

MANICOMIO  
CHELSEA



## ANTIPASTI

|                                                     |              |
|-----------------------------------------------------|--------------|
| <b>Char-grilled Quail</b>                           | <b>10.75</b> |
| <i>Cannellini bean puree &amp; nduja sausage</i>    |              |
| <hr/>                                               |              |
| <b>Puntarella &amp; Pear Salad</b>                  | <b>8.95</b>  |
| <i>Pecorino, honey &amp; wet walnuts</i>            |              |
| <hr/>                                               |              |
| <b>Seabass Carpaccio</b>                            | <b>10.75</b> |
| <i>Fennel, kohlrabi, pickled raddish &amp; lime</i> |              |
| <hr/>                                               |              |
| <b>Pugliese Burrata</b>                             | <b>10.50</b> |
| <i>Bresoala &amp; baby artichokes</i>               |              |
| <hr/>                                               |              |
| <b>Celeriac &amp; Cavolo Nero Soup (v)</b>          | <b>9.95</b>  |
| <i>Brumale truffle &amp; raschera cheese</i>        |              |

## SALUMI

|                                      |             |
|--------------------------------------|-------------|
| <b>BresoalaPuntad'Anca</b>           | <b>5.75</b> |
| <i>Cured Piedmontese beef</i>        |             |
| <hr/>                                |             |
| <b>Capocollo</b>                     | <b>5.50</b> |
| <i>Fennel cured pork neck</i>        |             |
| <hr/>                                |             |
| <b>Cullatello di Zibello D.O.P</b>   | <b>9.50</b> |
| <i>14 month aged cured pork rump</i> |             |

## PASTA

|                                               |              |
|-----------------------------------------------|--------------|
| <b>Strozzapretti with Duck Ragu</b>           | <b>19.75</b> |
| <i>Marsala, juniper &amp; thyme</i>           |              |
| <hr/>                                         |              |
| <b>Tuscan Sausage Gnocchi</b>                 | <b>18.50</b> |
| <i>Fennel, tomato &amp; chilli</i>            |              |
| <hr/>                                         |              |
| <b>Portland Lobster Linguine</b>              | <b>29.75</b> |
| <i>Tomatoes, majoram, chilli &amp; garlic</i> |              |
| <hr/>                                         |              |
| <b>Porcini Tortelloni (v)</b>                 | <b>19.50</b> |
| <i>Potato &amp; rosemary</i>                  |              |

The Wilderness Foundation

We are proud supporters of this charity and its valuable work in the plight of the African rhino and elephant. We hope you will join us in supporting this cause by means of accepting the voluntary £1 which will appear on your bill.

However, if you are not in favour please do let us know and we will remove it

## CARNE E PESCE

|                                                             |              |
|-------------------------------------------------------------|--------------|
| <b>Cornish Monkfish "Ossobucco"</b>                         | <b>28.75</b> |
| <i>Sprouting broccoli, black rice, chilli &amp; cockles</i> |              |
| <b>Short Horn Beef Shortrib</b>                             | <b>26.50</b> |
| <i>Truffle polenta &amp; wild mushrooms</i>                 |              |
| <b>Line Caught Portland Cod</b>                             | <b>24.50</b> |
| <i>Lentils, cipollotti onions &amp; "bagnacauda"</i>        |              |
| <b>Char-grilled Veal T bone</b>                             | <b>32.50</b> |
| <i>Squash, capers, sesame &amp; aged balsamic</i>           |              |
| <b>Black Atlantic Tiger Prawns</b>                          | <b>27.50</b> |
| <i>Borlotti beans, tomato, chilli &amp; garlic</i>          |              |
| <b>Hen Pheasant Bombetta</b>                                | <b>23.75</b> |
| <i>Scarmozza, Parma ham &amp; chesnuts</i>                  |              |

## CONTORNI

|                                |             |                              |             |
|--------------------------------|-------------|------------------------------|-------------|
| <b>Umbrian lentils</b>         | <b>4.50</b> | <b>Rocket &amp; parmesan</b> | <b>5.00</b> |
| <b>Misticanza &amp; chilli</b> | <b>4.50</b> | <b>Rosemary potatoes</b>     | <b>4.25</b> |

## DOLCI

|                                                    |             |
|----------------------------------------------------|-------------|
| <b>Tanzanie Chocolate Fondante</b>                 | <b>8.95</b> |
| <i>Williams pear &amp; creme fraiche ice cream</i> |             |
| <b>Vanilla Cheesecake</b>                          | <b>8.75</b> |
| <i>Mango &amp; passion fruit</i>                   |             |
| <b>Tiramisú</b>                                    | <b>8.00</b> |
| <i>Mascarpone, Marsala, coffee &amp; savoiardi</i> |             |
| <b>Salted Carmel &amp; Hazelnut Tart</b>           | <b>8.50</b> |
| <i>Bitter chocolate ice cream</i>                  |             |
| <b>Formaggi</b>                                    | <b>9.95</b> |
| <i>Selection of artisan cheese</i>                 |             |

\*All our beef comes from Dexter, Longhorn & Hereford cattle dry aged for 45 days for maximum flavour and tenderness

Please be aware that some dishes may contain traces of nuts or other allergens.  
Cover charge £1 plus optional service charge of 12.5% will be added to your bill