

Mon. Fri. 7:30am - 11:00am

BREAKFAST
CLASSIC

- 7.00 Granola, seasonal fruit & organic yoghurt
- 7.00 Brioche French toast, whipped crème fraîche & caramelised banana
- 8.00 Lemon ricotta buttermilk pancake with honey & thyme
- 11.00 Hot smoked salmon brioche, burrata, onions & capers
- 8.50 Avocado, chilli & stracciatella piadina
- 6.00 Multi grain porridge with blueberries

UOVA

- 4.50 Eggs on toasted Altamura
- 9.50 Tuscan sausage, fried egg muffin & grilled vine tomatoes
- 8.00 Scrambled egg & wild mushrooms crostata
- 12.50 Parma ham, poached egg, smashed pumpkin crostata
- 12.50 Full Italian breakfast
- 12.50 Shortrib, fried egg & smoked mozzarella hash

DIY

- 2.00 Eggs your way
- 2.50 Streaky bacon
- 2.50 Tuscan Sausage
- 2.00 Oven roasted Isle of Wight tomatoes
- 2.00 Field mushrooms
- 3.00 Severn & Wye smoked salmon
- 2.00 Crushed Avocado



www.cantocorvino.co.uk
020 7655 0390

11:00am - 4:00pm

SATURDAY BRUNCH
UOVA...

- 14.50 Full Italian breakfast
- 12.50 Parma ham, poached egg, smashed pumpkin crostata
- 12.75 Hot smoked salmon brioche, burrata, onions & capers
- 10.75 Avocado, chilli & stracciatella piadina
- Uova Puttanesca
- 14.00 Tuna & poached egg muffin with caper & anchovy hollandaise
- 14.75 Wild mushrooms, truffle & scrambled egg crostata
- 11.75 Tuscan sausage, fried egg muffin with grilled vine tomatoes

Bottomless Prosecco

Every Saturday, free flow Prosecco with our Set menu @ £35pp

Lunch Mon. Fri. 12:00pm - 3:00pm

Dinner Mon. Sat. 6:00pm - 10:00pm

A LA CARTE

antipasti

STUZZICHINI

- 6.75 Beetroots, Jerusalem artichokes & gorgonzola
- 7.95 Lamb ribs, smoked aubergine & sesame
- 6.95 Pugliese burrata, pear & goose speck
- 9.75 Portland lobster, tomato & chilli arancini

SALUMI

- 4.50 Capocollo
- 4.50 Salame gentile
- 5.50 Bresaola punta d'anca
- 9.75 Culatello di Zibello

CRUDO

- 9.25 Yellow fin tuna poke, dulse emulsion, black rice & charcoal oil
- 7.95 Bream ceviche, rhubarb, blood orange & monksbeard
- 15.00 Market seafood crudo for 2
- 10.50 Venison 'Tonnato' - baby onions & fermented kohlrabi

primi

PASTA

- 16.50 Brown crab & cockle tagliolini, lime leaves, chilli & turmeric
- 13.50 Guinea fowl & chicken liver tortelli, sage & Tuscan sausage
- 12.50 Pumpkin & raschera cheese cannelloni, walnuts & sage
- 12.75 Campanelle cuttlefish Amatriciana, guanciale & Tropea onions

primi

SMALL

- 6.75 Beetroots, Jerusalem artichokes & gorgonzola
- 9.75 Portland lobster, tomato & chilli arancini
- 7.95 Lamb ribs, smoked aubergine & sesame
- 9.25 Yellow fin tuna poke, dulse emulsion, black rice & charcoal oil
- 7.75 Pugliese burrata, pear & goose speck
- 7.95 Bream ceviche, rhubarb, blood orange & monksbeard
- 8.00 Artisan Salumi board

secondi

JOSPER

- 24.50 Stone bass, fregola, cime di rapa & Puttanesca sauce
- 23.75 Organic Rhug Estate chicken - trevisano, balsamic & pinenuts
- 24.50 Old spot pig bombetta, scamorza, plum & fennel

Express bar lunch 12-3pm

£12.50 (menu @ the Bar)

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- 23.75 Organic Rhug Estate chicken - trevisano, balsamic & pinenuts
- 24.50 Old spot pig bombetta, scamorza, plum & fennel

AL FORNO

- 23.50 Hake wrapped in lardo, lentils, cavolo nero & smoked anchovy
- 26.50 Atlantic tiger prawns, borlotti, chilli, ginger & garlic
- 24.75 Espresso cured beef Short rib, squash, capers & artichokes

CONTORNI

- 5.50 Puntarella, parmesan & anchovy salad
- 4.50 Rosemary al forno potatoes
- 4.50 Roast squash, vin cotto & sesame
- 4.50 Burnt greens with chilli & garlic

pudding

DOLCI

- 7.50 Tiramisù
- 7.75 Caramelised pear, walnut praline & crème fraîche ice cream
- 7.75 Salted chocolate caramel bomba!
- 7.50 Steamed clementine pudding with pink peppercorn & thyme
- 5.00 Homemade ice creams & sorbets
- from 9.50 Cheese board

AL FORNO

- 23.50 Hake wrapped in lardo, lentils, cavolo nero & smoked anchovy
- 26.50 Atlantic tiger prawns, borlotti, chilli, ginger & garlic
- 16.50 Pumpkin & raschera cheese cannelloni, walnuts & sage

SPECIALS

- 12.50 Shortrib, fried egg & smoked mozzarella hash
- 16.50 Organic buttermilk-fried chicken & waffles

DOLCE

- 8.50 Brioche French toast, whipped crème fraîche & caramelised banana
- 7.75 Salted chocolate caramel bomba!
- 8.50 Blueberry & ricotta pancake with lemon & maple syrup
- 6.00 Granola , seasonal fruit & organic yoghurt
- 5.00 Homemade ice creams & sorbets
- from 9.50 Cheese board