

Asteria

BY BOCCONCINO

ANTIPASTI

Appetizers

Olive Large Italian olives, hand-selected	5
Pane Grigliato & Burro Grilled bread, cultured butter	6
Mini Crab & Black Caviar Roll Brioche bun with crab, prawn & black caviar	9

Freddi

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 tartare Hot fried calamari, lemon & tartare dip. Served with fried courgettes	15

INSALATE

Caprese di Bufala Creamy buffalo mozzarella from Campania, tomatoes & micro basil	15
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 peppercorn sauce +add black truffle for £6 for 3 g	22

Grill

Tonno Rosato Grilled tuna steak, red pepper cream, black olives tapenade, salsa verde	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 & salsa verde	23
La Bistecca Scottish Rib-eye steak, rocket, roasted portobello mushroom, roasted beef tomato & veal jus 250 g	32
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	20
Mafaldine al Tartufo Nero Homemade mafaldine, black truffle	23
Mafaldine al Cinghiale A Tuscan favourite with homemade mafaldine & slow cooked wild boar ragù	24
Pappardelle Funghi & Straccia Homemade pappardelle, mushrooms & Stracciatella +add black truffle for £6 for 3 g	22
Pasta al Granchio Homemade pasta with crab, served in a spider crab shell	24
Spaghetti ai Frutti di Mare Spaghetti with clams, mussels, langoustines & prawns	26
Risotto alla Nerano con Gamberi Rossi di Mazara The Amalfi Coast's favourite risotto, fried courgettes & red Mazara 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.