



Italian Restaurant & Lounge

Autunnale

Stuzzichini	<i>Bella di Cerignola olives</i> (v)	3.00
	<i>Pantry Marylebone bread selection</i> rosemary olive oil (v)	3.50
Aperitivo	<i>Mozzarella croquettes</i> speck, sweet & sour melon	11.50
	<i>Veal tonnato tartare toast</i>	7.50
	<i>Raw sliced yellowtail</i> olive oil, lemon, basil & a hint of truffle	10.50
	<i>Wood fired sweet potato</i> spring onion, paprika savoury yoghurt (v)	6.50
	<i>Tomato pizzetta</i> mozzarella, basil (v)	7.00
	<i>Prosciutto pizzetta</i> rocket, parmesan	8.50
	<i>Italian fennel sausage pizzetta</i> sprouting broccoli, fresh fig, fresh chilli	7.50
Burrata Bar	<i>Whole burrata</i> with	
	<i>'Tri Colore'</i> roast cherry tomato, basil pesto, walnuts (v)	10.50
	<i>Mixed beetroot</i> rocket pesto, amaretti crunch, hazelnuts (v)	11.00
	<i>Stracciatella</i> with	
	<i>Charred fig, speck</i> saba sauce	10.50
	<i>Shaved asparagus</i> white balsamic, hazelnuts (v)	13.00
	<i>Charred eryngii mushrooms</i> baby orange, truffle sauce (v)	9.50
Pizza	<i>Truffle pizza</i> mozzarella, scamorza, stracciatella & shaved fresh black truffle (v)	19.00
	<i>Courgette flower and pumpkin pizza</i> sausage, scamorza, fresh chilli	18.00
	<i>The 'Nduja</i> spicy Italian sausage, smoked salami, sweet peppers, mozzarella	13.50
Pasta	<i>Rigatoni</i> 12-hour short rib ragu, pecorino cheese	15.50
	<i>Pappardelle della nonna</i> pressed tomatoes, fresh basil & smoked mozzarella (v)	11.50
	<i>Green ravioli</i> filled with ricotta & spinach, walnut parmesan sauce	15.00
	<i>Black tagliolini</i> Amalfi shrimp sauce, lemon zest	12.50
	<i>Lasagne</i> short rib ragu, basil pesto, pine nut crisps	15.50
Fucina <i>from our forge</i>	<i>Seasonal vegetable platter</i> walnut sauce, 10 year aged balsamic, polenta crisps (v)	12.50
	<i>Stuffed white aubergine</i> sourdough breadcrumb, tomato, smoked cheese sauce, basil oil (v)	9.00
	<i>Octopus</i> artichoke purée, tomato & pecorino sauce	15.50
	<i>Turbot fillet</i> tomato tapenade, olive oil purée	33.00
	<i>Whole wild sea bass</i> olive oil, lemon	38.50
	<i>Spatchcock chicken</i> in a rich jus	14.50
	<i>Veal cutlet Milanese</i> pan fried with lemon segments & anchovy	26.00
	<i>Angus beef 28 day dry aged, grass fed</i> peppercorn sauce and mustard	
	<i>Sirloin</i> (280g)	29.50
	<i>Fillet</i> (280g)	32.00
Contorni	<i>House cut fries</i> (v)	4.50
	<i>Creamy mash</i> (v)	4.90
	<i>Sautéed kale</i> garlic butter (v)	4.50
	<i>Charred broccoli</i> anchovy & chilli dressing	5.50
	<i>Mixed leaf salad</i> citronette dressing (v)	4.95
	<i>Baby spinach salad</i> romano peppers, parmesan, citrus dressing (v)	6.50
	<i>Italian tomato salad</i> red onion, basil, apple vinegar (v)	6.00

Every effort has been made to ensure all ingredients used in our kitchen are certified organic.
Wild and natural produce cannot be certified.