

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

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

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

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 29
Prosciutto “Black Pork” & Melon, Grapefruit, Mint & Limoncello

Arancini ai Funghi Selvatici e Tartufo Nero 27
Wild Mushroom & Mozzarella Cheese Croquette, Truffle Mayo

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

Filetto di Manzo alla ‘Rossini’ 51
‘Rossini’ Style Beef Fillet with Foie Gras, Port Reduction and Black Truffle

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

WINE LIST

Sparkling White

Champagne Henriot – Brut Souverain, France n.v.	Glass 125ml	Bottle 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 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	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

Tuesday - Saturday
6pm - 12am