



A L A C A R T E M E N U

S T U Z Z I C H E R I A

PIZZA FRITTA	Fried charcoal pizza, Maccagno fondant (V) (M, G)	£4
PARMIGIANO REGGIANO 30 MESI	30 months Parmesan cheese (M)	£5.5
FRITTO DI CALAMARI	Calamari, tartar sauce (M, G, MO, E)	£12
BRUSCHETTA	Italian tomato, basil (V) (G)	£5.5
CROCCHETTE	Potato croquettes, Arrabiata sauce (V) (E, G, M)	£4
FORMAGGI ITALIANI	Cheese platter <i>Gorgonzola Dolce, Toma Maccagno, Pecorino di Moliterno, Toma Margot alla birra, 30-mths Parmigiano Reggiano</i> (M)	£10
SALUMI ITALIANI	Cured meat platter <i>Mortadella, Culaccia Emiliana, Prosciutto San Daniele 24-mths, Finocchiona Toscana, Salame di Cinghiale</i> (S, SU, N)	£10.5

T O S T A R T

BURRATA	Fresh burrata, baby plum tomatoes, green chard (M)	£10
INSALATA DI POLPO	Octopus salad, potatoes, taggiasche olives tapenade, parsley (MO)	£12
TARTARE DI TONNO	Tuna tartare, avocado, avocado cream (S, F, G)	£14 / 19.5
FRISELLA	Italian friseella with fresh crab, avocado, baby plum tomatoes, pine nuts (G, CR, N)	£15
INSALATA DI RADICCHIO	Radicchio salad, celeriac, walnuts, apple, gorgonzola (V) (M, N)	£10.5
TARTARE DI FASSONA OBERTO	Fassona beef tartare, Parmesan biscuits (G, M)	£14
MACCO DI CECI	Warm chickpeas mash, green chard, crispy bread (V) (CE, G)	£11.5
PARMIGIANA	Classic aubergine parmigiana (V) (M, G)	£10.5
TATAKI DI FASSONA OBERTO	Fassona beef tataki, anchovies sauce (F, CE)	£14.5

P A S T A

PESTO ALLA GENOVESE	Maltagliati with basil pesto, potatoes, green beans (V) (M, G, N)	£12.5
CAVATELLI ALLA MARIA TERESA	Homemade Cavatelli pasta, violet aubergine, baby plum tomatoes (V) (G)	£13
BOLOGNESE	Slow cooked Fassona beef ragù tagliatelle (G, CE, E)	£14.5
GARGANELLI	Handmade garganelli, guanciale, red onion, tomato sauce (G, E)	£14
TAGLIOLINI NERI	Squid-ink tagliolini, crab, stracciatella (G, CR, CE, M, E)	£17
CACIO E PEPE	Classic cheese & pepper Scialatielli (G, M)	£13

F I S H & S E A F O O D

SALMONE	Seared salmon filet, sautéed green beans, turnips (F, G, M)	£19
PESCE SPADA ALLA GRIGLIA	Grilled swordfish, aromatic oil (F)	£23
MERLUZZO	Confit cod filet, juniper sauce, broccoli (F, M)	£17
ZUPPETTA DI COZZE	Sautéed mussels, borlotti bean puree, fresh baby plum tomatoes, parsley (MO, S, CE)	£14
SOGLIOLA	Pan fried lemon sole, capers, lemon sauce (F, M, G)	£32.5

M E A T S

SELLA DI AGNELLO	Lamb saddle & his "porchetta" honey sauce, grilled radicchio (CE)	£22
POLLETTO ALLA GRIGLIA	Grilled corn-fed whole baby chicken	£17.5
SUPREMA D'ANATRA	Duck supreme, celeriac fries, lavender sauce (M, CE)	£23
TAGLIATA DI MANZO	Grilled Angus beef ribeye with peppercorn (CE) / barolo sauce (CE, SU)	£29.5
MILANESE	Veal Milanese (G, M, E)	£25

S I D E S

INSALATA DI RUCOLA	Rocket salad, Italian tomatoes	£4
ZUCCHINE FRITTE	Fried courgette (G, M)	£4.5
INSALATA DI PATATE / TARTUFO	Warm potatoes / truffled	£3.5 / 6
BROCCOLI	Sautéed broccoli, garlic, chilli pepper (CE)	£5
PATATE FRITTE	Potato fries / with truffle cheese (M)	£4 / 6
FAGIOLINI	Steamed green beans	£5

L U N C H S P E C I A L - I T A L I A N B E N T O B O X *maximum to 6 people*

 £10.5

Create your own Italian Bento box by choosing 4 dishes below, each box comes with mixed salad & zucchini fritte

Bruschetta with Italian tomato, basil | Octopus salad, potatoes, taggiasche olives tapenade, parsley | Fried charcoal pizza | Warm chickpeas mash, green chard, crispy bread | Radicchio salad, celeriac, walnuts, apple, gorgonzola | Potato croquettes

D E S S E R T S

GELATO A LA MINUTE	Freshly made vanilla ice cream (M, E) (to share)	£16
MACEDONIA SCIROPATA	Meringue, fresh fruit salad (SU, E)	£5.5
BUDINO DI BIANCO MANGIARE	Sicilian almond pudding, raspberry coulis (V) (M, N)	£5.5
SEMIFREDDO ALLE CILIEGE	Cherry Semi-freddo, balsamic glaze, granola (E, M, N, SU)	£5.5
SAVOIARDI TIRAMISU	Classic tiramisu (M, E, G)	£6
CREMINO DI GIANDUJOTTO E LIQUIRIZIA	Giandujotto & liquorice mousse (N, M, SO, E)	£6.5
GELATO E SORBETTO	Homemade gianduja chocolate ice cream or; Lemon sorbet (V)	£3

Due to licensing conditions, please be advised we only serve alcohol as ancillary to a meal. (V) Vegetarian (V) Vegan
Please let your waiter or waitress know if you have any allergies or intolerances. All prices include 20% VAT at the current rate. A 12.5% discretionary service charge will be added to the final bill.