



CANTINETTA
ANTINORI



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LONDON

FIRENZE ♠ ZURIGO ♠ VIENNA ♠ MONTECARLO



FORMULA CANTINETTA

£29

ANTIPASTI

PROSCIUTTO DI PARMA
Parma ham

or

VITELLO TONNATO
Veal with tuna and caper sauce

or

ANTIPASTO DEL GIORNO
Starter of the day

+

SECONDI PIATTI

PASTA DEL GIORNO
Pasta of the day

or

POLLO AL MATTONE
Marinated chicken thigh, tomatoes, peppers,
onions, lemon zest

or

SECONDO DEL GIORNO
Main course of the day

or

SCODELLA TOSCANA
Superfood Tuscan bowl, peas, spelt, avocado,
cherry tomato, rocket, lemon dressing, Parmesan
add protein - £.7 supplement

+

VINO

Wine by the glass

CHARDONNAY, *Puglia IGT*

or

VERMENTINO, *Bolgheri DOC*

or

SABAZIO, *Rosso di Montepulciano DOC*

or

BANSELLA, *Prunotto*

or

CALAFURIA, *Rosato IGT Salento*

ANTIPASTI

SFORMATINO DI POMODORI *(V)*
Tomatoes tarte tatin, sable’ and pesto

£ 22

FRITTURA DI CALAMARI
Deep fried squid and courgettes julienne

£ 26

CARPACCIO DI MANZO
Beef fillet carpaccio, rocket salad,
Parmesan shavings, lemon dressing sauce

£ 25

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
Burrata, cherry tomato, pine nuts and basil oil *(V)*

£ 19

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

£ 21

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

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

RISOTTO AI FRUTTI DI MARE
Acquerello risotto with mussels, clams, prawns, squid, lemon zest

£ 36

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

**CASARECCE CON CREMA DI TALEGGIO,
PISTACCHIO E GUANCIALE**
Homemade casarecce, Taleggio and pistachio cream, guanciale

£ 34

CONTORNI

PATATE ARROSTO E ROSMARINO *(V)*
Roasted new potatoes

£ 8

FAGIOLINI SALTATI *(VG)*
Sautéed french beans with roasted almond flakes

£ 8

VG Vegan option available V Vegeterian option available

SECONDI PIATTI

ORATA ALLA MEDITERRANEA
Seabream Mediterranean style, salmoriglio sauce

£ 38

SOGLIOLA ALLA MUGNAIA
Dover Sole meunière

£ 56

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

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.