

Spagnoletti

SNACKS

Ham croquettes	9
Traditional croquettes filled with Italian prosciutto	
Charcuterie	18
Selection of Italian cured meat pickled vegetables and Carasau Bread	
Mix Bread Basket	7
Focaccia Barese, focaccia rosemary and sourdough (VG)	

STARTER

Seabass Carpaccio	16
Carpaccio served with sour strawberries sauce and passion fruit	
Burrata	14
Creamy burrata with culatello di zibello ham, figs and balsamic reduction	
Tuna Tartare	18
Diced fresh yellowfin tuna, with soy ginger mirin dressing, guacamole and sesame seeds	
Beef Tartare	18
Beef fillet , wholegrain mustard , hazelnut oil, anchiovis water, straciatella cheese	

PASTA

Tagliolini Lobster	36
Fresh handmade pasta, bisque, lobster meat and datterini tomatoes	
Linguine Al burro e Truffle	28
Freshly sliced black truffle, light butter and parmesan sauce	
Pappardelle	24
Traditional Venison ragu'	

MAINS

T-Bone Steak 1 kg	85
Includes one side of your choice (to share Recommended for 2 guests)	
Misto Frito Portofino	36
Fried calamari and prawns and courgettes (to share Recommended for 2 guests)	
Confit Octopus	28
Marinated Oil, Served with warm Potato Salad	
Dover sole	70
Pan Seared oven finished with maitre d'hotel butter and fried lilliput capers	
Meat Mix Grill	70
Boneless spatchcock chicken, 2 premium lamb cutlet, 1 ribeye, served with chips	

SIDES

Roasted Potatoes	8
Fennel Salad with Orange and Taggiasche Olives	8
Seasonal greens with chill garlic (vg/gf)	8

(VG) – VEGETARIAN

(VE) – VEGAN

(GF) – GLUTEN FREE

Please ask a member of our team before ordering if you have any allergies or intolerances. A 12.5% discretionary service charge will be added to your bill.

Wine list

"VINUM BONUM LÆTIFICAT COR HOMINIS"

SPARKLING

125ml

Bottle

NV Prosecco Extra Dry, Cantina Colli Euganei 125ml Bottle
Blanc de Blancs brut L'Irremplacable
Charles Heidsieck, Réserve Champagne, NV France98

11

46

17

95

99

ROSE

Rosapasso Biscardo, Mabis, Veneto
Château La Mascaronne Grande Réserve Rosé organic

12

46

80

WHITE

Trebbiano, Terre Allegre, Puglia, 2022
Pinot Grigio Biologico, Casa Defra, Venezia, 2022
Cataratto Bianco Biologico, Fabrizio Vella, Sicily, 2022
Pecorino Biologico, Feudo Antico, Abruzzo, 2022
Vermentino di Sardegna, Mora & Memo, Sardinia, 2022
Kanaan Winery, Riesling, Ningxia, China
Bodegas Valdemar, Rioja Blanco Finc Alto Cantabria
Domaine Roland Lavantureux Chablis
Puligny-Montrachet Xavier Monnot, 2022

10

39

13

45

13.5

46

14

49

15

59

75

83

86

165

RED

Merlot, Casa Defra, Veneto, 2022
Chianti, Loggia del Conte, Tuscany, 2021
Salice Salentino Riserva, Casato Di Melzi, Puglia
Cannonau di Sardegna, Mora & Memo, Sardinia, 2022
Primitivo di Manduria, Lirica, Puglia, 2021
Isola e Olena, Chianti Classico, Tuscany
Cloudline Pinot Noir, Domaine Drouhir, Oregon
Prunotto, Dolcetto D'Alba
Allegrini, Amarone della Valpolicella

10

39

14

49

14.5

54

15

58

65

89

79

86

150

LOW & 00.%

Alcohol Free Italian Sparkling White, Odd Bird,
Alcohol Free Sparkling Rosé, Wild Idol, Rheinhessen55
Ama Brewery, Bi (Lemongrass Sri Lanka), Basque Country 1.5%49

12

55

55

49

SWEET WINE

75ml

bottle

Chateau Coutet Barsac
Moscato d'Asti
Mount Horrocks, Cordon Cut Riesling

16

76

15

55

16

72

FRIZZANTE WINE 125ml - 375ml

125ml

Carafe

Frizzante
Pinot Bianco
Rosato
Pinot Nero

9.5

19

9.5

19

9.5

19

9.5

19

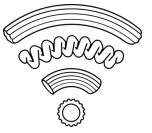
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Wine list

SPARKLING

	125ml	Bottle
NV Prosecco Extra Dry, Cantina Colli Euganei	£11	£46
Blanc de Blancs brut L'Irremplacable	£16	£90
Charles Heidsieck, Réserve Champagne, NV France		£99

Rosé

Rosapasso Biscardo, Mabis, Veneto	£12	£46
Château La Mascaronne Grande Réserve Rosé organic		£90

white

Trebbiano, Terre Allegre, Puglia, 2022	£10	£39
Pinot Grigio Biologico, Casa Defra, Venezia, 2022	£13	£45
Cataratto Bianco Biologico, Fabrizio Vella, Sicily, 2022	£13.5	£46
Pecorino Biologico, Feudo Antico, Abruzzo, 2022	£14	£49
Vermentino di Sardegna, Mora & Memo, Sardinia, 2022	£15	£59
Bodegas Valdemar, Rioja Blanco Finc Alto Cantabria		£83
Domaine Roland Lavantureux Chablis		£86
Puligny-Montrachet Xavier Monnot, 2022		£165

Red

Merlot, Casa Defra, Veneto, 2022	£10	£39
Chianti, Loggia del Conte, Tuscany, 2021	£14	£49
Salice Salentino Riserva, Casato Di Melzi, Puglia	£14.5	£49
Cannonau di Sardegna, Mora & Memo, Sardinia, 2022	£15	£58
Primitivo di Manduria, Lirica, Puglia, 2021		£65
isola e Olena, Chianti classico, Tuscany		£89
Cloudline Pinot Noir, Domaine Drouhir, Oregon		£79
Prunotto, Dolcetto D'Alda		£86
Allegrini, Amarinella della Valpolicella		£150

SWEET WINE

Chateau Coutet Barsac	£16
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