

POLLINI

at
LADBROKE HALL

STUZZICHINI

CARLINGFORD ROCK OYSTERS	each 4.5
<i>Wasabi mignonette</i>	
BREAD BASKET	5
<i>House-made tomato focaccia and grissini (v)</i>	
MARINATED OLIVES	6
<i>Cynar and orange (pb)</i>	
MORTADELLA E TARTUFO NERO	8
<i>Tapioca crisp, scamorza, mortadella, black autumn truffle, serves 2</i>	
MELANZANE	14
<i>Aubergine caviar, tomato yuzu kosho, radish (pb)</i>	
PIZZETTA AL TARTUFO	20
<i>Provolone di Recco and black autumn truffle (v)</i>	
ALICI E BURRO	22
<i>Cetara anchovies from the Amalfi coast, butter wick, grilled sourdough</i>	
PROSCIUTTO CRUDO NEBRODOK	24
<i>24-month aged ham from Sicilian, wild roaming black pigs</i>	

ANTIPASTI

GRAZIELLA'S SALAD	16
<i>Seasonal market vegetables, winter tomatoes, avocado, cucumber and radish (v)</i>	
+ Burrata	7
FRITTO MISTO DI MARE	18
<i>Fried assortment of seafood, heritage julienne vegetables and caper aioli</i>	
VITELLO TONNATO	18
<i>Thinly sliced rose veal and Sicilian capers</i>	
CALAMARI E CARCIOFI	22
<i>Roasted petit violet artichoke, baby squid, mint and garlic</i>	
CARPACCIO DI MANZO	24
<i>Marinated black angus cured beef, pecorino di Fossa, lemon</i>	
CRUDO DI SPIGOLA	28
<i>Wild sea bass carpaccio, bottarga di muggine and lime</i>	

SIDES

GREEN SALAD	8
<i>Baby gem lettuce, shallots, chardonnay dressing (v)</i>	
RATTE POTATOES	8
<i>Fragrant salt and bayleaf (pb)</i>	
GREEN BEANS	8
<i>Tomato sauce, chilli and garlic (pb)</i>	
ESCAROLE ALLA ROMANA	8
<i>Braised escarole, taggiasca olives and chilli (pb)</i>	

PRIMI

ZUPPA	14
<i>Delica squash, mandarin and lemongrass (pb)</i>	
SPAGHETTI AL POMODORO	16
<i>San Marzano tomatoes and basil (pb)</i>	
TAGLIATELLE ALL' ANATRA	24
<i>Handmade tagliatelle, duck ragù</i>	
TORTELLONI BUFALA E SPINACI	24
<i>Handmade tortelloni, buffalo mozzarella, spinach, butter and sage (v)</i>	
RAVIOLI DELLA GRAZIELLA	26
<i>Doppio ravioli, bechamel and pork ragù</i>	
RISOTTO MARINARA	32
<i>Aged carnaroli, British coastal seafood and red mullet broth</i>	
SEA URCHIN LINGUINE	34
<i>Bottarga di muggine, chilli and lime</i>	

SECONDI

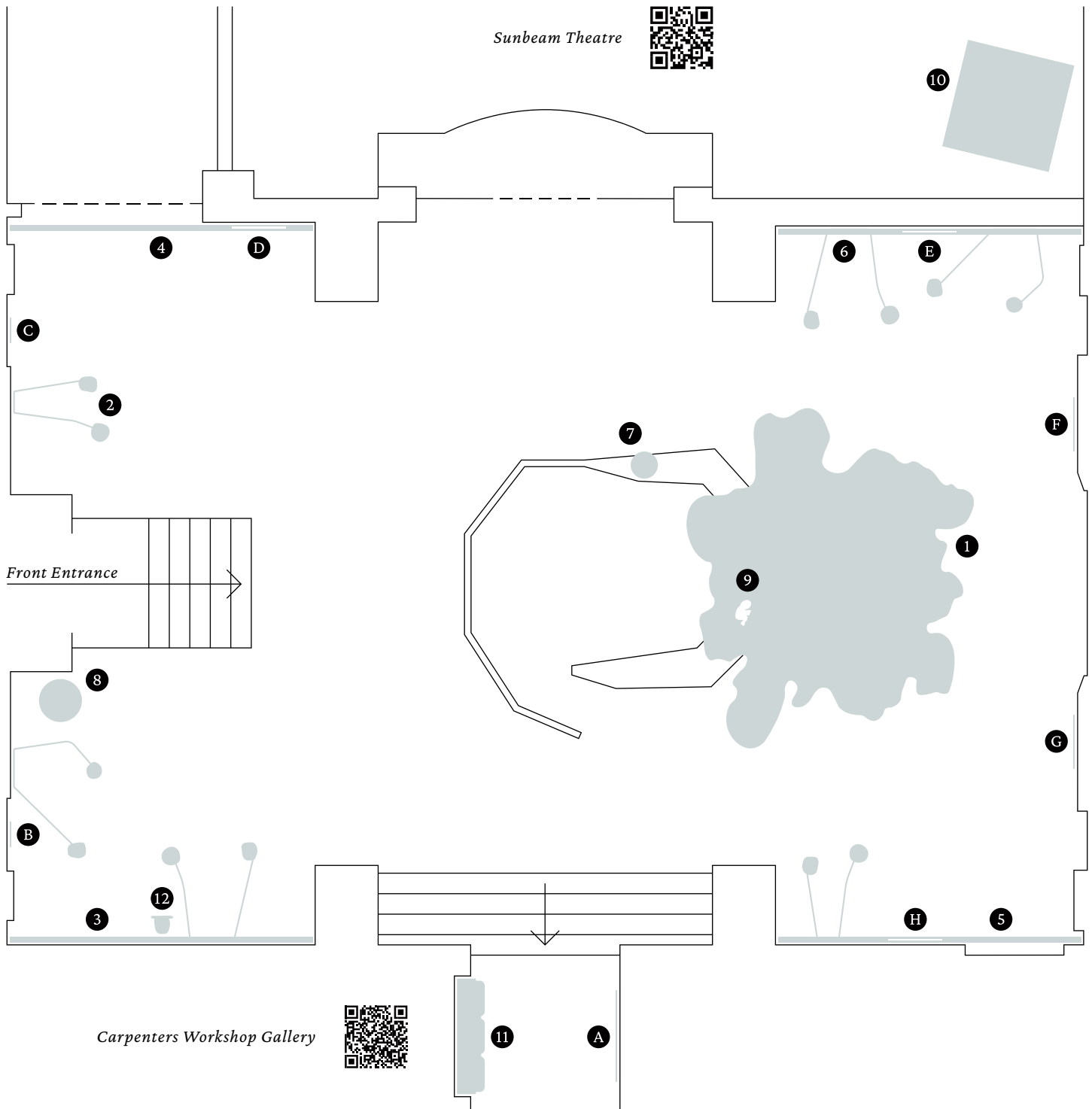
ZUCCHINE AL FORNO	22
<i>Stuffed round courgettes, vegetable ragù (pb)</i>	
POLLETTO ALLA CACCIATORA	32
<i>Corn-fed poussin, Romano peppers, San Marzano tomatoes and taggiasca olives</i>	
SPIGOLA ALL' ACQUA PAZZA	38
<i>Wild sea bass, palourde clams, datterini tomatoes, bay leaf, chilli, Sorrento lemon, poached in Gavi di Gavi</i>	
FILETTO AL PEPE VERDE	46
<i>200g fillet mignon, fresh green peppercorns and its sauce</i>	
DOVER SOLE	75
<i>Brixham dover sole, served grilled or meunière</i>	
CHAR-GRILLED RIBEYE	
<i>35-day dry-aged ribeye on the bone, sourced from a farm which uses regenerative farming</i>	
600g	75
1000g	125

FORMAGGI

GORGONZOLA DOP	9
<i>Lombardy blue cheese and sourdough</i>	
OCELLI AL BAROLO	9
<i>Cow and sheep's milk cheese from Piedmont, honey and muscat grapes</i>	



Please advise us of any allergies, (v) denotes vegetarian, (pb) denotes plant-based. An optional service charge of 13.5% will be added to the bill.
Tuesday – Friday, lunch & dinner: 12pm – 12am. Saturday, brunch & dinner: 10am – 12am. Sunday, brunch & lunch: 10am – 5pm.



OUR PERMANENT ARTWORKS ON VIEW

- 1 NACHO CARBONELL, *Big Cocoon Chandelier*, 2023
- 2 VINCENZO DE COTIIS, *DC612 Custom Wall Lamp*, 2009
- 3 CHRISTOPHER LE BRUN, *Snow*, 2022
- 4 CHRISTOPHER LE BRUN, *Leaf*, 2022
- 5 CHRISTOPHER LE BRUN, *Wheat*, 2022
- 6 CHRISTOPHER LE BRUN, *Rose*, 2022
- 7 ATELIER VAN LIESHOUT, *The Clever Lamp*, 2019
- 8 ROGER HERMAN, *Untitled 120*, 2021
- 9 ATELIER VAN LIESHOUT, *Dicthead Baby*, 2008
- 10 THOMAS HOUSEAGO, *Beautiful Boy*, 2019
- 11 JEAN PROUVÉ, *Amphitheater Chairs (Set of 3)*, 1953
- 12 THOMAS HOUSEAGO, *Baker Mask 5*

OUR PHOTOGRAPHS & PRINTS ON VIEW

- A LI WEI, *Li Wei falls to the Ice hole, Beijing*, 2004
- B HORST P. HORST, *Odalisque I, New York*, 1943
- C CATHLEEN NAUNDORF, *Future Couture – Mikado II*, 2016
- D TERRY O’NEILL, *Laurence Olivier in Drag*, 1962
- E HELMUT NEWTON, *Sylvia in my Studio at Night, Paris*, 2018
- F IRVING PENN, *Nude 150*, 1974
- G RICHARD MISRACH, *Stonehenge I*, 1979
- H IRVING PENN, *Pagoda, New York*, 2006