

CLASSIC COCKTAILS

**Medatini**  
*The CBD and Nootropics laced Medatini pays homage to the Espresso Martini with Grey Goose Vodka, but with half the sugar and calories of the classic. Its time to drink smarter*  
15.5

**Margarita**  
*Patron Silver Tequila infused with Lemongrass & Vanilla, Orange Liqueur, Lime*  
15.5

**Moscow Mule**  
*Ketel One Vodka, Homemade ginger beer, Lime & Angostura Bitters*  
15.5

**Negroni**  
*Star Of Bombay Gin, Campari, Cocchi Vermouth di Torino*  
15.5

**Old Fashion**  
*Woodford Reserve Whiskey, Whistle Pig Rye Whiskey, Vanilla, Cinnamon and Cloves Syrup & Angostura Bitters*  
15.5

SIGNATURE COCKTAILS

**Peach Bellini**  
*Home Made 7 Peaches Puree, Topped Up With Champagne*  
16.5

**Sgroppino di Matteo’s**  
*Konik’s Tail Vodka, Home Made Lemon Sorbet, Champagne*  
16.5

**Amalfi Al Fresco**  
*Villa Ascenti Gin, Pear Flavoured Grappa, Amaro Montenegro, Amalfi Lemon, Homemade Pear, Pepper & Lemon Verbena Shrub*  
15.5

**Bella Rosa**  
*Konik’s Tail Vodka, Mancino Rosso Vermouth, Aperol Infused with Strawberry & Basil, Cherry Bitter & Modena Aged Balsamic*  
15.5

**Maestro Rubino**  
*Martini Rubino Vermouth, Wild Berries & Blood Orange, Pepper Aromas*  
15.5

NON-ALCOHOLIC

**Jax Coco Ginger & Lemon Water**  
*Natural Ginger & Lemon Juice, Gently Carbonated*

**Winter Blossom**  
*Apple Juice, Cinnamon Syrup, MEDACalm (15mgCBD,Lavander,Chamomile,Ashwagandha)*

**Tropical**  
*Kiwi puree, Yuzu juice, Lemongrass Syrup & Seed-lip, Aloe Vera*  
(All 7.5)

MIND+BODY HEALTH

*CBD Drinks*  
*Targeted wellness to help balance the mind and body - All contain 15mg Liposomal*

**CBD MEDA Calm**  
*Lavander & Chamomile Flavour + L Theanine + Ashwagandha*

**MEDA Glow**  
*Elderflower & Lime Flavour + Biotin + Olive Leaf*

**MEDA Recover**  
*Orange & Pineapple Flavour + Turmeric + Ginger*

**MEDA Focus**  
*Espresso & Vanilla Flavour + Panax Ginseng + Rosemary (All 9.5)*

COLD PRESS JUICE

*Kale, Spinach & Cucumber Apple, Ginger & Lemon (All 9)*

ANTIPASTI

**Olive di Cerignola 3.75 pp**  
*& 36 Months old Parmesan Cheese*

**Carpaccio di Manzo, Rafano, Tartufo Nero e Pecorino Sardo 32**  
*Beef Fillet Carpaccio, Horseradish, Black Truffle and Pecorino Cheese*

**Arancini di Funghi e Mozzarella 27**  
*Wild Mushroom & Mozzarella Cheese Croquette, Truffle Mayo*

**Insalata di Granchio Reale alla ‘Tonnata’ 32**  
*King Crab Salad ‘Tonnata Style’*

**Fiori di Zucchine Fritti 23**  
*Fried Baby Zucchini Flower, Ricotta Cheese, Amalfi Lemon Zest and Acacia Honey*

**Prosciutto “di Maiale Nero” e Melone 39**  
*Prosciutto “Balck Pork” & Melon, Grapefruit, Mint & Limoncello*

**Burrata di Andria DOP e Confit di Pomodori Datterini 18**  
*Burrata DOP from Andria and Datterini Tomatoes Confit*

PRIMI

**Spaghetti alla Bolognese 26**  
*Spaghetti Pasta with Bolognese Sauce*

**Pasta allo ‘Scarpariello’ 28**  
*‘Scarpariello’ Pasta, Datterini Tomatoes, Fresh Basil, Chillies & Smoked Provola Cheese*

**Linguine alle Vongole 38**  
*Linguine Pasta with Clams & White Wine*

**Spaghetti all’ Astice Blu 68**  
*Spaghetti Pasta, Blue Lobster & Datterini Tomatoes*

SECONDI

<b>Cotoletta alla Milanese 53</b> <i>Veal Chop Milanese, Datterini Tomatoes, Rocket and 36 months old Parmesan</i>	<b>Spigola e Zucchine alla ‘Ligure’ 41</b> <i>Seabass Filet &amp; Summer Courgette, Basil, Pinenuts &amp; Taggiasche Olives</i>
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<b>Parmigiana di Melanzane 27</b> <i>Aubergine Parmigiana</i>	<b>Merluzzo Arrosto e Insalata di Panzanella 36</b> <i>Roasted Cod with Panzanella Salad</i>
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<b>Polletto all Griglia, salsa ai Limoni di Amalfi 38</b> <i>Grilled Baby Chicken, Amalfi lemon sauce</i>	<b>Filetto di Manzo alla ‘Rossini’ 51</b> <i>‘Rossini’ Style Beef Fillet with Foie Gras, Port Reduction and Black Truffle</i>
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CONTORNI

<b>Patate Novelle Arrosto 8</b> <i>Roasted New Potatoes</i>	<b>Spinaci, Aglio e Peperoncino 8</b> <i>Spinach Garlic &amp; Chillies</i>
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<b>Insalata di Rucola e Parmigiano 36 Mesi 8</b> <i>Rocket Salad, 36 Months Old Parmesan &amp; Datterini Tomatoes</i>	<b>Insalata Mediterranea 8</b> <b>Cipolla di Tropea e Pomodorini Datterini</b> <i>Mediterranean Salad &amp; Tropea Onion &amp; Datterini Tomatoes</i>
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Our menu contains allergens. If you suffer from a food allergy or intolerance, please let a member of the restaurant team know upon placing your order. A discretionary 15% service charge will be added to your bill. All prices include VAT.

WINE LIST

Sparkling White

Champagne Henriot – Brut Souverain, France n.v.	Glass 125ml	Bottle 750ml
Ruinart - Blanc de Blancs, France n.v.	19	90
Trento - Giulio Riserva - Ferrari’07 Italy	23	136
	32	175

Sparkling Rosé

Champagne Pommery - Apanage, France n.v.	37	220
Champagne Taittinger - Comtes de Champagne Rosé’06 France	59	354

	Glass 125ml	Carafe 350ml	Bottle 750ml
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White Wine

Roero Arneis - B. Giacosa – Piedmont’18	10	30	60
Soave Classico - La Rocca - Pieropan - Veneto’17	13	39	75
IGT Toscana - Poggio alle Gazze - Tenuta dell’ Ornellaia - Tuscany’17	17	50	99
Friuli Venezia Giulia - Vintage Tunina - Jermann – Friuli’16	19	57	220
Umbria Chardonnay - Cervaro - Castello della Sala – Umbria’17	22	66	132
Timorasso- Grand Fosto -Vigne Marina Coppi’13	28	84	280
IGT Toscana - Ornellaia Bianco - Tenuta dell’ Ornellaia – Tuscany’16	60	180	360
Langhe Chardonnay - Gaia & Rey - A. Gaja – Piedmont’17	75	225	450

Rosé Wine

Bolgheri - Scalabrone Rosato - Tenuta Guado al Tasso – Tuscany’17	9	25	50
Côtes de Provence - Rock Angel - Château d’Esclans – France’18	22	65	115
Côtes de Provence - Muse - Miraval – France’18	42	125	500

Red wine

Terre Siciliane - Nero Di Lupo - COS – Sicily’16	10	30	54
Barolo - Matteo’s Private label - Ascheri – Piedmont’15	12	36	69
IGT Toscana - Guidalberto - Tenuta San Guido – Tuscany’17	13	39	75
Langhe - Valmaggiore - L. Sandrone – Piedmont’16	15	45	90
Chianti Classico Riserva - Castello di Ama – Tuscany’07	20	60	100
Barolo - Mosconi - E. Pira & Figli – Piedmont’15	25	75	150
Barolo - Dagromis - Gaja – Piedmont’15	29	87	175
Bolgheri Sassicaia - Sassicaia - Tenuta San Guido – Tuscany’12	45	135	440
Amarone della Valpolicella - G. Quintarelli – Veneto’09	59	550	1100



MATTEO’S MENU

Thursday - Saturday  
6pm - 11pm