

## SNACKS

Home-made Focaccia Bread	3.5
House Mixed Roast Nuts	4
Bella Cerignola Olives	4
Crudites with Bagna Cauda	7.5
Chicken Liver Pâté & Sage Toast	5.5
Tempus London Charcuterie Board with Carta da Musica	10.5 / 15.5

## STARTERS

Smoked Wester Ross Salmon Carpaccio with Dill & Chive Oil	15
King Peter Ham with Buffalo Mozzarella, Isle of Wight Tomatoes & Sourdough Bruschetta	13.5
Spring Minestrone Soup 	9
Fried Pork & Veal Polpetta with 'Nduja Sausage & Grilled Padron Peppers	12
London Burrata with Grilled Asparagus & Yuzu miso Dressing (V)	14.5

## PASTA (STARTER OR MAIN SIZES)

Paccheri with Portland Lobster, Tomato, Chilli & Garlic	35
Zucchini Agnolotti with Wild Garlic & Hazelnut Pesto (V)	15 / 19
Pasta & Fagioli with Mussels & Sprouting Broccoli	13.5 / 17.5
Tagliatelle with Rabbit, Capers, Lemon & Lovage	15 / 19


## MEAT & FISH

Butterflied Seabream A La Plancha - Panzanella Salad	19.5
6oz Shorthorn Beef Fillet- Roman Style Artichoke, Spinach & Anchovy Emulsion	35
Chicken Milanese - Grilled Spring Greens, Baby Onions, Parmesan & Caesar Dressing	24
Grilled Monkfish - Tondino Beans, Rocket, Chilli & Lemon Dressing	28

## SIDES

Zucchini Fritti	6
Rosemary Al Forno Potatoes	5
Caesar Side Salad	5
Mixed Greens with Chilli & Garlic	5.5

## DESSERTS

Rhubarb & Strawberries with Vegan Coconut Crunch 	7
Manicomio Tiramisù	7
Salted Caramel & Dark Chocolate Tart	8
Gelato (2 scoops)	5
Artisan British Cheese board	12

If you have any intolerance or specific diet, please notify the waiter for guidance.  
A 12.5% discretionary service charge will be added to your bill.