

£80 TASTING MENU

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

Tartufo nero

Fior di latte, black truffle purée, truffle oil (V)

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Zucca arrosto

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

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Capesante gratinate

Roasted scallops, Romanesco cauliflower purée, black truffle, brioche crumb

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Paccheri all'astice

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

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Anatra arrosto

Honey-roasted breast of duck, pumpkin purée, Brussels sprout tops, pickled blackberries

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Panettone

Classic Italian panettone, orange cream, rum and raisin ice cream

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

Tartare di tonno £24

Tuna tartare, puntarelle salad, peperoncino, citrus dressing

Crudo di ricciola £24

Yellowtail, Datterino tomatoes, soya, preserved lemon, coriander

Carpaccio di manzo £24

Beef carpaccio, radicchio tardivo, grapes, Gorponzola Dolce dressing

INSALATE

Insalata di carciofi £18

Raw artichoke and endive salad, lentils, mint, lemon dressing (Vgn)

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)

Frittura di gamberi £22

Deep fried prawns, salt cod potatoes, croquette, spicy mayo

Polipo arrosto £24

Roasted octopus, cime di rapa, bagna cauda, pangrattato

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, pickled Castelfranco radicchio, winter tomatoes, blood orange salad (V)

Capesante gratinate £30

Roasted scallops, Romanesco cauliflower purée, black truffle, brioche crumb

PRIMI

Agnolotti del plin £28

Short rib of beef 'agnolotti,' sugo di carne

Spaghetti con gamberi £30

Spaghetti, butter, lemon, nduja, prawns, chives

Paccheri all'astice £42

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

Ravioli cacio e pepe £28

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

Tagliolini al tartufo £42

Tagliolini, walnut sauce, black truffle (V)

Rigatoni al ragù di coda alla Vaccinara £28

Rigatoni with slow-cooked oxtail Roman ragù

Cannelloni di zucca £28

Delica pumpkin cannelloni, Fontina cheese, pumpkin sauce

SECONDI

Anatra arrosto £34

Honey-roasted breast of duck, pumpkin purée, Brussels sprout tops, pickled blackberries

Cotoletta alla Milanese £48

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

Controfiletto di capriolo £46

Oven-roasted venison loin, honey-roasted parsnips, quince purée, green pepper sauce

Guancia di manzo brasata £36

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 £42

Roasted sea bass, cime di rapa, Merinda tomatoes, Taggiasca olive pesto

Merluzzo nero £46

Caramelized black cod, escarole, fennel, parsley leaf, blood orange salad

Coda di rospo £36

Roasted glazed monkfish, Jerusalem artichoke purée, balsamic Castelfranco radicchio

Salmone arrosto £30

Roasted salmon, celery root, puntarelle, capers, pine nut salmoriglio

CONTORNI

Cavoletti di Bruxelles £9

Roasted Brussels sprouts, chestnut, sage

Cavolo nero, cacio e pepe £9

Black cabbage, cacio e pepe (V)

Insalata di finocchio e puntarelle £9

Fennel and puntarelle salad, salted almonds

Insalata di pomodori £9

Merinda tomatoes and blood orange salad with basil

Broccoli al vapore £9

Tenderstem broccoli, lemon and chilli (Vgn)

Patate croccanti £9

Crispy Parmesan herb potatoes (V)