

PINSA

"A Roman culinary flatbread"

Rossa £18

Tomato "passata", fior di latte, basil (V)

Marinara £16

Tomato "passata", Cantabrico anchovies, garlic, oil, oregano (V)

Burrata e pistacchio £22

Burrata, pistachio pesto, pistachio crumble (V)

Prosciutto e bufala £24

Thin sliced "Tanara" Parma ham, buffalo mozzarella

Cestino di pane £5

Homemade rosemary focaccia, stromboli, corn flour bread (V)

CRUDI

Carpaccio di manzo £24

Beef carpaccio, mustard mayo, broad beans, black truffle, pecorino cheese

Crudo di ricciola £24

Yellow tail, Datterino tomatoes, soya, preserved lemon, coriander

Tartare di salmone £22

Salmon tartare, samphire, cherries, pistachio citronette

INSALATE

Panzanella di carciofi e pomodori £18

Artichoke "cartoccio", heritage tomatoes, cucumbers, taggiasca olives, taralli (Vgn)

Insalata di verdure estiva £16

Roasted summer vegetables salad, cannellini beans hummus, vegetables vinaigrette (Vgn)

(V) Vegetarian (Vgn) Vegan

Due to sourcing some items are subject to availability. All dishes may contain traces of gluten and nuts.

Please let your waiter or waitress know if you have any allergies or intolerances.

All prices include 20% VAT at the current rate. A 15% discretionary service charge will be added to the final bill.

ANTIPASTI

Tartelletta £18

Tartelette, yellow courgette purée, scapece courgettes, mint, egg yolk, smoked almonds

Insalata di astice £27

Lobster salad, avocado, lime, roasted peach, broad beans, Marie Rose sauce

Vitello tonnato £24

Vitello "tonnato" rosa, rocket salad, crispy capers

Polenta morbida £20

Creamy polenta, fricassee of truffled mushrooms

Burrata £20

Burrata, smoked aubergine purée, Cuore del Vesuvio, Trapanese pesto (V)

Capesante gratinate £28

Roasted scallops, barbecued corn on the cob purée, nduja

Polipo arrosto £24

Roasted octopus, chickpeas, celery, lemon, Catalana style

Bresaola "Punta d'Anca" della Valtellina £24

Thin sliced cured beef, olive oil, lemon, aged parmesan

PRIMI

Agnolotti del plin £26

Short rib of beef "agnolotti", sugo di carne

Paccheri alla Sorrentina £28

Paccheri, oven roasted tomatoes sauce, stracciatella cheese, vanilla

Tagliatelle all'astice £38

Lobster tagliatelle, acqua pazza, Datterino tomatoes, chilli, Amalfi lemon

Conchiglioni alla Luciana £26

Conchiglioni, braised red wine octopus ragù, "bigotta" pesto

Ravioli cacio e pepe £26

Ravioli, cacio e pepe, leek, brown butter, sage (V)

Tagliolini al tartufo £42

Black truffle tagliolini, girolle mushrooms, truffle butter, Umbrian truffle (V)

Pici alla Vignarola £28

Artichoke "Vignarola" pici, peas, broad beans, mint, sheep's milk ricotta cheese fondue

SECONDI

Tagliata di manzo £42

Beef sirloin, potatoes & figs mille-feuille, water cress salad, aged parmesan

Pancia di maiale £28

Roasted pork belly "Porchetta style", hispi cabbage, charred spring onions, apricot, coffee

Cotoletta alla Milanese £46

Breaded veal cutlet, "sabbiose" potatoes, roasted Datterino tomatoes

Agnello al forno £40

Oven roasted loin of lamb, lamb shoulder "fondente", borlotti beans, courgettes, bagna cauda.

Merluzzo nero £46

Caramelised black cod, crudaiola sauce

Salmone £30

Roasted salmon, potato purée, girolle mushrooms, sweet corn, black truffle

Filetto di sogliola £32

Roasted lemon sole fillet, courgette flowers, samphire, broccoli pesto purée

Branzino £44

Roasted sea bass, cannellini beans, artichoke, taggiasca olives, clams guazzetto

Parmigiana di melanzana £24

Aubergine "parmigiana", sun-dried cherry tomatoes, mozzarella, basil cress (V)

CONTORNI

Fagiolini verdi £9

Mixed French beans, chilli, roasted almonds (V)

Insalata di pomodori £9 (V)

Mixed tomatoes salad, plums, balsamic, basil (V)

Insalata di cetrioli £9

Cucumbers, borlotti beans, red onion salad (V)

Broccoli al vapore £9

Tenderstem broccoli, preserved lemon (V)

Patate arrosto £9

Roasted potatoes, rosemary (V)

£85 TASTING MENU

Our Tasting Menu is only available as a “whole table” option,
Monday to Thursday with last order at 9.30pm

Marinara pinsa

Tomato "passata", Cantabrico anchovies, garlic, oil, oregano (V)

Capesante gratinate

Roasted scallops, barbecued corn on the cob purée, nduja

Burrata

Burrata, smoked aubergine purée, Cuore del Vesuvio, Trapanese pesto (V)

Conchiglioni alla Luciana

Conchiglioni, braised red wine octopus ragù, “bigotta” pesto

Ravioli cacio e pepe

Ravioli, cacio e pepe, leek, brown butter, sage (V)

Tagliata di manzo

Beef sirloin, potatoes & figs mille-feuille, water cress salad, aged parmesan

or

Branzino

Roasted sea bass, cannellini beans, artichoke, taggiasca olives, clams guazzetto

Delizia al limone

Lemon sponge cake, white chocolate tonka bean mousse, limoncello gelato