GIRO D'ITALIA

# Tour of Italy

## ANTIPASTI

EMILIA-ROMAGNA
MORTADELLA MOUSSE £15
Warm focaccia, pistachios and aged balsamic vinegar

LOMBARDY
VEAL SWEETBREAD MILANESE £22
Brown butter, sage, lemon and crispy caper sauce

CAMPANIA
OCTOPUS ALLA LUCIANA £20
Braised octopus, tomatoes, olives and capers

PUGLIA
FRIED CALAMARI £16
'Nduja mayonnaise

SICILY
AUBERGINE CAPONATA £14
Pine nuts, raisins and bittersweet tomatoes (vg)

LIGURIA
MINESTRONE ALLA GENOVESE £12
Seasonal root vegetables, borlotti beans, cavolo nero and toasted sourdough focaccia (vg)

## PRIMI

LAZIO
MEZZI RIGATONI ALLA CARBONARA £18
Toasted guanciale and Pecorino cheese

CAMPANIA
SPAGHETTONE AI FRUTTI DI MARE £25
Prawns, mussels, clams, squid and cherry tomatoes

LOMBARDY
PUMPKIN RISOTTO £18
Roasted pumpkin, sage pesto and vegan Pecorino cream (vg)

## CONTORNI

Chips (vg) £7

Parmesan and truffle chips (v) £8

Grilled seasonal vegetables with olive oil (vg) £8

Roasted potatoes with confit garlic and rosemary oil (vg) £8

Iceberg lettuce salad with datterino tomatoes and red onion (vg) £6

Roasted fennel, blood orange and buttered cavolo nero (v) £10

## SECONDI

TUSCANY
GUANCIA DI MANZO BRASATA £28
Slow-braised beef cheek, creamy polenta, cavolo nero and Chianti reduction

LAZIO
SALTIMBOCCA £28
Veal escalope, ham, cheese, sage and lemon butter

LIGURIA
ROASTED TURBOT £45
Crushed Ligurian potatoes, Taggiasca olives, datterini tomatoes, basil-infused and white wine sauce

SARDINIA
MONKFISH £38
Fregola sarda, shellfish bisque, bottarga and grilled courgette

CAMPANIA
CHARRED ROMANESCO BROCCOLI £22
Cannellini bean puree, broad beans, preserved lemon, chilli oil and toasted almonds (vg)

LIGURIA
STUFFED COURGETTE £22
Mediterranean vegetables, olives, capers and tomato sauce (vg)

## GRIGLIA

COSTATA DI VITELLO £35
Veal cutlet with salsa al pepe or salsa di funghi

ENTRECOTE £42
Ribeye steak with salsa al pepe or salsa di funghi

COSTOLETTE D'AGNELLO £32
Lamb chops with salsa al pepe or salsa di funghi

SOGLIOLA DI DOVER £55
Dover sole

## DOLCI

VENETO
CLASSIC TIRAMISU £12
Espresso-soaked savoiardi biscuit, cream, cocoa (v)

CAMPANIA
BABA AL RUM £12
White chocolate ganache, compote and citrus (v)

TUSCANY
CHESTNUT AND CHOCOLATE TART £12
Mascarpone ice cream (v)

SARDINIA
SEADAS £12
Deep-fried pastry, pecorino, hot honey and lemon (v)

ITALIAN CHEESE SELECTION £18
Served with quince jelly and biscuits (v)

PLEASE NOTE THAT MENUS ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.

We use a wide range of ingredients in our kitchen, some of which may contain allergens. If you have a specific allergy or dietary requirements, please let us know. Our prices are inclusive of the current VAT rate.
Please note, a discretionary 12.5% service charge has been added to your bill. 100% of this charge goes to the team members.

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# *Tour of Italy*

A CURATED JOURNEY THROUGH ITALY'S REGIONS,
TOLD THROUGH AUTHENTIC DISHES AND EXCEPTIONAL WINES
BY SENIOR HEAD CHEF VINCENZO VASCA