



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

For enquiry, please contact us at events@ritorno.co.uk or 020 3301 6333



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 Italian food and exceptional cocktails, all made with exacting attention-to-detail using the finest, freshest Italian produce.



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.

PRIVATE ROOM

A stylish, grand and secluded space for up to 25 guests seated and 30 guests standing 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.

SAMPLE SET MENU

STARTER

POLPO

Grilled octopus, Sicilian ratatouille

or

PANCIA DI MAIALE

Slow-cooked pork belly, fennel cream

or

BURRATA (V)

Burrata, tomato & bread confit

MAIN COURSE

POLLETTO ALLA GRIG

Pickled fried hake fillet, creamy onion sauce, pine nut, raisin

or

BOLOGNESE

Slow cooked Fassona beef ragù tagliatelle

or

PESTO A LLA GENOVESE (V)

Fusilli with basil pesto, potatoes, green beans

or

CACCIUCCO DI CECI

Warm chickpeas, plum tomato, green chard, crispy bread

DESSERT

TORTA DI MELE

Homemade apple tart, vanilla ice cream

or

SAVOIARDI TIRAMISU

Classic tiramisu

or

PERE AL VINO ROSSO

Poached pears in spiced red wine

£35 per person

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





SAMPLE CANAPE & BOWL FOOD MENU

CANAPES

ARANCINA

Arancina, spicy tomato sauce

TARTARE DI FASSONA

Fassona beef tartare

CROCCHETTE DI PATATE (v)

Potato croquettes, pumpkin dip

POLPO

Grilled octopus, Sicilian ratatouille

PARMIGIANA (v)

Mini Parmigiana in bread crust

TARTAR DI TONNO

Tuna tartare, avocado, avocado cream

PARMIGIANA (v)

Fried charcoal pizza,
Camembert cheese fondant

FRITTO DI CALAMARI

Calamari, tartar sauce

DESSERTS

SAVOIARDI TIRAMISU

Classic tiramisu

MILLE FOGLIE

Mille feuille with Chantilly cream,
mixed berries, mandarin coulis

TORTA DI MELE

Homemade apple tart, vanilla ice cream

CHEESECAKE

Vanilla & orange cheesecake

BOWL FOOD

POLPETTE AL SUGO

Veal & pork meatballs in homemade
tomato sauce

CACCIUCCO DI CECI (v)

Chickpea & plum tomato stew,
green chard, crispy bread

CAVATELLI

Langoustine ragù, tomatoes, pistachio

GNOCCHI (v)

Handmade potato gnocchi,
Italian tomato & basil sauce

PANCETTA DI MAIALE

Slow cooked pork belly, fennel cream

CACIO E PEPE (v)

Classic cheese & pepper Scialatielli

SEPPIOLINE STUFATE

Braised cuttlefish, Italian plum tomato,
leek & potato cream

INSALATA CALDA DI VERDURE (v)

Warm chargrilled vegetable salad,
fresh plum tomato, oregano

BOLOGNESE

Slow cooked Fassona beef ragù
tagliatelle

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

A close-up photograph of a red cocktail in a textured glass. A slice of burnt orange is perched on the rim of the glass. Wisps of white smoke or steam are rising from the drink. The glass sits on a dark, circular wooden coaster. The background is a blurred bar setting with various bottles and warm, golden lighting.

*"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, blood orange juice, egg white

BELLINI

Essentiae Liquore di Persichetto, fresh white peach purée, Prosecco

CONTE NEGRONI

Campari bitter, VII Hills Italian dry gin & Cocchi Vermouth
Rosso di Torino aged in a marsala pre-washed oak barrel

LAZIO

VII Hills gin, Vermouth del Professore Vanilla, Amaro Ciociaro,
Quaglia chamomile liqueur, coconut flakes, bay leaf

TRENTINO

Stolichnaya vodka, Courvoisier VSOP cognac, apple juice,
elderflower cordial, lemon juice, dried apple, cucumber, herbs

MILAN MULE

Stolichnaya vodka, Campari bitter, apricot syrup,
ginger beer, dehydrated lime

PUGLIA

Appleton Rum Blanco, Appleton Rum Reserve, cactus fig puree,
clementine liqueur, apricot syrup

BASILICATA

Maker's Mark whiskey, Amaro Lucano, egg white,
orange juice, blood orange sparkling, rosemary

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

WINE MENU

SPARKLING

From £27 per bottle

Ombra Di Pantera, Prosecco Superiore Brut Millesimato DOCG

Vezzoli Franciacorta Saten 2014

Vezzoli Franciacorta Rose 2011

Champagne Moët & Chandon Brut NV

Champagne Thienot Rosé NV

WHITE WINE

From £22 per bottle

Pinot Grigio, Casa Lunardi, Veneto, Italy 2015

Chardonnay, Di Lenardo, Friuli Venezia Giulia, Italy 2016

Vermentino di Sardegna, Gabbas, Sardegna, Italy 2016

Lugana, Vigneto La Conchiglia, Azienda Agricola Citari, Italy 2016

Etna Bianco, Benanti, Sicily, Italy 2015

RED WINE

From £21 per bottle

Syrah, Cantine Cellaro Luma', Sicily, Italy 2015

Primitivo Di Manduria DOC, Pignataro, Puglia, Italy 2016

Chianti Classico Le Corti, Principe Corsini, Tuscany, Italy 2014

Cannonau Lillove', Gabbas, Sardegna, Italy 2016

Chateau Smith Haut-Lafitte, Petite Haut Lafitte Rouge,

Pessac-Leognan, France 2013

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