



CANTINETTA
ANTINORI



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LONDON

FIRENZE ♠ ZURIGO ♠ VIENNA ♠ MONTECARLO



ANTIPASTI

VITELLO TONNATO

Veal with tuna and caper sauce

£ 22

CARPACCIO DI MANZO

Beef fillet carpaccio, rocket salad,
Parmesan shavings, lemon dressing sauce

£ 25

CRUDO DI RICCIOLA TARTUFATO

Yellowtail sashimi, truffle,
with Sicilian lemon and soy sauce

£ 29

SFORMATINO DI POMODORI (V)

Tomatoes tarte tatin, sable' and pesto

£ 22

FRITTURA DI CALAMARI

Deep fried squid and courgettes julienne

£ 26

INSALATA CROCCANTE DI AVOCADO (VG)

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

£ 22

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

Burrata, cherry tomato, pine nuts and basil oil

£ 19

SUPER KALE

Avocado, kale, Parmesan cheese,
cherry tomatoes, lemon zests

£ 21

SALUMI NOSTRANI

MORTADELLA

Mortadella

£ 18

SALAME DI CINGHIALE

Boar salami

£ 19

PROSCIUTTO DI PARMA

Parma ham

£ 23

PROSCIUTTO DI MANZO

45 days cured beef ribeye ham

£ 20

SELEZIONE DI SALUMI

Cured meat selection

£ 27

IL FORNAIO

SELEZIONE DI PANE ARTIGIANALE (V)

Selection of artisanal bread

£ 7.50

PANETTONE SALATO (V)

Artisanal savoury panettone

£ 10

PIZZETTA AL TARTUFO (V)

Pizza with truffle cream and shaved truffle

£ 29

V Vegeterian option available

VG Vegan option available

PRIMI PIATTI

PASTA FATTA IN CASA

Homemade pasta

CARBONARA DI MANZO AFFUMICATO

Signature beef carbonara, paccheri, egg yolk, Pecorino cheese

£ 38

PAPPARDELLE AL RAGU' AL NOBILE DI MONTEPULCIANO

Veal and Nobile di Montepulciano ragu' pappardelle

£ 32

TONNARELLI AL RAGU' DI POLPO

Homemade tonnarelli with octopus ragu',
dill and Taggiasche olives powder

£ 33

CASARECCE CON CREMA DI TALEGGIO, PISTACCHIO E GUANCIALE

Homemade casarecce, Taleggio and pistachio cream, guanciale

£ 34

LINGUINE ALL'ASTICE

Lobster linguine, bisque and cherry tomato

£ 58

RAVIOLI DI RICOTTA E MELANZANE (V)

Homemade Ravioli filled with Ricotta, Parmigiano, aubergine
and Taggiasche olives powder

£ 29

RISOTTO AI FRUTTI DI MARE

Acquerello risotto with mussels, clams, prawns, squid, lemon zest

£ 36

CONTORNI

PATATE ARROSTO E ROSMARINO (V)

Roasted new potatoes

£ 8

FAGIOLINI SALTATI (VG)

Sautéed french beans with roasted almond flakes

£ 8

SECONDI PIATTI

ORATA ALLA MEDITERRANEA

Seabream Mediterranean style, salmoriglio sauce

£ 38

SOGLIOLA ALLA MUGNAIA

Dover Sole meunière

£ 56

ROMBO AL FORNO

Oven-baked whole Turbot served with
artichokes, potatoes and tomato confit - serves two

£ 138

COSTINE D'AGNELLO

Lamb cutlets, heritage baby carrots, thyme and lamb jus

£ 44

POLLO AL MATTONE

Marinated chicken thigh, tomatoes, peppers,onions, lemon zest

£ 36

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

£ 42

MILANESE DI VITELLO

On the bone veal chop milanese, Cantinetta salad

£ 48

BISTECCA ALLA FIORENTINA

Scottish T-Bone steak - serves two 1.2kg

£ 129

CAVOLFIORE GRIGLIATO (VG)

Grilled cauliflower, lentils, spinach and cashew gazpacho

£ 24

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.