

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



LUNCH 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 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*

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

**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*

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

PRIMI

**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*

**Spaghetti alla Bolognese** | £28  
*Spaghetti Pasta with Bolognese Sauce*

**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

**Polpette Tradizionali, Pomodori San Marzano, Pecorino Romano e Basilico Fresco** | £28  
*Meatballs, San Marzano Tomatoes, Sardinian Pecorino Cheese and Fresh Basil*

**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*

CONTORNI

**Patate Novelle Arrosto** | £8  
*Roasted New Potatoes*

**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*