BRUNCH ALL'ITALIANA

CICCHETTI

Spicy meatballs	8.50
Grana Padano doughnut **V**	11.00
Quinoa, roasted vegetables **VG**	6.00
Chicken, avocado	8.50
Fior di Latte Mozzarella, tomatoes **V**	8.50
Beef battuta & carasau	9.00
Crab & lemon crocchetta	9.00
Beetroot & goat cheese ravioli **V**	9.00

STARTERS

Burrata d' Andria, Carciofi **V** 14.50
Burrata, artichokes

Insalata di granchio 18.50
Crab salad "brown and white" horseradish

Vitello tonnato 14.50
Veal, tuna sauce

Antipasto all'Italiana 15.00pp
Italian antipasto for two

Spaghetti alla carbonara 17.50
Spaghetti carbonara

Pappardelle con ragu di coniglio 18.50
Pappardelle rabbit ragout, rosemary, black olives

Tagliolini all'astice 30.50
Tagliolini, Scottish lobster, Amalfi lemon, chilli, basil

BRUNCH

"The Italian Job" 14.00
Roasted tomatoes, pancetta, grilled polenta
Avocado, Tuscan sausage, fried egg

Eggs Purgatorio 9.50
Baked eggs, spicy tomato, 'nduja sauce, crostini

Eggs and truffle VG 10.00/18.50
Seasonal eggs, truffle

Milano V 14.00
Saffron risotto cake, soft boiled duck egg
wild mushrooms

Eggs Benedict 8.00/14.00
Poached eggs, ham, hollandaise sauce

Tagliolini gratin, gambero, limone e avocado 18.00
Gratin of tagliolini, shrimps, lemon, avocado

MAINS

Grana Padano Riserva risotto e tartufo **V** 22.00
Grana Padano Riserva, summer truffle risotto

Polenta, nocciole e verdure estive **VG** 17.00
Polenta, hazelnuts, summer vegetables

Rombo arrosto, erbe e peperoni 33.00
Roasted turbot, romano peppers, fine herbs salad

Baccalà marinato alla liquirizia 33.50
Home cured black cod, liquorice

Filetto di manzo britannico 34.50
21-day aged Hereford beef, rocket pesto, aged balsamic

Orecchia di elefante 33.00pp
The real veal Milanese for two

CONTORNI

Patate arrosto 5.50
Roast potatoes

Insalata di rucola 5.50
Rocket, cherry tomato salad

Verdure di stagione 6.00
Seasonal vegetable

Spinaci con aglio e peperoncino 6.50
Sautéed spinach, garlic, chilli

DESSERT

Tortello fritto 9.00
Fried tortello

Amaretto tiramisù 8.00
Amaretto tiramisù

Zabaglione al Marsala 17.50
Marsala zabaglione – for two (please allow 20 minutes)

Tartufo di pizzo 9.50
Pistachio, hazelnut Calabrian truffle

Crema al limone 8.00
Lemon cream, strawberry sorbet

Torta al pistacchio 8.00
Pistachio cake

Gelato & Sorbetti 7.50
Selection of ice cream & sorbets

VG (Vegan) – **V** (Vegetarian)
Kindly note that a £2.00 cover charge per person will apply.
Prices are inclusive of VAT but exclusive of 12.5% service charge.
Please speak to a member of staff if you have any allergies or intolerances.
All our menus are subject to change due to seasonality and produce availability.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne illness.