

B A R D O

PIZZA

Rossa £14

Tomato ‘passata’, fior di latte, basil, EVO oil (V)

Marinara £12

Tomato ‘passata’, anchovies, oregano, galic, EVO oil

Diavola £16

Tomato ‘passata’, fior di latte, spicy salami spianata

Prosciutto crudo £20

Tomato ‘passata’, burrata, prosciutto crudo, rocket, Parmesan

Tartufo nero £20

Stracchino cheese, black truffle purée, truffle oil (V)

Schiacciata £6

Rosemary, Maldon salt, EVO oil (Vgn)

Focaccia Barese £6

Cherry tomato, olive Taggiasca, oregano, Maldon salt, EVO oil (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

Tartare di tonno £22
Tuna tartare, puntarelle salad, peperonico, citrus dressing

Crudo di salmone £18
Salmon, Datterino tomatoes, soya, preserved lemon, coriander

Frittura di gamberi £20
Deep-fried king prawns, courgette ‘Milanese’ style, tartar sauce

Calamari arrosto £22
Roasted squid, puntarelle salad, green olives, lime, chilli

Bresaola ‘Punta d’Anca’ della Valtellina £20
Thinly sliced cured beef, EVO oil, lemon, aged Parmesan

Polenta morbida £16
Creamy polenta, fricassee of truffled mushrooms

Vitello tonnato £22
Vitello ‘tonnato’ rosa, rocket salad, crispy capers

Burrata £16
Burrata, aubergine caponata, basil oil (V)

Insalata di carciofi £20
Artichoke, French beans, William pear, Pecorino Toscano (V)

PRIMI

Maccheroni al ragù di vitello alla Bolognese £24
Maccheroni, slow-cooked veal ragù Bolognese

Spaghetti all’astice £36
Spaghetti, lobster, acqua pazza, Datterino tomatoes, chilli, lemon zest

Paccheri alla Sorrentina £24
Paccheri, oven-roasted Datterino tamato sauce, burrata, basil (V)

Ravioli cacio e pepe £25
Ravioli, cacio e pepe, leeks, brown butter, sage (V)

Tagliolini al tartufo £36
Tagliolini, walnut sauce, Umbrian black truffle (V)

Tagliatelle ai gamberi £26
Tagliatelle, prawns, nduja, lemon parsley butter

SECONDI

Galletto arrosto £28
Roasted baby chicken, mash potato, lemon & nduja

Cotoletta alla Milanese £38
Veal cutlet, ‘sabbiose’ potatoes, roasted Datterino tomatoes

Salmone arrosto £26
Roasted salmon, lentil ragout, chestnut, pancetta, rosemary

Merluzzo arrosto £26
Roasted cod, Jerusalem artichoke purée, girolles, bagnet verde

TO SHARE

Tagliata di manzo £95
Aged Ribeye on Bone, senape sauce (serves 2)

Branzino arrosto £80
Whole roasted sea bass, puntarelle, capers, pine nut salmoriglio (serves 2)

CONTORNI

Broccoli al vapore £7
Tenderstem broccoli, chilli, lemon (Vgn)

Cavolo nero, cacio e pepe £7
Black cabbage, cacio e pepe (V)

Insalata di pomodori e fichi £9
Heritage tomatoes, figs, balsamic, Parmesan (V)

Patate croccanti £7
Crispy rosemary potatoes (V)

Insalata di radicchio Castelfranco £9
Castelfranco radicchio salad, Gorgonzola & Mascarpone, William pear (V)