

## SECONDI

### Anatra arrosto £30

Duck breast, carrot purée, morels, rhubarb

### Cotoletta alla Milanese £44

Veal cutlet, 'sabbiose' potatoes, roasted Datterino tomatoes

### Entrecôte di manzo £42

Rib-eye, truffle potato mille-feuille, spring vegetables, marsala sauce

### Agnello al forno £38

Rack of lamb, courgettes, goat curd

### Branzino al cartoccio £80

Whole sea bass, Mediterranean sauce (serves 2)

### Merluzzo nero £40

Caramelised black cod, artichoke Vignarola, salsa verde

### Calamari arrosto £28

Squid, mashed potatoes, bottarga, peas

### Tonno scottato £36

Yellowfin tuna, miso aubergine fondant, sesame sauce

### Melanzana alla griglia £24

Grilled aubergine, confit tomatoes, Buffalo mozzarella, pine nuts (V)

## CONTORNI

### Zucchine alla scapece £9

Romana courgettes, white balsamic, mint (Vgn)

### Asparagi al tartufo £9

White & green asparagus, truffle, Pecorino (V)

### Insalata di pomodori e fragole £9

Heritage tomatoes, strawberries, balsamic (Vgn)

### Broccoli al vapore £9

Sprouting broccoli, preserved lemon and chilli (Vgn)

### Patate croccanti £9

Crispy Parmesan herb potatoes (V)

## £70 CHEF'S MENU

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

### Boscaiola

Porcini mushroom, Fontina cheese, prosciutto cotto

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### Asparagi verdi e bianchi

Asparagus, broad beans, puntarelle salad, pistachio vinaigrette (Vgn)

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### Capesante alla mugnaia

Hand dived scallops, capers, brown butter, parsley, blood orange

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### Agnolotti del Plin

Zucchini & Ricotta cheese agnolotti, saffron sauce (V)

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### Agnello al Forno

Rack of lamb, courgettes, goat curd

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### Millefoglie

Mille-feuille, diplomatic pistachio cream, strawberry sorbet

(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.

## PINSA

'A Roman culinary flatbread'

### Rossa £18

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

### Piccante £20

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

### Boscaiola £20

Porcini mushrooms, Fontina cheese, prosciutto cotto

### Tartufo nero £22

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

### Selezione di focaccia £5

Focaccia Barese, rosemary focaccia (Vgn)

## CRUDI

### Crudo di ricciola £24

Yellow tail bruschetta, San Marzano, capers, chilli, lemon zest

### Tartare di manzo £22

Beef tartare, rocket, champignon, 36 month aged Parmesan

### Carpaccio di salmone £20

Salmon carpaccio, artichokes, ginger, white balsamic dressing

### Selezione di crudi £24

Chef's selection of yellow tail, salmon & tuna

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## ANTIPASTI

### Asparagi verdi e bianchi £18

Asparagus, broad beans, puntarelle salad, pistachio vinaigrette (Vgn)

### Frittura di gamberi £22

Prawns, salt cod potato croquette, seaweed mayo

### Polpo arrosto £24

Octopus, dried broad beans purée, nduja mayo, salmoriglio

### Bresaola 'Punta d'Anca' della Valtellina £22

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

### Polenta morbida £18

Creamy polenta, fricassee of truffled mushrooms

### Bruschetta ai fichi £20

Bruschetta, prosciutto crudo, fig chutney, Goat's cheese, aged balsamic

### Burrata £20

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

### Capesante alla mugnaia £30

Hand dived scallops, capers, brown butter, parsley, blood orange

## PRIMI

### Tagliatelle al ragù d'agnello £26

Tagliatelle, spring lamb ragù, mint & Pecorino Romano

### Agnolotti del plin £25

Zucchini & Ricotta cheese agnolotti, saffron sauce (V)

### Spaghetti all'astice £38

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

### Rigatoni al ragù di coda alla Vaccinara £26

Rigatoni with slow-cooked oxtail Roman ragù

### Ravioli cacio e pepe £25

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

### Tagliolini al tartufo £36

Tagliolini, prosciutto, cream, peas, black truffle

### Trofie con gamberi £28

Trofie, prawns, bisque, sundried tomato & almond pesto