



Ritorno celebrates the elegant lifestyle of Milan where gathering to enjoy great food, complemented by fine wines and cocktails in chic yet informal surroundings, is central to the city's way of life.

On the perennially fashionable King's Road in Chelsea, Ritorno takes guests on a journey around Italy with its menu of authentic small plates and exceptional cocktails, all made with exacting attention-to-detail using the finest, freshest Italian produce.





PRIVATE DINING ROOM

A stylish, grand and secluded space for up to 12 guests on London's iconic King's Road.

The Private Room features a mustard wall with the glass fronted wine cellar and sumptuous table inlaid with varying shades of shining silk velvets from the collection of Dedar, combining sophistication and familiarity.

PRIVATE EVENT

Ritorno can also be hired exclusively for up to 60 guests seated and 80 guests standing. Whether it is a corporate event, private birthday or festive celebrations, Ritorno's food and drinks will enhance your event.



TASTING MENU

STARTER

POLPO
Grilled octopus, Sicilian ratatouille, balsamic vinegar
or

VITELLO TONNATO
Thinly sliced veal, tuna sauce, capers
or

BURRATA
Homemade tomato & bread confit

MAIN COURSE

FILETTO DI NASELLO ARROTOLARTO Hake filet and prawn rolled, Chanterelle mushrooms or

TERRINA DI CODA DI BUE Oxtail terrine, fried sweetbread, apple & plum compote or

FARINATA DI CECI Chickpeas Farinata, green chicory, porcini mushroom, black truffle

DESSERT

MILLEFOGLIE DI CIOCCOLATO
Mille feuille, chocolate rice cake, aubergine mousse

TIRAMISU DI AMARETTI Amaretto tiramisu

£35 per person





SAMPLE CANAPE MENU

ARANCINA Arancina, spicy tomato sauce

TARTAR DI FASSONA Fassona beef tartare, homemade bun, black truffle

CROCCHETTE DI PATATE
Potato croquette, pumpkin dipping sauce

CARPACCIO DI FASSONA "Fassona" beef carpaccio, aged Parmigiano Reggiano cream

> POLPO Grilled octopus, Sicilian ratatouille

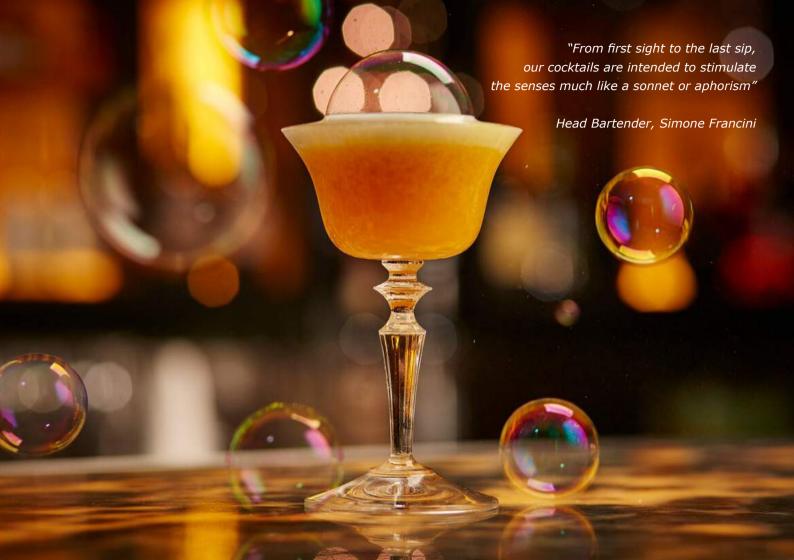
PIZZA FRITTA
Deep-fried charcoal pizza dough, camembert fondant

TARTAR DI TONNO Tuna tartare, broccoli puree, shaved Jerusalem artichoke

TIRAMISU DI AMARETTI Amaretti tiramisu

MILLEFOGLIE DI CIOCCOLATO Mille feuille, chocolate rice cake, aubergine mousse

Please note: This is a sample menu; full menu is available upon request.





COCKTAIL MENU

SICILIA

Maker's Mark whiskey, Marsala Targa Riserva Florio, pistachio syrup, orange juice, egg white

BELLINI

Essentiae Liquore di Persichetto, fresh white peach purée, Prosecco

SCAPIGLIATO

Fiorente elderflower liqueur, homemade Chianti wine syrup, Campari bitter, Anisetta Meletti liqueur, Vezzoli Franciacorta Saten

CONTE NEGRONI

Occitan London Dry Gin, Contratto Vermouth Rosso, Bitter Berto

LA DAMA BIANCA

Courvoisier VSOP, Amara liqueur, Aperitivo Berto, lemon juice, homemade apricot syrup, quail egg

MILAN MULE

Stolichnaya vodka, Campari bitters, homemade syrup, ginger beer

LADY GIULIA

Sabatini London Dry Gin, raspberry shrub, Prosecco, green tea, mint air

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WINE MENU

SPARKLING

From £27 per bottle

Spumante Moscato Rosato Extra Brut, Ca Salina, Veneto, Italy NV Vezzoli Franciacorta Saten 2014 Vezzoli Franciacorta Rose 2011 Champagne Moët & Chandon Brut NV Champagne Thienot Rosé NV

WHITE WINE

From £28 per bottle

Chardonnay, Di Leonardo, Friuli Venezia Giulia, Italy 2015
Pinot Grigio, Russolo 'Ronco Calaj', Friuli Venezia Giulia, Italy 2016
Sancerre Les Caillottes, Domaine Jean - Max Roger, Loire, France 2015
Riesling DOC, Plonerhof, Trentino Alto Adige, Italy 2015
Blanc Cuvée des Forgets, Domaine Patrick Javillier Bourgogne,
Burgundy, France 2014

RED WINE

From £25 per bottle

Syrah, Cantine Cellaro Luma', Sicily, Italy 2015 Groppello Garda Classico, Selva Capuzza, Lombardia, Italy 2016 Chianti Classico Le Corti, Principe Corsini, Tuscany, Italy 2014 Domaine J Girardin Santenay 1er Cru 'Clos Rousseau' Rouge, Burgundy, France 2014



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