brioche bun, white truffle sauce, shaved black truffle, served with hand cut fries

£ 27

## ANTIPASTI

### BUFALA CON CINTA SENESE

Buffalo mozzarella, Cinta Senese ham

£ 26

### CRUDO DI RICCIOLA TARTUFATO

Yellowtail sashimi, truffle, with Sicilian lemon and soy sauce

£ 29

### BURRATA, POMODORINI, (V) PINOLI E OLIO AL BASILICO

Burrata, cherry tomato, pine nuts and basil oil

£ 19

### INSALATA CROCCANTE DI AVOCADO (VG)

Baby gem crunchy salad, avocado, goat cheese, cucumber, mixed seeds, orange, coriander

£ 22

### PROSCIUTTO DI KOBE

Kobe ham

£ 39

### PROSCIUTTO DI MANZO

45 days cured beef ribeye ham

£ 20

### SELEZIONE DI SALUMI

Cured meat selection

£ 27

## PRIMI PIATTI

### PASTA FATTA IN CASA

Homemade pasta

### KOBE BEEF CARBONARA

Signature beef carbonara, paccheri, egg yolk, Pecorino cheese, kobe beef karasumi

£ 38

### PAPPARDELLE AL RAGU' DI WAGYU AL NOBILE DI MONTEPULCIANO

Wagyu, veal and Nobile di Montepulciano ragu' pappardelle

£ 28

### LINGUINE ALL'ASTICE

Lobster linguine, bisque and cherry tomato

£ 58

### CAVATELLI AL PESTO ZEFFIRINO (V)

"Zeffirino" pesto cavatelli

£ 26

### PAPPARDELLE AL RAGU' MODERNO (V)

Our signature "Redefine" plant based mince ragu' pappardelle

£ 28

## SECONDI PIATTI

### BLACK COD AL VINSANTO

Vinsanto marinated wild black cod and sautéed spinach

£ 45

### SCALOPPINA DI FILETTO DI VITELLO

Veal fillet escalope

Sauce of your choice: Chardonnay white wine or lemon sauce

£ 36 / £ 34

### FILETTO AL PEPE VERDE

Grilled pepper sauce beef tenderloin

£ 39

### BISTECCA ALLA FIORENTINA

Scottish T-bone steak - serves two 1.2kg

£ 139

### CAVOLFIORE GRIGLIATO, LENTICCHIE, SPINACI, ANACARDI (VG)

Grilled cauliflower, lentils, spinach and cashew gazpacho

£ 24

## IL FORNAIO

### SELEZIONE DI PANE ARTIGIANALE (V)

Selection of artisanal bread

£ 7.50

### PIZZATA ROSSA (V)

Our signature margherita stuffed focaccia

£ 19

### PANETTONE SALATO (V)

Artisanal savoury panettone

£ 10

### FOCACCIA DI RECCO (V)

Stracchino cheese focaccia

£ 19

V Vegetarian

VG Vegan option available

## CONTORNI

### PATATE ARROSTO E ROSMARINO (V)

Roasted new potatoes

£ 8

### BROCCOLETTI CON AGLIO E PEPERONCINO DOLCE (VG)

Tenderstem broccoli, garlic and sweet chilli

£ 8

### SPINACI SALTATI (VG)

Sautéed butter spinach

£ 8

### CAVOLFIORE, SALSA VERDE E BALSAMICO (VG)

Cauliflower, salsa verde and balsamic

£ 8

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal.

A discretionary 15% gratuity will be added to your bill. All prices are inclusive of VAT.