



Queen Bella di Gerignola Olives
Marinated in Garlic, Fennel Seeds, Thyme and Chilli
6

MAYFAIR ♦ LONDON

Selection of Giannino Breads
Extra Virgin Olive Oil and Barrel Aged Modena Balsamic Vinegar
6

CICCHETTI

Classic Bruschetta
Datterini Tomatoes, Basil, Oregano and Extra Virgin Olive Oil
8

Calamari Fritti
Pink Pepper and Lime Mayonnaise
18

Bufala e Carciofi
Cherry Buffalo Mozzarella and Italian Artichokes Gratin
8

Porcini Mushroom Arancini
Perigord Truffle, 36 Months Parmigiano Reggiano and Lime Cream
13

Zucchini Fritti
Amalfi Coast Lemon Mayonnaise
8

Burro e Acciughe
Netherend Farm Butter and Sciacca Anchovies
9

IL TAGLIERE DI GIANNINO

Sharing Italian Charcuterie, DOP Cheese, Pickles, Grissini and Focaccia 15 pp

STARTERS

Vitello Tonnato
Roasted Veal, Tuna Mayonnaise and Fried Capers
23

Baked Layered Aubergine Parmigiana
Sliced Aubergine, Layered with Buffalo Mozzarella and Rich Tomato Sauce
20

Classic Apulian Burrata
Served with Heritage Tomatoes, Shallot and Truffle Vinaigrette and Shaved Perigord Truffle
18

Carpaccio di Manzo
Beef Tenderloin Carpaccio, Honey Mustard Dressing, Capers and 36-Month Parmigiano Reggiano DOP
22

Grilled Octopus
Slightly Smoked Mashed Purple Potatoes, Lemon and Parsley
18

Prosciutto di Parma
Buffalo Mozzarella and Barrel Aged Balsamic Vinegar from Modena
21

Hand Dived Seared Scallops
Jerusalem Artichokes Purée, Pickled Rainbow Baby Carrots
23

PASTA & RISOTTO

Spaghetti of San Marzano, Piccadilly and Naomi Tomatoes
Served with Wild Garlic and Extra Virgin Olive Oil
21

Perigord Black Truffle Taglion
Netherend Farm Butter and 36-Months Parmigiano Reggiano DOP
33

Lobster Linguine
Shellfish Bisque and Marinated Cherry Tomatoes
39

Risotto alla Milanese
Golden Italian Saffron, Alpine Butter, Veal Stock and 36-Month Parmigiano Reggiano DOP
24

Fettuccine Alfredo
36 egg Yolks Pasta Dough, Farmed Italian Butter and 36-Month Parmigiano Reggiano DOP
25pp

Spaghetti ai Gamberi di Mazara
Gragnano Pasta, Organic Lemons and Cherry Tomatoes
38

Classic Lasagne
Layered Beef Ragù, Béchamel and 36-Month Parmigiano Reggiano DOP
22

Veal Genovese Filled Ravioli
Pan-fried Italian Saffron Butter and Veal Fondo Bruno
28

Cinghiale Dolceforte Pappardelle
Slow-cooked Wild Boar, Balsamic Vinegar, Pine Nuts, Raisins and Chocolate Chutney
24

MAINS

Free Range Roasted Chicken Breast
Served with Girolles Mushroom, Pecorino Cheese and Mustard Gravy
32

“Cotoletta” of Veal alla Milanese
Readcrumbed Veal Escalope, Pan-fried in Clarified Butter, Cherry Tomatoes, Rocket and Parmesan 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

Roasted Lamb
Slow-cooked Leg of Lamb, Marinated with Fennel Seeds, Served with Pumpkin Purée and Mustard Gravy
38

Day Boat Fish from British Waters
please check with our members of staff for daily specials

Grilled Lobster
Served with fresh Watercress, Garlic and Lemon Butter Sauce
55

Slow Cooked Angus Beef Cheeks
Chianti Marinated Overnight, Parsnip Purée and Roasted Shallot
36

Roasted Savoy Cabbage and Venere Wild Black Rice
Chestnut Mushroom and White Wine Sauce
32

Veal Ossobuco
Slow-braised Veal and Italian Saffron Risotto
45

SIDES

Hand Cut Chips
7

Glazed Baby Carrots, Orange and Oregano
9

Mixed Italian Salad
9

Tenderstem Broccoli, Garlic and Chilli
7

Fennel and Potatoes Dauphinoise
8

Creamed Mashed Potatoes
6

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. All prices are inclusive of V.A.T

GIANNINO

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