

MANICOMIO

CHELSEA



ANTIPASTI	Char-grilled Quail	10.50
	<i>Cannellini bean puree & nduja sausage</i>	
	Organic Isle of Wight Aparagus Salad (v)	9.95
	<i>Soft hens egg, anchovy & buttermilk dressing</i>	
	Yellow Fin Tuna Crudo	10.50
	<i>Fennel, kohlrabi, blood orange & taggiasca olives</i>	
	Pugliese Burrata (v)	9.95
	<i>Roman artichokes, mint & parmesan</i>	
	Umbrian Lentil and Lovage Soup (v)	8.75
	<i>Aged ricotta & ransomes</i>	

SALUMI	Bresoala Punta d'Anca	5.50
	<i>Cured Piedmontese beef</i>	
	Capocollo	5.00
	<i>Fennel cured pork neck</i>	
	Prosciutto di Parma	5.50
	<i>18 month aged Parma ham</i>	

PASTA	Rabbit Pappardelle	16.75
	<i>Sage, lemon & lovage</i>	
	Tuscan Sausage Gnocchi	16.50
	<i>Fennel, tomato & chilli</i>	
	Portland Lobster Fettucine	27.75
	<i>Tomatoes, majoram, chilli & garlic</i>	
	Buckwheat Campanelle (v)	16.50
	<i>Peas, broad beans & pecorino nero</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

Steamed Wild Halibut	26.75
<i>Zucchini, fregola "Puntanessa" & Exmouth mussels</i>	
Organic Rhug Estate Pork Chop	24.75
<i>Isle of Wight asparagus, farro & hazelnuts</i>	
Line Caught Seabass	26.50
<i>Roast fennel, al forno potatoes & dragoncello</i>	
65 Day Dry Aged Beef Sirloin*	32.50
<i>Burnt hispi cabbage, wild garlic & Jerusalem artichokes</i>	
Black Atlantic Tiger Prawns	27.50
<i>Borlotti beans, tomato, chilli, garlic & focaccia crostino</i>	
Organic Rhug Estate Chicken Tagliata	22.75
<i>Grilled cipolotti onions, artichokes & smoked aubergine</i>	

CONTORNI

Cannellini beans	4.50	Rocket and parmesan	5.00
Misticanza and chilli	4.50	Rosemary potatoes	4.00

DOLCI

Dark Chocolate Mousse	7.50
<i>Passion fruit & hazelnut croccanti</i>	
Burnt Amalfi Lemon & Saffron Tart	7.75
<i>Pistachio ice cream</i>	
Tiramisú	6.95
<i>Mascarpone, Marsala, coffee & savoiardi sponge</i>	
Rose Pannacotta	7.50
<i>Strawberries & honeycomb</i>	
Formaggi	9.75
<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

