





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.



"At Ritorno we offer something unique to London's diverse bar scene. With a fully immersive Milan meets Chelsea experience, every guest who walks through the door captures a little piece of authentic Italy"

Front of House Manager, Giulio Giannini



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.

"Italian food is famed around the world, but the menu at Ritorno offers guests a truly authentic taste and experience of the way Italians really dine."

Head Chef, Filippo Salzano



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
or

TIRAMISU DI AMARETTI

Amaretto tiramisu

£35 per person

All prices include 20% VAT at the current rate, exclude a discretionary 12.5% service charge.





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

A close-up photograph of a beer glass filled with a golden beer and a thick, white head of foam. The glass is topped with a clear glass dome. The scene is set against a dark background with warm, bokeh light spots. Several iridescent soap bubbles are floating around the glass, some in sharp focus and others blurred. The glass sits on a reflective surface, creating a clear reflection.

*"From first sight to the last sip,
our cocktails are intended to stimulate
the senses much like a sonnet or aphorism"*

Head Bartender, Simone Francini



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

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


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





"We're proud to call London our second home, but when we're here in London, we do miss the Milan-style of socialising. And at Ritorno, we hope to create what we miss. Ritorno offers a destination for every meal occasion of the of the week, whether it be for a pre-dinner drink, dinner, light lunch within a stylish yet relaxed atmosphere".

Owner, Giacomo Longo

A row of hanging glass pendant lights in a dimly lit room. The lights are made of clear glass and have a warm, glowing light. They are arranged in a line, receding into the background. The background is dark and out of focus, with some other lights visible.

Ritorno
442 King's Road, Chelsea, London SW10 0LQ

T: 020 3301 6333
E: events@ritorno.co.uk
W: www.ritorno.co.uk

Facebook | Instagram | Twitter: [@ritornolondon](https://twitter.com/ritornolondon)