

WINE LIST

Sparkling White	GLASS 125ML	BOTTLE 750ML
Champagne Henriot – Brut Souverain, France n.v.	19	.90
Ruinart - Blanc de Blancs, France n.v.	23	.136
Champagne Dom Perignon, France ‘10	42	.295

Sparkling Rosé	GLASS 125ML	BOTTLE 750ML
Champagne Pommery - Apanage, France n.v.	37	.220
Champagne Taittinger - Comtes de Champagne Rosé ’06 France	59	.354

White Wine	GLASS 125ML	CARAFE 350ML	BOTTLE 750ML
Roero Arneis - B. Giacosa – Piedmont ’18	10	.30	.60
Soave Classico - La Rocca - Pieropan - Veneto ’18.....	13	.39	.75
Toscana - Poggio alle Gazze - Tenuta dell’ Ornellaia - Tuscany ’17.....	17	.50	.99
Friuli Venezia Giulia - Vintage Tunina - Jermann – Friuli’16 Magnum	19	.57	.220
Umbria Chardonnay - Cervaro - Castello della Sala – Umbria’17	22	.66	.132
Timorasso- Grand Fosto -Vigne Marina Coppi ’13 Magnum	28	.84	.280
Toscana - Ornellaia Bianco - Tenuta dell’ Ornellaia – Tuscany ’16	60	.180	.360
Langhe Chardonnay - Gaia & Rey - A. Gaja – Piedmont ’17	75	.225	.450

Rosé Wine	GLASS 125ML	CARAFE 350ML	BOTTLE 750ML
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	GLASS 125ML	CARAFE 350ML	BOTTLE 750ML
Terre Siciliane - Nero Di Lupo - COS – Sicily ’16	10	.30	.54
Barolo - Matteo’s Private label - Ascheri – Piedmont ’15	12	.36	.69
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



DINNER MENU
AUTUMN 2020

Wine by the glass available in 175ml upon request
All prices include VAT. A discretionary 15% service charge will be added to your bill.

CLASSIC COCKTAILS

Medatini 15.5
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

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

Moscow Mule 15.5
Konik’s Tail Vodka, Homemade ginger beer, Lime & Angostura Bitters

Negroni 15.5
Villa Ascenti Gin, Campari, Cocchi Vermouth di Torino

Old Fashion 15.5
Woodford Reserve Whiskey, Annabel’s Syrup & Angostura Bitters

SIGNATURE COCKTAILS

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

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

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

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

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

NON-ALCOHOLIC

Jax Coco Ginger & Lemon Water 7.5
Natural Ginger & Lemon Juice, Gently Carbonated

Winter Blossom 7.5
Apple Juice, Cinnamon Syrup, MEDACalm (15mg CBD, Lavander, Chamomile, Ashwagandha)

Tropical 7.5
Kiwi puree, Yuzu juice, Lemongrass Syrup & Seedlip, Aloe Vera

MIND+BODY HEALTH

CBD DRINKS

Targeted wellness to help balance the mind & body
- All contain 15mg Liposomal -

MEDA Calm 6.5
Lavander & Chamomile Flavour + L Theanine + Ashwagandha

MEDA Glow 6.5
Elderflower & Lime Flavour + Biotin + Olive Leaf

MEDA Recover 6.5
Orange & Pineapple Flavour + Turmeric + Ginger

MEDA Boost 6.5
Cranberry & Lime Flavour + Zinc + Echinacea + Aronia Berry + Vitamin C

COLD PRESS JUICE

All 9
Kale
Spinach & Cucumber
Apple, Ginger & Lemon

Olive di Cerignola & 36 Months Old Parmesan Cheese | 3,95 per person

ANTIPASTI E INSALATE

Burrata di Andria DOP e Confit di Pomodori Datterini | £18
Burrata DOP from Andria & Datterini Tomatoes

Minestrone di Vegetali di Stagione | £18
Seasonal Vegetables Minestrone Soup

Insalata di Granchio Reale in Salsa Tonnata | £32
King Crab Salad with Tuna Dressing

Insalata di Radicchio Tardivo e Spinaci, Gorgonzola Dolce, Nocciole e Miele d’Acacia | £24
Radicchio Tardivo & Spinach Salad, Gorgonzola Cheese, Hazelnuts & Acacia Honey

Insalata di Carciofi Crudi “Violetto”, Ruccola e Parmigiano Reggiano 36 Mesi | £28
‘Violetto’ Raw Artichokes & Rocket Salad, 36 Months Parmesan Cheese

CRUDI E FRITTI

Arancini di Funghi Selvatici e Mozzarella, Maionese al Tartufo | £27
Wild Mushrooms & Mozzarella Cheese Croquette, Truffle Mayo

Carpaccio di Manzo, Rafano, Tartufo Nero e Pecorino Sardo | £32
Beef Filet Carpaccio, Horseradish, Black Truffle & Pecorino Cheese

Fiori di Zucchine Fritti | £23
Fried baby Zucchini Flowers, Ricotta Cheese, Amalfi Lemon Zest & Acacia Honey

Fritto Misto alla Veneziana | £35
Venetian Style Mixed Fried Seafood

Crudo di Gamberoni Rossi di Mazara del Vallo, Stracciatella di Andria, Peperoni e Bisque di Aragosta | £35
Mazara del Vallo Red Raw Prawns, Stracciatella Cheese from Andria, Bell Peppers & Lobster Bisque

Tartare di Tonno Mediterraneo, Limoni di Amalfi e Fichi | £30
Mediterranean Tuna Tartare, Amalfi Lemons & Figs

PRIMI

Risotto allo Zafferano, Scampi e Oro | £60
Saffron Risotto, Scampi & Gold

Pasta “allo Scarpariello” | £28
‘Scarpariello’ Pasta, Datterini Tomatoes, Fresh Basil, Chillies and Smoked Provola Cheese

Spaghetti Cacio e Pepe | £28
Spaghetti Pasta, Cacio Cheese & Pepper

Tortelli di Mascarpone e Zucca, Caviale Oscietra | £52
Mascarpone Cheese & Pumpkin Tortelli, Oscietra Caviar

Linguine alle Vongole | £38
Linguine Pasta with Clams & White Wine

Caserecce con Funghi Selvatici, Fonduta di Parmigiano e Tartufo Nero | £38
Caserecce Pasta with Wild Mushrooms, Parmesan Fondue & Black Truffle

SECONDI

Filetto di Manzo alla ‘Rossini’ | £55
‘Rossini’ Style Beef Filet with Foie Gras, Port Reduction & Black Truffle

Cotoletta di Vitello alla Milanese | £55
Veal Chop Milanese, Datterini Tomatoes, Rocket & 36 Months Parmesan

Parmigiana di Melanzane | £27
Aubergine Parmigiana

Dover Sole alla Mugnaia | £55
(alla Ricchezza £120)

Polletto alla Griglia, Salsa ai Limoni di Amalfi | £38
Grilled Baby Chicken, Amalfi Lemon Sauce

Spigola e Zucchine alla ‘Ligure’ | £44
Seabass Filet & Summer Courgette, Basil, Pinenuts & Taggiasche Olives

Pesce del Giorno “Al Cartoccio” | £MP
Catch of the Day

Tagliata di Wagyu, Ruccola e Parmigiano | £80 pp
Wagyu Beef Tagliata, Rocket, 36 Months Parmesan

CONTORNI

Patate Novelle Arrosto | £8
Roasted New Potatoes

Funghi Selvatici Trifolati, Aglio e Prezzemolo | £11
Sautéed Wild Mushrooms, Garlic & Parsley

Spinaci Aglio e Peperoncino | £8
Sautéed Baby Spinach, Garlic & Chillies

Insalata di Ruccola Nostrana, Parmigiano Reggiano 36 Mesi e Pomodorini Datterini | £8
Rocket, 36 Months Parmesan & Cherry Tomatoes Salad

Insalata Mediterranea, Cipolla di Tropea e Pomodorini Datterini | £8
Datterini Tomatoes & Tropea Onions Mediterranean Salad