

APERITIVO

Aperol Spritz
aperol, prosecco, soda, orange
15

Negroni
gin, vermouth, campari, orange
15



MAYFAIR ♦ LONDON

SPARKLING

Bepi Tempesta Prosecco DOC Extra Dry Millesimato
Glera Italy, Veneto
10 a glass

Champagne Delavenne Grand Cru Original NV
Chardonnay, Pinot Noir, Pinot Meunier France, Champagne
23 a glass

CICCHETTI

Queen Bella di Cerignola Olives
marinated in garlic, fennel seeds, thyme and chilli
6

Selection of Giannino Breads
extra virgin olive oil, barrel aged Modena balsamic
6

Rosemary Almonds
roasted in sea salt
7

Zucchini Fritti
Amalfi coast lemon mayonnaise
8

Classic Bruschetta
datterini tomato, basil leaves, oregano, extra virgin olive oil
8

Porcini Mushroom Arancini
36-month Parmigiano Reggiano DOP, lime cream
11

Périgord Black Truffle and Sheep's Whipped Ricotta
fennel and aniseed cracker bread
13

SPECIALITÀ DEL GIORNO

Please check our chalkboards for our daily specials.

STARTERS

Vitello Tonnato
roasted veal, tuna mayonnaise, fried capers
23

Classic Puglian Burrata
heritage tomatoes, shallot and truffle vinaigrette
16

Prosciutto di Parma
gnocco fritto, barrel aged Modena balsamic
21

Calamari Fritti
horseradish and lime mayonnaise
18

Cornish Pickled Mackerel
sun-dried Sicilian tomato mousse, taggiasche olives, fennel and aniseed Carasau bread
20

Hand Dived Seared Scallops
crispy pancetta, roasted carrot and ginger purée
26

Goats Cheese and Rainbow Beetroot
spelt, roasted cracked hazelnuts, pomegranate, raspberry vinaigrette
21

PASTA & RISOTTO

Spaghetti of San Marzano, Piccadilly and Naomi Tomatoes
wild garlic, extra virgin olive oil
21

Classic Lasagne
layered beef ragu, béchamel, 36-month Parmigiano Reggiano DOP
22

Périgord Black Truffle Tagliolini
Lescure butter, 36-month Parmigiano Reggiano DOP
33

Lobster Linguine
shellfish bisque, marinated cherry tomatoes
39

Risotto alla Milanese
golden Italian saffron, alpine butter, veal stock, 36-month Parmigiano Reggiano DOP
24

Mazara Prawn Black Fettuccine
lemon and white wine marinated Mazara prawns, cherry tomatoes, Amalfi lemon and sage butter
36

Slow Cooked Ossobuco Filled Ravioli
pan-fried Italian saffron butter, parsley, orange and lemon gremolata
28

MAINS

Baked Layered Aubergine Parmigiana
sliced aubergine, layered with buffalo mozzarella, rich tomato sauce
28

"Cotoletta" of Veal Alla Milanese
veal escalope pan-fried in breadcrumbs, clarified butter, cherry tomato, wild rocket and 36-month Parmigiano Reggiano DOP salad
40

35 Day Dry Aged Scottish Grass Fed Beef Rossini
250g filet mignon, natural goose foie gras, shaved Périgord black truffle, porcini ceps and Madeira sauce
52

Rack of Essex Salt Marsh Lamb
artichoke hearts, petit pois purée, mint gel
48

Roasted Savoy Cabbage and Venere Wild Black Rice
chestnut mushroom and white wine sauce
32

Pan-Fried Shell On Prawns
garlic butter, red chilli, parsley, lemon, samphire focaccia
48

Classic Caesar Salad
baby gem, garlic croûtons, Caesar dressing, anchovies, boiled egg, shaved 36-month Parmigiano Reggiano DOP - add grilled chicken 9
16

Day Boat Fish from British and Irish Waters
lemon and garlic butter, to share between two guests
Market Price

Veal Ossobuco
slow braised veal and Italian saffron risotto
45

SIDES

Hand Cut Chips
7

Spinach Sautéed in Lemon, Butter, Toasted Pine Nuts
9

Mixed Italian Salad
8

Roasted Cherry Tomatoes, Green Beans, Garlic
8

Add Shaved Périgord Black Truffle
10 per gram

Creamed Mashed Potato, Rosemary Butter
6

DESSERTS

Tiramisu
coffee-soaked mocha sweet sponge biscuits, mascarpone cream, chocolate
12

Chocolate Ganache
baked Alaska, passion fruit sorbet
14

Millefoglie
mille-feuille, chantilly cream, blueberries, raspberries, strawberry coulis
14

Selection of Gelato and Sorbets
three scoops
10

Amalfi Coast Lemon Delight
sponge cake filled with Amalfi lemon custard, covered in limoncello cream and fresh lemon zest
13

Chocolate Éclair
choux pastry filled with Madagascar vanilla and pistachio cream
12

British Cheese Selection

British cheeses selected from Paxton and Whitfield of London - crackers, bread, olives, fig jam, grapes

Yoredale - Wensleydale
lemon, yogurt acidity you would expect from a Wensleydale, with mineral, earthy tones

Stichelton - Blue Cheese
award-winning blue from the Welbeck Estate in Nottinghamshire using unpasteurised milk, immensely buttery with a nutty mellowness

Sinodun Hill - Goat's Cheese
ripened goats' milk cheese with a mellow tangy flavour and citrus undertones. Made by Fraser Norton and Rachel Yarrow in Oxfordshire

Mini Maida Vale - Semi Soft
semi-soft; washed rind cheese made from thermised Channel Island cow's milk. Tangy and punchy with flavour, with a buttery texture

28

Please inform a member of our team if you have an allergy or intolerance. Full allergen information is available. A discretionary 13.5% service charge will be added to your final bill. All service charges, are paid in full to our team. Spirits served in 25ml. Wines available in 125ml. Vintages and magnums are subject to availability. All prices are inclusive of V.A.T