

£50 TASTING MENU

The Tasting Menu is only available as a 'whole table' option,
Tuesday - Saturday with last order at 9.30pm.

PINSA

Diavola

Tomato 'passata', fior di latte, spicy salami spianata

ANTIPASTI

Asparagi e calamari

Roasted asparagus & squid salad, EVO oil, parsley, lime zest

PRIMI

Paccheri alla Norma

Paccheri, fried aubergine, tomato passata, oregano, ricotta salata (V)

SECONDI

Agnello scottadito

Oven roasted lamb cutlet, mint salsa verde

DOLCI

Profiterole al cioccolato

Tonka beans & caramel cream, chocolate ganache, chocolate ice cream, chocolate sauce

(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 manzo £24

Beef tartare, rocket, champignon, 36-month aged Parmesan

Crudo di salmone £20

Salmon crudo, Datterino tomatoes, soy, preserved lemon, coriander

Frittura di gamberi £20

Deep-fried king prawns, salt cod croquettes, tartar sauce

Vitello tonnato £22

Vitello 'tonnato' rosa, green leaves, crispy capers

Bresaola 'Punta d'Anca' della Valtellina £24

Thinly sliced cured beef, EVO oil, lemon, aged Parmesan

Polenta morbida £20

Creamy polenta, fricassee of truffled mushrooms

Asparagi e calamari £24

Roasted asparagus & squid salad, EVO oil, parsley, lime zest

Burrata £22

Burrata, pea purée, broad beans, black truffle vinaigrette (V)

Insalata di carciofi £22

Artichokes, asparagus & puntarella salad, Piemonte goat cheese (V)

PRIMI

Maccheroni al ragù di vitello alla Bolognese £24

Maccheroni, slow-cooked veal ragù Bolognese, Parmigiano Reggiano

Paccheri alla Norma £24

Paccheri, fried aubergine, tomato passata, oregano, ricotta salata (V)

Ravioli cacio e pepe £25

Ravioli, leeks, brown butter, sage (V)

Tagliolini al tartufo £36

Tagliolini, prosciutto, cream, peas, black truffle

Tagliatelle ai gamberi £28

Tagliatelle, prawns, nduja, butter, lemon, parsley

SECONDI

Petto di pollo arrosto £28

Roasted chicken breast, potato purée, girolle mushrooms, broad beans, black truffle

Cotoletta alla Milanese £44

Veal cutlet, 'sabbiose' potatoes, roasted Datterino tomatoes

Salmone arrosto £30

Roasted salmon, courgette flower, Taggiasca olives, crudaiola sauce

Merluzzo arrosto £32

Roasted filet of cod, asparagus, broad beans, bagnetto verde

Branzino £42

Filet of sea bass, aubergine, confit tomatoes, pine nuts, basil

TO SHARE

Tagliata di manzo £95

Aged Ribeye on Bone, senape sauce (serves 2)

Carré d'agnello scottadito £95

Oven roasted rack of lamb, mint salsa verde (serves 2)

CONTORNI

Broccoli al vapore £9

Tenderstem broccoli, preserved lemon (Vgn)

Asparagi cacio e pepe £9

Asparagus, cacio e pepe (V)

Insalata di pomodoro £9

Heritage tomatoes, blood orange, basil (Vgn)

Patate croccanti £9

Crispy Parmesan herb potatoes (V)

Rucola e Parmigiano Reggiano £9

Rocket and Parmesan salad, aged balsamic (V)

PIZZA

Rossa £18

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

Marinara £14

Tomato 'passata', anchovies, oregano, garlic, EVO oil

Diavola £20

Tomato 'passata', fior di latte, spicy salami spianata

Prosciutto crudo £24

Tomato 'passata', burrata, Parma ham, rocket, Parmesan

Tartufo nero £24

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

Schiacciata £6

Rosemary, Maldon salt, EVO oil (Vgn)

Focaccia Barese £6

Cherry tomatoes, Taggiasca olives, oregano, Maldon salt, EVO oil (Vgn)

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