

STUZZICHINI

- Focaccia romana (vg)— **6.5**
- Grissini made in house— **6.5**
- Grilled artichokes (vg) — **7.5**
- House mixed nuts (vg) — **9**
- Bella di Cerignola olives (vg)— **9**
- Culatello di Zibello D.O.P. — **18**

FRITTI

- Calamari & caper aioli — **18**
- Padron peppers (vg) — **12**
- Tiger prawns, habanero aioli — **16**

vg, vegan
v, vegetarian

Please advise us on any dietary requirements or food allergies you may have.

ANTIPASTI

- Prosciutto di Parma & Charentais melon — **19**
- Raw violet artichoke salad, rocket & aged parmesan — **18**
- Grilled Mackerel, green apple, chilli, chamomile vinegar — **18**
- Smokin brothers' salmon, quinoa, avocado & kohlrabi — **22**
- Vitello tonnato — **24**
- Caprese soup — **18**

PASTA

- Tagliatelle clams & romanesco courgettes — **32**
- Native lobster linguine — **44**
- Spaghetti Carbonara — **29**
- Casarecce with Tuscan sausage & tropea onions ragu — **28**
- Gigli alla Norma (v) — **26**

SECONDI

- Ibaiama Pork Echine saltimbocca with spinach — **28**
- Halibut T-bone, cannellini beans salad — **38**
- 45-day dried aged beef sirloin on the bone — **45**
- 45-day aged beef fillet, spinach saltati — **49**
- Butterflied red mullet, fennel gravy — **32**
- Black prestige Chicken Milanese, Caesar salad — **29**

SHARING MAINS

- Dry-aged Chateaubriand 600g — **88**
- Black prestige whole chicken 1.2kg — **68**

CONTORNI

- Zucchini fritti (vg) — **10**
- Rosemary fries (vg) — **7**
- Fresh Cannellini beans salad (vg) — **9**
- Tomato & Tropea onion salad (v) — **9**
- Rocket & parmesan (v)— **8**
- Spinaci saltati (vg) — **10**

DOLCI

- Tiramisù — **11**
- Annabel strawberry tart — **11**
- Salted caramel choc ice — **12**
- Classic affogato — **9**
- Gelato & sorbetto — **5.5**
Made with fresh fruit
- Home-made biscuits plate — **7.5**
- Artisan cheese board — **16**
Selection of 3 cheeses

Optional service charge of 15% will be added to your bill.



Welcome to Manicomio.

Since opening in 2003, we have poured our passion into delivering authentic Italian food.

Everything we do is rooted in pride - from our daily made fresh pasta dough & artisan bread, to the meticulously selected meat & fish sourced from our most trusted suppliers.

We invite you to enjoy a meal rooted in history & made with dedication.

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