

Antipasti

CALAMARI FRITTI (GF) £19

Fried Calamari, Tartare Sauce

VITELLO TONNATO (GF) £22

Cold thinly sliced Veal with Tuna and Caper Sauce

POLPO GRIGLIATO £19

Grilled Galician Octopus, Borlotti Beans, Sweet Paprika

SCAMPI (GF) £28

Grilled Langoustines, Herbs, Extra Virgin Olive Oil

BURRATA (V)(GF) £24

Burrata La Latteria, Datterini Tomatoes, Extra Virgin Olive Oil

GAMBERI SCOTTATI (GF) £19

Warm Red Prawns, Amalfi Lemon, Extra Virgin Olive Oil

MELANZANE ALLA PARMIGIANA (V) £17

Baked Aubergine, San Marzano Tomatoes, Mozzarella, Parmesan Aged 18 Months

Crudo

TARTARE DI TONNO (GF) £24

Mediterranean Bluefin Tuna Tartare, Avocado, Pimiento de Espelette

CAVIALE OSCIETRA £118

30g Oscietra Royal Caviar, Blinis, Crème Fraîche

CAPELANTE E CAVIALE (GF) £49

Scallop, Royal Caviar, Basil Herb Oil, Espelette Chilli, Fennel Dressing

CARPACCIO DI DENTICE (GF) £21

Red Snapper Carpaccio, Pink Peppercorn, Orange Truffle Sauce

CARPACCIO DI SPIGOLA (GF) £21

Sea Bass Carpaccio, Fried Capers, Orange Sauce

TARTARE DI SALMONE (GF) £22

Smoked Scottish Salmon, Shallots, Lemon, Basil Oil

CARPACCIO DI MANZO (GF) £30

(SERVES 2)

Beef Carpaccio, Rocket, Sun-Blushed Tomatoes, Toasted Pine Kernels, Lemon Mustard Dressing

CARPACCIO DI TONNO (GF) £26

Tuna Carpaccio, Shallots, Capers, Mustard Dressing

CARPACCIO DI SALMONE (GF) £22

Salmon Carpaccio, Shaves Fennel, Caper Berry, Lemon Vinaigrette

PROSCIUTTO CRUDO £19

Parma Ham, DOP Aged 16 Months

Insalata

GRANCHIO E AVOCADO (GF) £28

Cornish Crab, Avocado, Datterino Tomato Concassé, Pimiento de Espelette, Amalfi Lemon

LENTICCHIE E RADICCHIO (GF)(VG)(V) £16

Puy Lentils, Red Radish, Green Apple, Pomegranate, Amalfi Lemon Dressing

(v) Vegetarian - (vg) Vegan - (gf) Gluten Free

Whilst we will do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen-free.

All prices are inclusive of VAT. A discretionary 15% service charge will be added to your bill. If you have allergies or any dietary requirements, please speak to the team prior to ordering. A range of gluten free dishes are available. Please kindly note that we only accept card payments.

Secondi

PESCE

SOGLIOLA (GF) £60

Grilled Dover Sole, Extra Virgin Olive Oil, Amalfi Lemon Dressing

MERLUZZO ALLA LIVORNESE (GF) £36

Baked Scottish Cod, Datterino Tomatoes, Toasted Pine Kernels, Taggiasche Olives

ORATA ALLA GRIGLIA (GF) £46

Butterflied grilled Sea Bream, Dill, Butter Sauce

GAMBERONI ALLA SANT'AMBROGIO (GF) £56

Wild King Prawns, Garlic, Chilli, Extra Virgin Olive Oil

Signature

(SERVES 2)

VITELLO ALLA MILANESE £52

(GLUTEN FREE OPTION AVAILABLE)

Bone-in Pan-Fried Veal Chop (600g), Breadcrumbs

BRANZINO AL SALE £65

Salt Baked whole Sea Bass

LINGUINE ALL' ARAGOSTA £85

Linguine, Lobster, Datterino Tomatoes, Basil, Garlic

LINGUINE VONGOLE E BOTTARGA £45

Linguine, Fresh Clams, Bottarga, Garlic, Parsley

CARNE

TAGLIATA DI MANZO (GF) £85

Grilled USDA Prime Rib Eye (500g)

COSTOLETTA DI VITELLO ALLA GRIGLIA (GF) £55

Grilled Veal Chop, Rosemary, Garlic

POLLO ALLA TOSCANA (GF) £40

Pan-Fried Corn-Fed Chicken Breast, Artichoke, Capers, Tomato Sauce

POLLO ALLA MILANESE £35

(GLUTEN FREE OPTION AVAILABLE)

Pan-Fried Corn-Fed Chicken Breast, Breadcrumbs

CARRÈ DI AGNELLO (GF) £85

(SERVES 2)

Grilled Herb-Marinated Rack of Welsh Lamb

Pasta & Risotto

A RANGE OF GLUTEN - FREE PASTA IS AVAILABLE

BUCATINI CACIO E PEPE (V) £25

Bucatini, Pecorino, Black Pepper

TAGLIATELLE ALLA BOLOGNESE £29

Tagliatelle, Veal Ragù

TAGLIATELLE AL CAVIALE REALE £55

Tagliatelle, Sevruga Royal Italian Caviar,
Amalfi Lemon

PENNE ALLA VODKA (V) £25

Penne, San Marzano Tomato, Cream, Vodka

TORTELLONI ZUCCA E SALVIA (V) (VG) £28

Tortelloni, Pumpkin, Sage, Pea Purée

RAVIOLI AL POMODORO (V) £27

Ravioli, Spinach, Ricotta, San Marzano Tomato, Basil

RISOTTO ZUCCA E SPINACI (GF) £28

Carnaroli Rice, Roasted Pumpkin, Spinach

RISOTTO ARAGOSTA E ASPARAGI (GF) £45

Carnaroli Rice, Lobster, Asparagus

RISOTTO AI FUNGHI PORCINI (GF) £35

Carnaroli Rice, Wild Porcini Mushrooms,
Black Truffles

Contorni

ZUCCHINE £8

Fried Zucchini

BROCCOLINI (GF) £11

Sautéed Broccoli, Roasted Garlic, Red Chilli

SPINACI (GF) £9

Steamed Spinach, Roasted Garlic, Extra Virgin
Olive Oil

ASPARAGI (GF) £12

Sautéed Asparagus, Extra Virgin Olive Oil

PATATE ARROSTO (GF) £8

Roasted Potatoes, Rosemary, Garlic

PATATE FRITTE £8

Skin on Fries

RUCOLA E POMODORO (GF) £10

Rocket, Tomatoes, Extra Virgin Olive Oil

FUNGHI (GF) £8

Sautéed Mushrooms, Roasted Garlic, Extra Virgin Olive Oil