



DEGUSTO

ITALIAN RESTAURANT & BAR

A LA CARTE MENU

FOR THE TABLE

Rosmary & garlic Focaccia
Basket 5

Mediterranean Mixed
Olives 4.5

Parmesan & Chilli Jam
4.5

TARTARE

BEEF RIBEYE
egg yolk, house dressing,
crispy sticky rice 12

TUNA
soya sauce, sesame seeds,
chives, crispy sticky rice 12

AVOCADO (VE)
Beluga lentils, lime, coriander,
crispy shallots 10

STARTERS

CHARCOAL FOCACCIA(V)

Stracciatella cheese, fresh tomato Panzanella 7

FRIED CALAMARI & WHITEBAIT

home-made lemon mayo, chilli, lime 12

MUSSELS GRATIN

baked mussel, fondant gratin with mediterranean herbs bread crumbs 9

FORMAGGIO FRITTO (V)

fried Pecorino cheese in tempura , chilli jam 8

SEARED QUEEN SCALLOPS

celeriac puree, crispy Pancetta, parsley 14

CARBONARA ARANCINA

Sicilian fried rice-ball with Guanciale, eggs, Pecorino, Parmesan fondue 9

POLPETTINE DI PARMIGIANA (V)

fried aubergine balls, tomato sauce & Parmesan 8

SIDES & SALADS

BURRATA flamed red cicory, rocket pesto, Evoo 11

SAUTÈÈD WINTER GREENS kale, hispi cabbage, collard green, garlic & chilli 6

ROASTED POTATOES fried rosemary, 5

BABY GEM SALAD mustard dressing & caramelized red onions 6



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[degusto.london](https://www.instagram.com/degusto.london)

Prices includes VAT. A discretionary 12.5% service charge is applied.



PASTA

RABBIT TAGLIATELLE

slow cooked white ragout made with spices & Chardonnay, Parmesan emulsion 14

RISOTTO AI PORCINI (V)

cepes mushroom, Carnaroli rice, Parmesan, parsley 22

CARLOFORTINA'S MAFALDE

Tuna tartare, sunblush tomatoes, black olives, almonds, capers & basil pesto. 16
make it Vegetarian 11

LASAGNA BOLOGNESE

mozzarella cheese & Parmesan b chamel. 13

TRUFFLE CHITARRA (V)

black truffle & Parmesan emulsion, fresh black truffle shavings (seasonal availability only) 18

Ask the Team for Vegan & Gluten Free options

PIZZA

MARGHERITA (V)

tomato sauce, mozzarella, basil 10

NDUJA & BURRATA

tomato sauce, mozzarella, spicy Calabrian sausage, Burrata 16

MORTADELLA & PISTACCHIO

Burrata, Mortadella, Mozzarella fresh pistacchio, basil 17

CAPRICCIOSA

tomato, mozzarella, artichokes, mushroom, black olives, cotto ham 13

make it Vegetarian 11

SALSICCIA & PATATE

mozzarella, fresh sausage, rosemary potatoes 15

MAINS

GRILLED OCTOPUS

sauteed potatoes & piment n, Pecorino sauce, parsnip crisps. 18.5

GRILLED LOBSTER

half Canadian grilled lobster, creamy garlic & herbs butter, lettuce, focaccia. 18

28 DAYS DRY-AGED RIBEYE TAGLIATA 200gr (GF)

rocket & Parmesan, mustard dressing. 22

CRISPY CHICKEN SCHNITZEL

fried boneless thighs, shredded lettuce, mojo rojo 14

WILD BOAR

slow cooked stew, truffle polenta, focaccia 19

FRIED POLENTA & PORTOBELLO MUSHROOMS (Ve)(GF)

wild rocket, sunblushed tomatoes, balsamic glaze 14

Add Fresh Black Truffle Shavings to any Dish for  5.

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