

Crudo

- Atlantic blue fin tuna, San Marzano salsa, stracciatella & basil . . 18
- Hereford beef tartare, radicchio & egg yolk22
- Scottish scallops, fennel & burnt orange22
- Tomato crudo, Tropea onions, basil 12
- Organic crudités, green goddess 12

Sharing

- Bruschetta, stracciatella & Cantabrian anchovies 10
- Polenta frita, wild mushrooms & winter truffle12
- Puglian burrata, smoked beetroot, saba dressing. 16
- Culatello, sopressa con filetto, giardiniera 20

Pasta

- Celeste linguine ai tre pomodori. 18
- Spider crab tagliolini, & datterino 30
- Pappardelle ragu, braised beef cheek, bone marrow28
- Wild mushroom tagliatelle, winter truffle 30
- Orecchiette, cime di rapa, burrata & Amalfi lemon breadcrumbs . .22
- Pumpkin & smoked ricotta cappellacci, sage brown butter. . . 24



Pizzette

- Provolone del Monaco, girolle mushroom & winter truffle 20
- Mortadella ‘Opera’ Franceschini, Bufala Campana & pistachio . . .18
- ‘Diavola’, ‘nduja, soppressata, smoked scamorza & honey 16

Mains

- Polpette al sugo, meatballs, tomato, Parmesan, grilled focaccia . . . 24
- Veal Milanese on the bone, tomato sauce & Provolone45
- Pan roasted seabass, peperonata & saffron aioli 35
- Free range poussin alla Diavola, salsa verde 26
- Grilled market fish, lemon & herb olive oil MP
- Cabbage ‘cannelloni’, white bean ragu24
- Cumbrian 30-day dry aged Porterhouse steak 110
- 1kg, to share
- Cumbrian dry aged sirloin, Sangiovese glaze, rosemary salt. 48

PIATTO DEL
GIORNO
*Please ask your waiter
for today's special*

Vegetables & Salad

- New season asparagus, truffle vinaigrette, pangrattato . . . 14
- Grilled Tenderstem broccoli, confit garlic & chilli. 10
- Caesar wedge, anchovies, Parmesan 12
- Bitter leaf salad, chardonnay vinaigrette 8
- Rosemary roasted potatoes.8
- Koffmann fries, beef fat ranch dressing8

