

L O N D O N

RITORNO

C H E L S E A



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

SEPPIOLINE IN UMIDO

Braised cuttlefish, tomato, soft polenta

or

PANCIA DI MAIALE

Slow-cooked pork belly, fennel cream

or

BURRATA (v)

Burrata, tomato & bread confit

MAIN COURSE

POLPO

Grilled octopus, Sicilian ratatouille, balsamic vinegar

or

BOLOGNESE

Slow cooked Fassona beef ragù tagliatelle

or

PARMIGIANA (v)

Classic aubergine parmigiana

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

Potato croquettes, pumpkin dip

POLPO

Grilled octopus, Sicilian ratatouille

PARMIGIANA IN CROSTA DI PANE

Mini Parmigiana in bread crust

TARTAR DI TONNO

Tuna tartare, avocado, avocado cream

BOWL FOOD

SEPPIOLINE IN UMIDO

Braised cuttlefish, peas, tomato, soft polenta

CACCIUCCO DI CECI

Chickpea & plum tomato stew, green chard, crispy bread

CAVATELLI

Langoustine, langoustine ragù, tomatoes, Pistachio of Bronte

GNOCCHI

Handmade potato gnocchi, Italian tomato & basil sauce

BRAZINO IN TEMPURA

Sea bass tempura, pea purée

DESSERT CANAPES


TIRAMISU DI AMARETTI

Amaretti tiramisu

MILLE FOGLIE

Mille feuille with Chantilly cream, mixed berries, mandarin coulis

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



*"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

Sabatini gin aged in a barrel washed with marsala,
Cocchi Vermouth, Bitter Berto

LAZIO

Naked Grouse whisky, Vermouth Del Professore alla Vaniglia,
Amaro Ciociaro, Quaglia Liquore di Camomilla

TRENTINO

Cognac, apple juice, elderflower cordial, lemon, cucumber

MILAN MULE

Stolichnaya vodka, Campari bitters, homemade orange &
cinnamon syrup, ginger beer

PUGLIA

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

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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 £22 per bottle

Soave, Casa Lunardi, Veneto, Italy 2015
Pinot Grigio, Casa Lunardi, Veneto, Italy 2015
Chardonnay, Di Lenardo, Friuli Venezia Giulia, Italy 2016
Vermentino di Sardegna, Gabbas, Sardegna, Italy 2016
Sancerre Les Caillottes, Domaine Jean - Max Roger, Loire, France 2015
Blanc Cuvée des Forgets, Domaine Patrick Javillier Bourgogne,
Burgundy, France 2014

RED WINE

From £21 per bottle

Merlot, Casa Lunardi, Veneto, Italy 2016
Syrah, Cantine Cellaro Luma', Sicily, Italy 2015
Primitivo Di Manduria DOC, Pignataro, Puglia, Italy 2016
Chianti Classico Le Corti, Principe Corsini, Tuscany, Italy 2014
Pinot Nero, Conte D'Attemis Maniago, Friuli Venezia Giulia, Italy 2015
Château La Fleur Peyraron, Pauillac, Bordeaux, France 2013


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"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 bulb inside. They are arranged in a line, receding into the background. The lighting is warm and creates a bokeh effect in the background.

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