

BENVENUTO



Alla Carta

ANTIPASTI

- Oysters On The Half Shell *limoncello mignonette* ½ dozen. 22
- Yellowfin Tuna Tartare *avocado, carta di musica, taggiasca olive dressing* 21
- Fritto Misto *courgette, calamari, prawn, hot cherry peppers* 19

SEAFOOD PLATTER

oysters, salmon and tuna tartare, mussels, clams, prawns

65

- Grilled Octopus *celery, potatoes, black olives, cipollini onion* 21
- Handmade Burrata *heirloom tomatoes, aubergine caponata, basil oil*^V 14
- Beef Carpaccio *pickled shimeji mushrooms, pecorino, rocket* 23
- Tempura Baby Courgette Flower *ricotta, Amalfi lemon, honey*^V 15

INSALATE

- Verde *cucumber, avocado, marcona almond, honey rosemary dressing*^V 13
- Caesar della Casa *romaine hearts, croutons, classic dressing (add chicken £7)* 13

PASTA

- Tagliatelle Pomodoro & Stracciatella *fresh basil, drizzle of extra virgin olive oil*^V 17
- Penne alla Vodka *spicy tomato, cream, vodka*^V 19

LINGUINE LOBSTER

lobster, cherry tomato, white wine, fresh chilli

40

- Spaghetti alle Vongole *clams, fresh chilli, parsley, white wine* 23
- Rigatoni al Ragù Bianco *wild boar white bolognese, parmigiano reggiano* 21

V = Vegetarian / VG = Vegan

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PIZZA

Focaccia <i>extra virgin olive oil, oregano, maldon sea salt</i> ^{VG}	9
Marinara <i>tomato, oregano, garlic, extra virgin olive oil</i> ^{VG}	12
Margherita <i>tomato, fior di latte mozzarella, basil, extra virgin olive oil</i> ^V	17
Bianca <i>basil pesto, rocket, cherry tomatoes, parmigiano reggiano</i> ^V	22
Spicy Calabrese <i>tomato, fior di latte mozzarella, spicy salami, lacinato kale</i>	22

SPECIALITIES

Parmigiana <i>aubergine, fior di latte mozzarella, parmigiano reggiano</i> ^V	26
Roasted Cauliflower <i>salsa verde, thyme croutons, capers</i> ^{VG}	19

WHOLE SEABREAM ALLA MARINARA

Served tableside. Mussels, cherry tomatoes, white wine. Limited availability

85

Scottish Salmon <i>courgettes, chickpeas, white wine, Sicilian oregano crust</i>	28
Seabass alla Ligure <i>courgette crust, aceto balsamico dressing, pine nuts, fresh basil</i>	34
Chicken Parmigiana <i>fior di latte mozzarella, tomato, basil, parmigiano reggiano</i>	27

CARNE

Lamb Chop <i>caponata, 'Pantelleria' salsa</i>	48
Skirt Steak (200g) <i>roast tomato, garlic, confit shallot, charred lemon</i>	25
Sirloin Steak (250g) <i>roast tomato, garlic, confit shallot, charred lemon</i>	39
Sauce <i>salsa verde / green peppercorn / garlic butter (choose one)</i>	5

CONTORNI

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

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APERITIVO & 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

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WINES

CHAMPAGNE & SPARKLING

		Glass 125ml	Bottle 750ml
NV	Champagne Perrier-Jouët Grand Brut <i>Épernay, Champagne, France</i>	19	95
NV	Champagne Perrier-Jouët Blason Rosé <i>Épernay, Champagne, France</i>	23	140
NV	Champagne Perrier-Jouët Blanc de Blancs <i>Épernay, Champagne, France</i>	28	170
2015	Champagne Perrier-Jouët Belle Époque <i>Épernay, Champagne, France</i>	45	275
NV	Della Vite, Prosecco Superiore, Valdobbiadene <i>Veneto, Italy</i>	13	75
NV	French Bloom Sparkling Rosé (0.0% Alcohol) <i>South-West, France</i>	15	40

WHITE

		Glass 175ml	Carafe 500ml	Bottle 750ml
2024	Regaleali Bianco, Tasca d'Almerita <i>Sicily, Italy</i>	13	35	43
2024	Greco di Tufo, Lapilli <i>Campania, Italy</i>	15	38	53
2024	Alvarinho Escolha, Quinta de Azevedo <i>Minho, Portugal</i>	16	41	56
2024	Pecorino, Colline Pescaresi, Fattoria la Valentina <i>Abruzzo, Italy</i>	18	49	64
2024	Terlaner Cuvée, Cantina Terlano <i>Alto Adige, Italy</i>	19	51	72

ROSÉ

		Glass 175ml	Carafe 500ml	Bottle 750ml
2024	Regaleali Le Rosé, Tasca d'Almerita <i>Sicily, Italy</i>	14	36	49
2024	Rosa del Rosa, Rosato, Proprietà Sperino <i>Piedmont, Italy</i>	18	48	67
2024	Minuty Prestige Côtes de Provence Rosé <i>Provence, France</i>	20	56	70

RED

		Glass 175ml	Carafe 500ml	Bottle 750ml
2024	Nero d'Avola, Regaleali, Tasca d'Almerita <i>Sicily, Italy</i>	13	35	43
2024	Valpolicella Classico, Allegrini <i>Veneto, Italy</i>	15	41	59
2023	Minervois 'Rendez-Vous Sur La Lune', Clos du Gravillas <i>Languedoc, France</i>	16	44	64
2024	Nebbiolo Langhe, Brezza <i>Piedmont, Italy</i>	18	55	74
2021	Chianti Classico Riserva, Tenuta di Arceno <i>Tuscany, Italy</i>	21	60	87

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.