

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

MINISTRONE ALLA GENOVESE £12

Seasonal root vegetables, borlotti beans, cavolo nero and toasted sourdough (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 and datterini tomatoes

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, mascarpone cream, cocoa (v)

CAMPANIA

BABA AL RUM £12

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