

ANTIPASTI | STARTERS

OSTRICA NATIVA

Maldon native oysters, shallot vinaigrette, lemon
£13 - 3pcs / £24 - 6pcs / £46 - 12pcs

SUPPLI AL TELEFONO (V)

Tomato arancini, stuffed with mozzarella cheese,
basil-rocket pesto sauce
£12

ZUCCHINE CON POMODORI (VG)

Sweet balsamic courgette, ox-heart diced tomatoes,
pine nuts, garlic, basil
£12

CARCIOFI ARROSTITI (V)

Roasted baby artichokes, garlic, parmesan, parsley
£14

INSALATA CON POMODORI E BURRATA (V)

Burrata Apulia, seasonal tomato steaks, baron red onion,
capers, sweet balsamic sauce, basil
£17

CARPACCIO DI BRANZINO

Mediterranean sea bass carpaccio, pickled shallots, chives,
fleur de sel, baby parsley, olive oil-lemon dressing
£14

CARPACCIO DI POLPO

Octopus carpaccio hill, rocket, parmesan, celery,
red onions, capers, chives, olive oil-lemon dressing
£16

TARTARE DI TONNO

Yellowfin marinated tuna tartare, avocado mousse,
slow-cooked egg yolk, shallots, chives, baby parsley,
ciabatta toasts
£17

CALAMARI FRITTI

Beer-battered fried squids, tartare sauce
£18

VITELLO TONNATO

Slow-roasted silverside veal, creamy tuna sauce,
capers, cherry tomatoes
£15

CARPACCIO DI MANZO

Beef carpaccio, anchovy-pecorino aioli, rocket,
parmesan, olive oil
£16

DA CONDIVIDERE | TO SHARE

ANTIPASTO "PIAZZA ITALIANA"

Chef' Salumi and cheese selection, pickles, crackers, grissini
£28

TAGLIERE DI FORMAGGI

Cheese board, crackers, honey, jam

TAGLIERE DI FORMAGGI / CHEESE BOARD

Il Canet - cow's and goat milk/ soft/ annatto washed rind/
Piedmont (P, AR)

La Tur - cow's, sheep's and goat milk/ soft/ ice cream texture/
Alta Langa (P, AR)

Quader De Cavra - goat milk/ soft/ delicate goat milk flavor,
washed rind/ Valsassina (P, AR)

Robiola Bosina - cow's and goat milk/ soft cheese/ buttery
texture/ Piedmont (P, AR)

Carboncino - cow's and goat milk/ soft cheese/ creamy,
charcoal washed rind/ Piedmont (P, AR)

Piave DOP Vecchio - cow's milk/ hard/ grainy and crumbly
texture/ Veneto (P, AR)

Condio - cow's milk/ hard/ rubbed in Mediterranean spices/
Piave Valley (P, AR)

Ubriaco Rosso Riserva - cow's milk/ semi-hard/ red wine
immersed cheese/ Veneto (P, AR)

Fontina - cow's milk/ semi-hard/ nutty and buttery flavors/
Aosta Valley (UP, AR)

Castelmagno - cow's and sheep's milk/ semi-hard/ ancient,
semi-fat blue cheese/ Cuneo (UP, AR)

Blue Di Langa - cow's, sheep's and goat milk/ soft/ rich in
blue veins, buttery paste/ Piedmont (P, AR)

P - pasteurised, UP- unpasteurised, AR - animal rennet

Choice of 3 £11

Choice of 5 £15

Choice of 7 £20

V - Vegetarian



We strive to exceed our guest's expectations.
The Vegan Line Logo next to the menu item
means a vegan substitute is available by using
vegan cheeses, creams, sauces and other
vegan-friendly products. For vegans ONLY

Some of our food and drinks may contain nuts and other
allergens. If you have any special dietary requirements, please
speak to a member of our team before placing an order so that
we can advise you on your choice. As we handle all allergens in
our kitchens, we unfortunately cannot guarantee to be trace free.
A discretionary 15% service charge will be added to your final
bill. All prices are inclusive of VAT.

PASTE | PASTA

SPAGHETTI POMODORO (V)

Homemade spaghetti, tomato sauce, cherry tomatoes, basil, parmesan
*add chili flakes for spiciness
£19

TAGLIOLINI AL TARTUFO (V)

Tagliolini pasta, creamy truffle sauce
£23
*add fresh black truffle (seasonal offer)

TAGLIOLINI AL TARTUFO

Tagliolini pasta, spun in a pecorino wheel at the table
£29
*add fresh black truffle (seasonal offer)

CASERECCHE CON SPUGNOLE (V)

Caserecce pasta, creamy morel mushroom sauce, parmesan
£25

SPAGHETTI ALLE VONGOLE VERACI

Spaghetti with fresh clams, garlic, chilli flakes, white wine sauce
£26 *add bottarga £4

CALAMARATA AI FRUTTI DI MARE

Calamarata pasta, seafood mix, white wine-garlic sauce
£29

RAVIOLI AL GRANCHIO

Ravioli with white crab meat,
lobster-tomato sauce, asparagus
£35

LINGUINE ALL'ASTICE

Lobster linguine, crab meat, creamy tomato-shellfish sauce,
cherry tomatoes, garlic
£39 - ½ / £60 - whole

SPAGHETTI ALLA CARBONARA

Homemade spaghetti with guanciale, pecorino, egg yolk
£22

MAFALDA AL RAGU ALLA BOLOGNESE

Mafalda corta pasta, beef and pork
Bolognese sauce, parmesan
£24

RISOTTI | RISOTTO

RISOTTO AGLI ASPARAGI

Asparagus risotto, leeks, green peas, pecorino
£22

RISOTTO AL TARTUFO (V)

Truffle butter risotto, fresh black truffle, slow-cooked egg yolk, parmesan
£24

MARE | FISH AND SEAFOOD

FILETTO DI ROMBO

Pan-fried brill fillet, lemon butter sauce, capers
£30

FILETTO DI BRANZINO

Pan-fried sea bass fillet
(choice of Sicilian tomato
sauce or white wine sauce)
£32

TERRA | MEAT

BISTECCA DI AGNELLO

Lamb leg steak 300g
£28
*add sauce for £3.50
Red wine-mint jus / red wine jus / peppercorn

ENTRECOTE DI MANZO

Rib-eye steak 300g
£38
*add sauce for £3.50
Red wine-mint jus / red wine jus /
peppercorn / creamy mushroom

CONTORNI | SIDES

Rocket and parmesan salad, balsamic sauce
£7

Sautéed spinach, garlic, parmesan
£7

Courgette chips, parmesan, honey-vinegar sauce
£7

Sautéed green peas, prosciutto, shallots, garlic
£7

Roasted asparagus, garlic, parmesan, lemon zest
£7

Triple cooked chips, parmesan,
truffle mushroom oil, truffle aioli
£9