

# 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
Toscana - Batar - Querciabella – Tuscany'17 .....	25	75	150
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
	GLASS 125ML	CARAFE 350ML	BOTTLE 750ML

## 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
	GLASS 125ML	CARAFE 350ML	BOTTLE 750ML

## Red Wine

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
Brunello Di Montalcino - Il Marroneto - Tuscany '14 .....	20	60	120
Barolo - Mosconi - E. Pira & Figli - Piedmont '15 .....	25	75	150
Barbera d'Alba Riserva - Pozzo dell' Annunziata - R.Voerzio - Piedmont '15 Mag .....	30	90	360
Bolgheri Sassicaia - Sassicaia - Tenuta San Guido - Tuscany '14 Mag.....	45	135	540
Amarone della Valpolicella - G.Quintarelli - Veneto '11 .....	85	250	500
Toscana- Masseto - Tenuta dell'Ornellaia - Tuscany '11 .....	185	550	1100

Wine by the glass available in 175ml upon request

All prices include VAT. A discretionary 15% service charge will be added to your bill.



## DINNER MENU

## 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

## 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

## CRUDI E FRITTI

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

Carpaccio di Manzo, Rafano, Tartufo Nero  
e Pecorino Sardo | £38  
Beef Filet Carpaccio, Horseradish, Black Truffle & Pecorino Cheese

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

Tartare di Tonno Mediterraneo, Limoni di Amalfi e Fichi | £25  
Mediterranean Tuna Tartare, Amalfi Lemons & Figs

## PRIMI

Spaghetti al Nero di Seppia,  
Tartare di Cappe Sante e Argento | £38  
Black Ink Spaghetti, Scallops Tartare & Silver

Pasta "allo Scarpariello" | £28 ✓  
'Scarpariello' Pasta, Datterini Tomatoes, Fresh Basil,  
Chillies and Smoked Provola Cheese

Agnolotto del Plin al Sugo d'Arrosto | £32  
Traditional Piedmontese Pasta Parcels filled with Meat Sauce

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

Caserecce con Funghi Selvatici,  
Fonduta di Parmigiano e Tartufo Nero | £42 ✓  
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)

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

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

## 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