

## 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 Apulian 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*