

Osteria

BY BOCCONCINO

ANTIPASTI

Freddi

Olive Large Italian olives, hand-selected	5
Pane Grigliato & Burro Grilled bread, cultured butter	6
Burrata e Pomodoro Vivo Creamy burrata, pappa al pomodoro +add black truffle for £6 for 3 g	16
Prosciutto di Parma con Melone 24-month Parma ham & melon	14
XL Carpaccio di Manzo Scozzese XL size Scottish beef carpaccio, rocket, shaved Parmesan, balsamic glaze, premium olive oil +add black truffle for £6 for 3 g	17
Tartare di Manzo Beef tartare with crispy potato +add black truffle for £6 for 3 g	16
Tartare di Salmone Fresco Fresh salmon tartare, avocado, premium olive oil	13
Tartare di Tonno con Peperoncino e Salsa al Vitello Tonnato Raw tuna tartare, chilli flakes, vitello tonnato sauce	14

Caldi

Zuppa del Giorno Fresh daily soup	9
La Parmigiana Classica Slow-baked aubergine parmigiana, basil & cheese	13
Calamari fritti con salsa tartara Hot fried calamari, lemon & tartare dip	13

INSALATE

Bella Pomodoro Italian tomatoes, red onion, basil	13
Caesar alla Osteria Caesar salad + grilled chicken, sharp anchovy dressing, parmesan	17
Insalata Greca Approvata dagli Italiani Chunky Greek salad, proper feta, olives & premium olive oil. Approved by the Italians	14

Secondi

Pollo Milanese Perfetto Crisp fried chicken Milanese	21
Costina di Manzo Brasata con Purè al Tartufo Slow-cooked beef short rib & creamed truffle potato	26
Vitello al Pepe Verde Veal escalope with brandy green pepper sauce +add black truffle for £6 for 3 g	22

Grill

Tonno Rosato Grilled tuna steak	24
Branzino Intero della Casa Whole butterfly sea bass, salsa primavera	25
Filetto di Salmone con Broccoli e Pomodorini al Forno Salmon fillet, broccoli & oven-baked cherry tomatoes	22
La Bistecca Scottish Rib-eye steak with rocket, confit garlic & veal jus 250 g	30
L'Agnello alla Brace Grilled lamb rack, vegetable caponata & veal jus	26

CONTORNI

Insalata di Pomodoro, Cetriolo, Avocado Schiacciato e Mais Dolce Tomato, cucumber, smashed avocado & sweetcorn salad	8
Patate Fritte / Al Tartufo Chips / Truffle chips	6.5 / 8
Spinaci Spinach	6
Broccoli Broccoli	6

PASTA E RISOTTO

Ravioli Verdi Homemade green ravioli, ricotta & pesto	19
Ravioli alla Genovese Homemade bonbon-shaped ravioli, slow-cooked beef & onion Genovese ragù	23
Rigatoni alla Vodka Homemade rigatoni in creamy tomato vodka sauce	20
Carbonara Senza Compromessi Homemade spaghetti, Carbonara sauce & pecorino +add black truffle for £6 for 3 g	19
Mafaldine al Tartufo Nero Homemade mafaldine, black truffle	23
Mafaldine al Ragù Bolognese Homemade mafaldine, Bolognese beef ragù	21
Pappardelle Funghi & Straccia Homemade pappardelle, mushrooms & Stracciatella +add black truffle for £6 for 3 g	22
Pasta al Granchio Homemade pasta & crab in a spider crab head	24
Risotto ai Frutti di Mare Seafood Risotto: clams, mussels, langoustine, prawns	26

LOBSTER & CHAMPAGNE

SATURDAY & SUNDAY:
12PM – 3:30PM

90 MIN. OF BOTTOMLESS
FOOD ONLY £40 WITH CHAMPAGNE £59
PROSECCO OR APEROL SPRITZ OR
LUXARDO LIMONCELLO SPRITZ £49

Please inform your server of any allergies. Despite our safety practices, we cannot guarantee our food is completely free from allergens.
A discretionary optional service charge of 12.5% will be added to your bill.