

POLLINI

at

LADBROKE HALL

STUZZICHINI

CARLINGFORD ROCK OYSTERS each 4.5 | half-dozen 25
Wasabi mignonette

BREAD BASKET 6
House-made escarole focaccia and grissini (v)

MARINATED OLIVES 6
Cynar and orange (pb)

MORTADELLA E TARTUFO NERO 9
Tapioca crisp, scamorza, mortadella, Pregiato black truffle, serves 2

MELANZANE 14
Aubergine caviar, tomato yuzu kosho, radish (pb)

ALICI E BURRO 22
Cetara anchovies from the Amalfi coast, butter wick, grilled sourdough

PROSCIUTTO CRUDO NEBRODOK 24
24-month aged ham from Sicilian, wild roaming black pigs

PREGIATO BLACK TRUFFLE PIZZETTA 30
Provolone di Recco, scamorza, Pregiato black truffle (v)

ANTIPASTI

GRAZIELLA'S SALAD 16
Seasonal market vegetables, winter tomatoes, avocado, cucumber and radish (v)

+ Burrata DOP 8

FRITTO MISTO DI MARE 18
Fried assortment of seafood, heritage julienne vegetables and caper aioli

VITELLO TONNATO 18
Thinly sliced rose veal and Sicilian capers

CALAMARI E CARCIOFI 22
Roasted petit violet artichoke, baby squid, mint and garlic

CARPACCIO DI MANZO 24
Spiced, cured beef shoulder, pecorino di Fossa, wild rocket and preserved lemon

CRUDO DI SPIGOLA 28
Wild sea bass carpaccio, bottarga di muggine and lime

SIDES

HOUSE SALAD 8
Seasonal leaves and lettuces, shallots and chardonnay dressing (v)

YUKON GOLD POTATOES TRIPLE COOKED 8
Sage and lime (pb)

GREEN BEANS 8
Tomato sauce, chilli and garlic (pb)

ESCAROLE ALLA ROMANA 9
Braised escarole, taggiasca olives and chilli (pb)

PRIMI

MINISTRONE 14
Heritage vegetables, cannellini beans and preserved lemon (pb)

SPAGHETTI AL POMODORO 16
San Marzano tomatoes and basil (pb)

TORTELLONI BUFALA E SPINACI 24
Handmade tortelloni, buffalo mozzarella, spinach, butter and sage (v)

TAGLIATELLE ALL' ANATRA 26
Handmade tagliatelle, Muscovy duck ragù

RAVIOLI DELLA GRAZIELLA 28
Doppio ravioli, bechamel and pork ragù

RISOTTO MARINARA 32
Aged carnaroli, British coastal seafood and red mullet broth

SEA URCHIN LINGUINE 34
Bottarga di muggine, chilli and lime

SECONDI

ZUCCHINE AL FORNO 22
Stuffed round courgettes, vegetable ragù (pb)

POLLETTO ALLA CACCIATORA 34
Corn-fed poussin, Romano peppers, San Marzano tomatoes and taggiasca olives

SPIGOLA ALL' ACQUA PAZZA 38
Wild sea bass, palourde clams, datterini tomatoes, bay leaf, chilli, Sorrento lemon, poached in Gavi di Gavi

FILETTO AL PEPE VERDE 46
200g fillet mignon and fresh green peppercorns

DOVER SOLE 75
Brixham dover sole, served grilled or meunière

CHAR-GRILLED RIBEYE
35-day dry-aged ribeye on the bone, served with a red wine sauce
600g 65
1000g 115

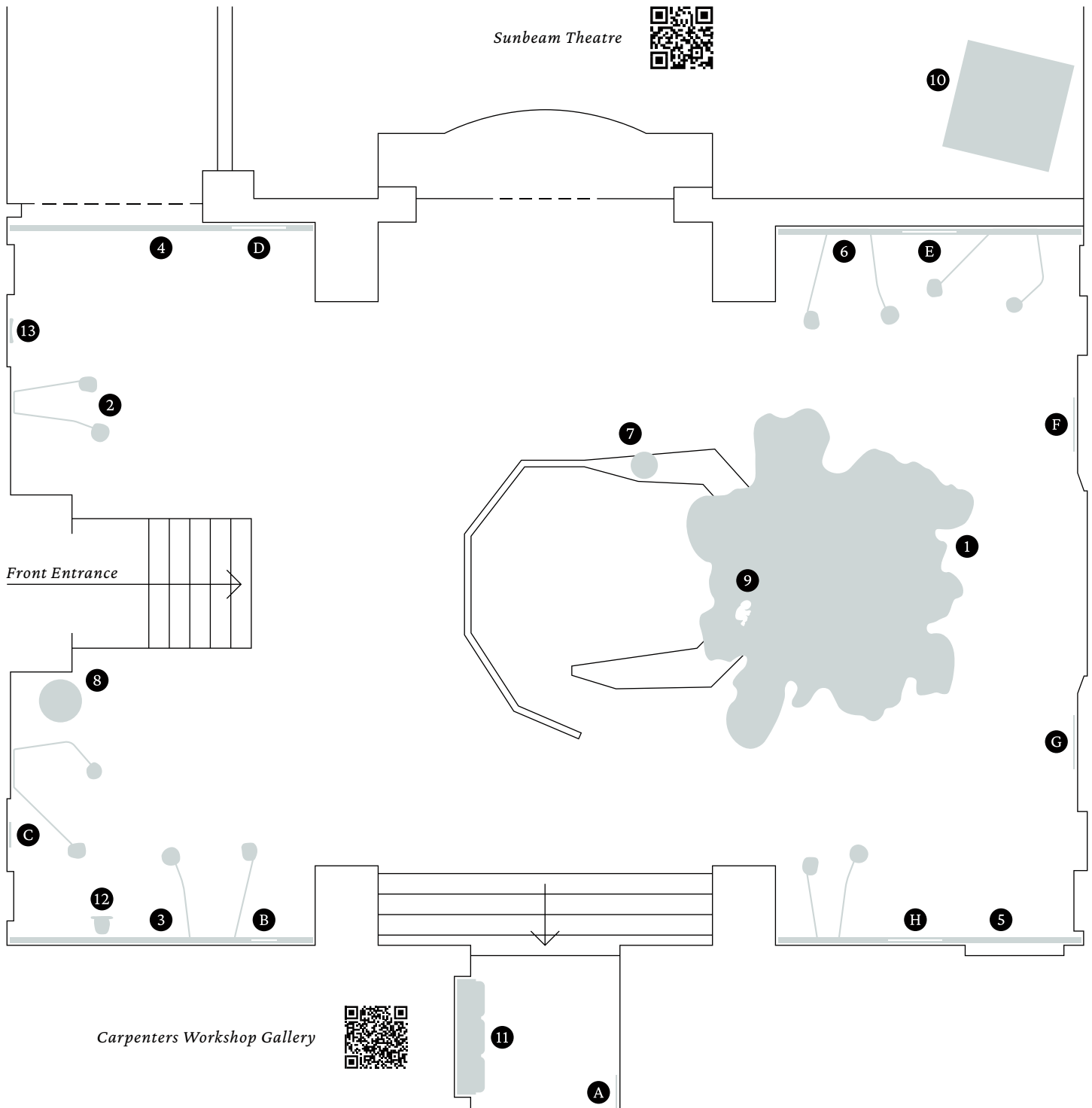
A seasonal side is offered with every secondi dish.

FORMAGGI

OCCELLI AL BAROLO 9
Cow and sheep's milk cheese from Piedmont, honey and muscat grapes

GORGONZOLA DOP 12
Lombardy blue cheese and sourdough





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, *Dickhead Baby*, 2008
- 10 THOMAS HOUSEAGO, *Beautiful Boy*, 2019
- 11 JEAN PROUVÉ, *Amphitheater Chairs (Set of 3)*, 1953
- 12 THOMAS HOUSEAGO, *Baker Mask 5*
- 13 ROGER HERMAN, *Untitled 26*, 2016

OUR PHOTOGRAPHS & PRINTS ON VIEW

- A ARNO RAFAEL MINKKINEN, *Fosters Pond II*, 1989
- B CATHLEEN NAUNDORF, *Future Couture – Mikado II*, 2016
- C HORST P. HORST, *Odalisque I, New York*, 1943
- 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