

£60 CHEF'S MENU

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

Diavola

Fior di latte, tomato 'passata', spicy spianata

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Tartare di tonno

Tuna tartare, puntarelle salad, peperoncino, citrus dressing

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Rigatoni al ragù di coda alla Vaccinara

Rigatoni with slow-cooked oxtail Roman ragù

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Anatra arrosto

Roasted duck breast, pumpkin purée, kale, pickled blackberries

or

Filetto di sogliola

Roasted lemon sole, Jerusalem artichoke purée, monk's beard, mustard sauce

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Meringata

Rhubarb compote, pistachio ice cream, oat granola, burnt meringue

PINSA

'A Roman culinary flatbread'

Rossa £20

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

Tartufo nero £24

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

Diavola £22

Fior di latte, tomato 'passata', spicy spianata

Romana £20

Puntarelle, fior di latte, Pecorino Romano, anchovies, lemon zest

Selezione di focaccia £7

Focaccia Barese, rosemary focaccia (Vgn)

CRUDI

Tartare di tonno £22

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, Gorgonzola Dolce dressing

INSALATE

Tartelletta di carciofi £18

Artichoke tartlet, ricotta cheese, mascarpone cheese, rocket, mostarda di Cremona (V)

Insalata di verdure invernali £18

Winter vegetable salad, truffle and mustard dressing (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

Radicchio tardivo arrosto £18

Roasted radicchio tardivo, crispy lentils, almond sauce (Vgn)

Frittura di gamberi £22

Deep fried prawns, salt cod potato croquette, spicy mayo

Polpo 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 £20

Creamy polenta, fricassee of truffled mushrooms

Vitello tonnato £24

Vitello 'tonnato' rosa, rocket salad, crispy capers

Burrata £22

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

Capesante gratinate £30

Roasted scallops, cauliflower purée, black truffle brioche crumb

PRIMI

Agnolotti del plin £28

Short rib of beef 'agnolotti', sugo di carne

Tagliatelle con gamberi £30

Tagliatelle, butter, lemon, nduja, prawns, chives

Spaghetti all'astice £40

Spaghetti, lobster, acqua pazza, Datterino tomatoes, chilli, Amalfi lemon

Ravioli cacio e pepe £28

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

Tagliolini al tartufo invernale £42

Tagliolini, walnut sauce, winter black truffle (V)

Rigatoni al ragù di coda alla Vaccinara £28

Rigatoni with slow-cooked oxtail Roman ragù

Gnocchetti di zucca £26

Delica pumpkin gnocchi, artichoke, taleggio cheese fonduta (V)

SECONDI

Anatra arrosto £34

Roasted duck breast, pumpkin purée, kale, pickled blackberries

Cotoletta alla Milanese £44

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

Controfiletto di capriolo £46

Oven-roasted venison loin, honey-roasted parsnips, quince purée, spiced sauce

Guancia di manzo brasata £36

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

Costata di manzo £120

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

Branzino arrosto £40

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

Merluzzo nero £44

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

Filetto di sogliola £32

Roasted lemon sole, Jerusalem artichoke purée, monk's beard, mustard sauce

Salmone arrosto £30

Roasted salmon, celeriac, puntarelle, capers, pine nut salmoriglio

CONTORNI

Carote al prezzemolo £7

Salt baked sandy carrots, butter, parsley (V)

Cavolo nero, cacio e pepe £7

Black cabbage, cacio e pepe (V)

Insalata di finocchio e puntarelle £9

Fennel and puntarelle salad, salted almonds (Vgn)

Insalata di pomodori £9

Merinda tomatoes and blood orange salad with basil (Vgn)

Broccoli al vapore £7

Sprouting broccoli, lemon and chilli (Vgn)

Patate croccanti £9

Crispy Parmesan herb potatoes (V)