

WINE BY THE GLASS & CARAFE

CHAMPAGNE & SPARKLING

Glass
125ml

NV	Champagne Perrier-Jouët Grand Brut <i>Épernay, Champagne, France</i>	19
NV	Champagne Perrier-Jouët Blason Rosé <i>Épernay, Champagne, France</i>	23
NV	Della Vite, Prosecco Superiore, Valdobbiadene <i>Veneto, Italy</i>	13
2023	Wild Idol Alcohol Free Sparkling Rosé <i>South-West, Germany</i>	14

ROSÉ

Glass
175ml

Carafe
500ml

2024	Regaleali Le Rosé, Tasca d'Almerita <i>Sicily, Italy</i>	12	34
2024	Rosa del Rosa, Rosato, Proprietà Sperino <i>Piedmont, Italy</i>	17	45
2024	Whispering Angel, Château d'Esclans <i>Provence, France</i>	20	56

WHITE

Glass
175ml

Carafe
500ml

2024	Regaleali Bianco, Tasca d'Almerita <i>Sicily, Italy</i>	11	32
2024	Greco di Tufo, Lapilli <i>Campania, Italy</i>	13	35
2024	Alvarinho Escolha, Quinta de Azevedo <i>Minho, Portugal</i>	14	39
2024	Pecorino Terre d'Abruzzo, Terre di Civita <i>Abruzzo, Italy</i>	18	48
2024	Terlaner Cuvée, Cantina Terlano <i>Alto Adige, Italy</i>	19	51

RED

Glass
175ml

Carafe
500ml

2022	Nero d'Avola, Regaleali, Tasca d'Almerita <i>Sicily, Italy</i>	11	32
2024	Valpolicella Classico, Allegrini <i>Vineto, Italy</i>	13	38
2023	Dolcetto d'Alba, Roussot, Francesco Rinaldi <i>Piedmont, Italy</i>	16	44
2023	Minervois 'Rendez-Vous Sur La Lune', Clos du Gravillas <i>Languedoc, France</i>	18	50
2019	Chianti Classico Riserva, Tenuta di Arceno <i>Tuscany, Italy</i>	21	60

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ANTIPASTI

Oysters On The Half Shell	<i>limoncello mignonette</i>	½ dozen. 28
Handmade Burrata	<i>heirloom tomatoes, aubergine caponata, basil oil</i> ^V	16
Truffle Arancini	<i>mozzarella, black truffle</i>	21
Beef Carpaccio	<i>black truffle, rocket, parmigiano reggiano, button mushroom</i>	26
Yellowfin Tuna Tartare	<i>avocado, carta di musica, taggiasca olive dressing</i>	25
Fritto Misto	<i>courgette, calamari, prawn, hot cherry peppers</i>	19
Grilled Octopus	<i>celery, potatoes, black olives, cipollini onion</i>	26

INSALATE

Verde	<i>cucumber, avocado, marcona almond, honey rosemary dressing</i> ^V	15
Caesar della Casa	<i>romaine hearts, croutons, classic dressing (add chicken £8)</i>	15

PASTA

Fusilli al Pomodoro e Melanzane	<i>whole-grain fusilli, tomato and aubergine</i> ^{VG}	21
Truffle Fettuccine	<i>artisan butter, black truffle</i> ^V	38
Linguine Lobster	<i>fresh chilli, lobster, white wine</i>	40
Rigatoni alla 'Nduja	<i>spicy tomato, fresh basil</i>	25
Penne al Ragu Bianco	<i>wild boar white bolognese, parmigiano reggiano</i>	27

V = Vegetarian / VG = Vegan

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SPECIALITIES

Parmigiana <i>aubergine, fior di latte mozzarella, parmigiano reggiano</i> ^V	31
Chicken Parmigiana <i>fior di latte mozzarella, tomato, basil</i>	32
Veal Ossobuco <i>polenta taragna, gremolata</i>	45
Scottish Salmon <i>courgettes, chickpeas, white wine, sicilian oregano crust</i>	32
Mediterranean Seabass <i>fennel, parsley, sorrento lemon vinaigrette</i>	47

CARNE

Skirt Steak (200g) 30 • **Sirloin Steak (250g)** 55 • **Filet Mignon (200g)** 68

1 KG T-BONE STEAK

served with a choice of two contorni and a sauce

135

SAUCES

Salsa Verde • **Green Peppercorn** • **Garlic Butter** 6

CONTORNI

Broccolini <i>bomba calabrese, lemon zest</i>	10
Insalata Verde <i>cucumber, avocado, marcona almond, honey rosemary dressing</i> ^V	9
Black Truffle French Fries <i>pecorino romano, parsley</i> ^V	12

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COCKTAILS

Cocco Bello 21

*Titos vodka, Diplomatico Reserva rum,
Koko Kanu, Champagne reduction, coconut,
mango, pineapple, lime*

A refined take on the Piña Colada

Fiamma Viva 18

*Patrón Silver tequila, Patrón Reposado tequila,
St-Germain Elderflower liqueur, Ancho reyes,
passionfruit, basil, chilli, yuzu*

A refined take on the Picante

Notte Amara 18

*Bombay Sapphire gin, Amaro Santoni,
Karminia Kinato Rosso vermouth di Torino,
Campari, Antica Formula,
jasmine tea*

A refined take on the Negroni

Crema di Caffè 17

*Elyx vodka, Vecchia Romagna,
Mr. Black, Mancino Kopi vermouth,
Frangelico, vanilla*

A refined take on the Espresso Martini

Cornetto 17

*Grey Goose vodka fat-washed croissants,
Amaretto, Mozart chocolate*

A refined take on the Old Fashioned

Senza Pensieri * 14

*Lyre's Orange, Lyre's Spritz, Tanqueray 0.0%,
Martini Vibrante*

A refined take on the Negroni in zero-proof

Martini al Pomodoro 17

*Roku gin,
Mancino Sakura vermouth,
La tomato liqueur*

A refined take on the Gin Martini

Fumo Rosa 18

*Codigo 1530 Rosa tequila, The Lost Explorer
Espadin mezcal, Aperol, lemon & grapefruit
sherbet, Franklin & Sons grapefruit soda*

A refined take on the Paloma

Dolce Vizio 22

*Makers Mark infused cacao nibs, Johnnie Walker
Blue Label Scotch whisky, Grappa Nonino,
Rémy Martin Cognac VSOP, Karminia Rosso
vermouth di Torino, Amaro Santoni, chocolate*

A refined take on the Manhattan

Fragola 16

*Gin Mare gin, Sarti Rosa aperitif, Briottet
Mandarine, peach, lemon, pineapple, strawberry,
Franklin & Sons soda*

A refined take on the Singapore Sling

Nelle Nuvole * 13.5

*Everleaf Marine, basil, chilli,
lime, cucumber air*

A refined take on the Southside in zero-proof

Dolce Silenzio * 13

*Lyre's White Cane, passionfruit, lemon, pineapple,
Franklin & Sons soda*

A refined take on the Mai Tai in zero-proof

* = Zero-proof cocktail

All prices are inclusive of VAT. A discretionary 13.5% service charge will be added to your bill. We ask our guests with allergies or intolerances to make a member of the team aware before placing an order for food or beverages. For any of our guests with severe allergies or intolerances, please be aware that although all due care is taken to prevent cross-contamination, there is a risk that allergen ingredients may be present. Please note, any bespoke orders requested cannot be guaranteed as entirely allergen free and will be consumed at your own risk. The recommended daily calorie intake is 2000 calories a day for women and 2500 for men.

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