

Ristorante FRESCOBALDI

L O N D O N

AVAILABLE FROM 11:00 UNTIL 15:30

GLASS OF LEONIA BRUT | £15.00
BLOODY MARY | £15.00

APEROL SPRITZ | £15.00
BELLINI | £15.00

SUNDAY BRUNCH

FRITTATA VERDE

Flat omelette with winter artichokes and fresh herbs
£14.00

LA MIA TOSCANA

Sourdough crouton topped with burrata, oven roasted tomatoes and Sant'Ilario ham

£16.50
Add a poached egg £3.00

UOVA AL TARTUFO

Poached egg on a soft bun with avocado, smoked salmon and truffled Hollandaise sauce

£17.00

UOVA ALLA CALABRESE

Baked eggs with n'duja, Caprino cheese and oregano
£14.00

BRIOCHE DI ASTICE

Fresh lobster and lime mayonnaise on an open soft bun
£21.00

BURGER STRACOTTO

Slow cooked beef burger, asparagus, caramelised onions, Battelmatt cheese and fresh black truffle

£21.00

UNA SELEZIONE DI BRIOCHE

Selection of pastries
£4.00

NECCI

Tuscan pancakes made with chestnut flour, served with chestnut tree honey, clotted cream and forest berries
£12.00

INSALATA DI FATTORIA

Grilled savoy cabbage, purple potato purée and almond salad

£12.00

CROCCANTE ✓

Fresh strawberry salad with homemade granola & sunflower seeds

£9.00

TURCHESE

Atlantic crab and avocado salad on toast with lime vinaigrette

£18.00

BISTECCA DI CHIANINA ALLA FIORENTINA, FAGIOLI CANNELLINI E SOFFICE DI PATATE AL TARTUFO

Florentine Chianina T-Bone steak, carved at the table, with Cannellini beans and truffled mash potatoes

For 2 people to share, approximately 1,3kg

£110.00

MINISTRONE DI VERDURE ✓

Vegetable soup
£13.00

PAPPARDELLE CON RAGÙ DI AGNELLO

Hand cut pappardelle with lamb ragù
£21.00

PROSCIUTTO DI PARMA SANT'ILARIO 26 - 28 MESI D.O.C.

D.O.C. Sant'Ilario Parma ham 26-28 months aged

£19.00

TONNARELLI ALL'ASTICE

Tonnarelli with lobster and chilli sauce

£29.00

BURRATA DI BUFALA CON PUNTARELLE E ACCIUGHE

Buffalo burrata with Puntarelle salad and anchovies vinaigrette
£16.00

BRANZINO ALLA GRIGLIA CON OLIVE TAGGIASCHE, CAPPERI, PATATE E POMODORO

Grilled sea bass with capers, Taggiasche olives, tomatoes and potatoes
£26.00

INSALATA DI RADICCHIETTO, AVOCADO, MELA VERDE E MANDORLE ✓

Baby radicchio lettuce salad with avocado, green apple and almonds
£13.00

SOGLIOLA ALLA MUGNAIA

Dover sole with lemon and butter sauce
£41.00

CROCCHETTE DI GRANCHIO CON AVOCADO

Atlantic crab cakes on fresh sliced avocado with capers mayonnaise and lime vinaigrette
£16.00

FILETTO DI MANZO ALLA GRIGLIA CON BIETOLA ARCOBALENO E SALSA DI MIDOLLO OSSEO E VINO ROSSO

Grilled Scottish beef fillet with rainbow chard, bone marrow and red wine sauce
£33.00

TROFIE CON ASPARAGI, BASILICO E RICOTTA SALATA

Trofie with asparagus, basil and salted Ricotta
£17.00

PETTO DI POLLO PROFUMATO ALLA SALVIA E TARTUFO NERO CON SOFFICE DI PATATE AL PARMIGIANO

Roasted free range chicken breast flavoured with sage and black truffle with Parmesan mash potatoes
£26.00

LASAGNA VERDE ALL'EMILIANA

Green layered lasagna all'Emiliana
£21.00

FAGIOLI CANNELLINI AL LAUDEMIO

Cannellini beans with Laudemio olive oil
£5.00

PATATE FRITTE AL TARTUFO

Hand cut fries with black truffle
£7.00

ZUCCHINI FRITTE

Courgette fries
£5.00

SPINACI SALTATI ALL'OLIO D'OLIVA

Sautéed fresh spinach leaves in olive oil
£5.00

DOLCI

TIRAMISÙ CLASSICO AL MASCARPONE

Classic Mascarpone Tiramisù
£9.00

CHEESECAKE DI ZUCCA CON MANDORLE CARAMellate

Pumpkin cheesecake with caramelized almonds
£9.00

PROFITEROLES RIPIENI DI CREMA CHANTILLY E SALSA AL CIOCCOLATO

Profiteroles filled with chantilly cream and chocolate sauce
£9.00

FRUTTI DI BOSCO CON SORBETTO ALLA VANIGLIA

Seasonal fresh berries with vanilla sorbet
£9.00

Please notify a member of staff if you have an allergy, or ask your server for further allergen information. A discretionary gratuity of 12.5% will be added to your bill. Includes 20% VAT.