

## Antipasti

Grey mullet tartare with fennel, orange  
and green olives 9.50

Buffalo mozzarella, monksbeard and  
costolutto tomatoes 9.75

Char-grilled cuttlefish with chickpeas  
chilli, garlic and rosemary 9.75

Watercress soup with horseradish  
crème fraiche 8.00

## Meat

Char-grilled Angus sirloin, celeriac puree  
bone marrow arancini and Nero d'avola  
28.50

Roasted wood pigeon with morels, fried  
semolina and wild garlic 17.50

Pan-fried Calves liver, potato puree  
speck, sage and balsamic 22.50

Braised pigs cheeks with fennel, chard  
and truffle gratin 17.50

Pear, endive, walnut salad  
with formaggio di capra 8.75

Parma ham with new season broad  
beans and pecorino cheese 10.00

Mammole artichokes stuffed with farro,  
lentils parsley and lemon 9.00

Manicomio antipasti board for two 18.00

Home-made focaccia Sicilian olive oil 1.95

## Fish

Steamed halibut wrapped in zucchini  
with monksbeard and piquillo pepper  
puree 25.00

Roasted Icelandic cod, salsify fritto and  
seaweed with a walnut and caper sauce  
19.50

Tuscan fish stew with saffron new  
potatoes, tomato, garlic and chilli 24.50

Grilled swordfish with roasted aubergine  
salsa anchovy and majoram dressing  
19.50

Please notify us of any food allergies.

## Pasta

Linguine with clams, baby spinach  
ginger, lemon, chilli and garlic 17.50

Oxtail ravioli with tomato, red onions  
and rosemary 16.50

Gnocchi with butternut squash,  
gorgonzola, pecan nuts and sage  
14.50

Tagliolini with Cornish Brown crab,  
coriander seed, cumin, turmeric and lime  
leaves 21.50

## Dessert & Cheese

Macadamia semi-freddo with cinnamon,  
orange and sesame millefeuille 6.50

Delizie al cioccolato 7.50

Duck egg custard tart with ginger  
poached rhubarb 6.50

Tiramisu 6.00

## Side orders

Spinach 5.00

Misticanza 4.50

Mixed salad 4.50

Rocket and pecorino salad 4.25

Potato and parmesan puree 4.00

Fried semolina 4.00

Roasted aubergine salsa 4.50

Chickpeas, rosemary and tomato 4.00

Monksbeard, sultanas and pinenuts 5.00

Vanilla cheesecake with exotic fruit and  
toasted coconut 6.25

Home-made ice creams and sorbets 5.00

Italian cheese board 10.50

An optional service charge of 12.5% will be  
added to your bill. Artwork for sale – supplied  
by Jill George Gallery W1