

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**  
*Konik’s Tail Vodka, Homemade ginger beer, Lime & Angostura Bitters*  
19.5

**Negroni**  
*Villa Ascenti Gin, Campari, Cocchi Vermouth di Torino*  
16.5

**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 Prosecco*  
16.5

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

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

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

**Insalata di Carciofi Crudi ‘Violetto’, Rucola e Parmiggiano Reggiano** 36 Mesi 28  
*‘Violetto’ Raw Artichokes & Rocket Salad, 36 Months Parmesan Cheese*

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

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

**Misticanza di Stagione, Pomodorini e Avocado** 22  
*Seasonal Mixed Salad, Datterini Tomatoes & Sliced Avocado*

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

PRIMI

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

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

**Spaghetti Cacio e Pepe** 26  
*Spaghetti Pasta, Cacio Cheese & Pepper*

SECONDI

**Cotoletta alla Milanese** 53  
*Veal Chop Milanese, Datterini Tomatoes, Rocket and 36 months old Parmesan*

**Parmigiana di Melanzane** 27  
*Aubergine Parmigiana*

**Polletto all Griglia ai Limoni di Amalfi** 38  
*Grilled Baby Chicken, Amalfi Lemon Sauce*

**Spigola e Zucchine alla ‘Ligure’** 41  
*Seabass Filet & Summer Courgette, Basil, Pinenuts & Taggiasche Olives*

**Merluzzo Arrosto e Insalata Panzanella** 31  
*Roasted Cod with Panzanella Salad*

**Polpette Tradizionali, Pomodori San Marzano, Pecorino Romano e Basilico Fresco** 28  
*Meatballs, San Marzano Tomatoes, Roman Pecorino Cheese & Fresh Basil*

CONTORNI

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

**Insalata di Rucola e Parmigiano** 36 Mesi 8  
*Rocket Salad, 36 Months Old Parmesan & Datterini Tomatoes*

**Spinaci, Aglio e Peperoncino** 8  
*Spinach Garlic & Chillies*

**Cipolla di Tropea e Pomodorini Datterini** 8  
*Tropea Onion & Datterini Tomatoes*

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<br>125ml | Bottle<br>750ml |
| Ruinart - Blanc de Blancs, France n.v.          | 19             | 90              |
|   | 23             | 136             |

Sparkling Rosé

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

White Wine

|  | Glass<br>125ml | Carafe<br>350ml | Bottle<br>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         | 19             | 57              | 220             |
| Umbria Chardonnay - Cervaro - Castello della Sala – Umbria’17 Magnum | 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

|   |    |     |     |
|---|----|-----|-----|
| 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   |
| 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  |
| Bolgheri Sassicaia - Sassicaia - Tenuta San Guido – Tuscany’13 Magnum | 45 | 135 | 440  |
| Amarone della Valpolicella - G. Quintarelli – Veneto’09               | 59 | 550 | 1100 |



MATTEO’S MENU

Wednesday - Friday  
12pm - 14:30pm