

# £90 TASTING MENU

Tasting Menu is only available as a 'whole table' option,  
Monday - Thursday with last order at 9.30pm

## **Prosciutto cotto e stracchino**

Prosciutto cotto, fior di latte, stracchino cheese

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## **Crudo di tonno**

Crudo di tonno, raw vegetable salad, pomegranate vinaigrette

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## **Polenta morbida**

Creamy polenta, fricassee of truffled mushrooms

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## **Tagliatelle all'astice**

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

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## **Guancia di manzo brasata**

Red wine braised beef cheek, root vegetable purée, cavolo nero, horseradish

Or

## **Merluzzo nero**

Caramelised black cod, Jerusalem artichoke purée, girolles, Bagnet Verde

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## **Spumone al cioccolato caldo**

Chocolate gluten-free brownie, raspberry sorbet, 80% dark chocolate foam

# PINSA

'A Roman culinary flatbread'

## **Rossa £22**

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

## **Tartufo nero £26**

Fior di latte, black truffle purée, truffle oil (V) (Black truffle shavings £15)

## **Salame piccante £24**

Fior di latte, tomato 'passata,' spicy Calabrian salame

## **Prosciutto cotto e stracchino £24**

Prosciutto cotto, fior di latte, stracchino cheese

## **Selezione di focaccia £7**

Focaccia Barese and rosemary focaccia (V)

# CRUDI

## **Crudo di tonno £24**

Crudo of tuna, raw vegetable salad, pomegranate vinaigrette

## **Crudo di ricciola £24**

Yellowtail, Datterino tomatoes, soya, preserved lemon, coriander

## **Carpaccio di manzo £24**

Beef carpaccio, pickled Castelfranco radicchio, chestnut cream, aged Parmesan

# INSALATE

## **Insalata di carciofi £18**

Braised artichoke and endive salad, cocco beans, mint, lemon dressing (Vg)

## **Carpaccio di barbabietola £18**

Salt-baked beetroot carpaccio, yogurt, hazelnut, blackberry vinaigrette (V)

(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

### **Zucca arrosto £18**

Roasted Delica pumpkin, candied fig, toma cheese, honey vinaigrette (V)

### **Calamari arrosto £22**

Roasted squid, cime di rapa, aglio, olio, peperoncino, fried squid, lime

### **Astice e avocado £30**

Lobster salad, crushed avocado, wild rice, stracciatella cheese, lemon

### **Bresaola 'Punta d'Anca' della Valtellina £26**

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

### **Polenta morbida £22**

Creamy polenta, fricassee of truffled mushrooms

### **Vitello tonnato £26**

Vitello 'tonnato' rosa, rocket salad, crispy capers

### **Burrata £22**

Burrata, bean salad, tomato confit, Taggiasca olives, basil (V)

### **Capesante gratinate £30**

Roasted scallops, burnt tomato purée, lemon, herb butter

## PRIMI

### **Agnolotti del plin £28**

Short rib of beef 'agnolotti,' sugo di carne

### **Spaghetti con gamberi £30**

Spaghetti, butter, lemon, nduja, prawns, parsley

### **Tagliatelle all'astice £42**

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

### **Ravioli cacio e pepe £28**

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

### **Tonnarelli al tartufo £42**

Tonnarelli, porcini mushrooms 'trifolati,' black truffle (V)

### **Casarecce al ragù di vitello £28**

Casarece, slow-cooked veal belly ragù, citrus gremolata

### **Paccheri alla Bardo £28**

Paccheri, oven-roasted tomato sauce, ricotta cream, basil (V)

## SECONDI

### **Pollo arrosto £30**

Roasted cornfed chicken, potato terrine, artichoke, chestnuts, muscat grape ragout

### **Cotoletta alla Milanese £48**

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

### **Agnello al forno £42**

Roasted lamb loin, fig purée, chicory, pecorino cheese, mint sauce

### **Guancia di manzo brasata £38**

Red wine braised beef cheek, root vegetable purée, cavolo nero, horseradish

### **Costata di manzo £110**

Dry-aged 'Vacca Vecchia Padana' bone-in rib-eye, green pepper sauce (1kg)

### **Branzino arrosto £84**

Oven-roasted whole sea bass, capers, fennel, Taggiasca olives, clam guazzetto (serves 2)

### **Merluzzo nero £46**

Caramelised black cod, Jerusalem artichoke purée, girolles, Bagnet Verde

### **Coda di rospo £36**

Roasted glazed monkfish, butternut squash, balsamic Castelfranco radicchio

### **Gamberi al cacciucco £36**

Roasted king prawns, coco beans, mussels, cipollotto, cacciucco sauce

## CONTORNI

### **Cavolo nero, cacio e pepe £9**

Black cabbage, cacio e pepe (V)

### **Insalata di radicchio £9**

Castelfranco radicchio and persimmon salad (Vgn)

### **Insalata di barbabietola £9**

Beetroot salad, coco beans, Datterino tomatoes (Vgn)

### **Broccoli al vapore £9**

Tenderstem broccoli, lemon and chilli (Vgn)

### **Cavolfiore romano £9**

Roasted Romanesco cauliflower, chestnut and parsley crumble (Vgn)

### **Patate croccanti £9**

Crispy Parmesan herb potatoes (V)