

À LA CARTE

BRUSCHETTA

PANE FRESCO E OLIVE ASSORTITE	£12
Freshly baked breads, whipped butter and marinated artisan olives with toasted almond flakes and rosemary grissini. (V)	
BRUSCHETTA CLASSICA	£8
Toasted olive oil ciabatta with chopped vine tomatoes, red onion, fresh basil and sea salt. (VG)	
BRUSCHETTA CON PEPERONI ARROSTO	£8
Toasted olive oil ciabatta with roasted pepper. (VG)	
GARLIC BREAD	
WITH TOMATO (VG)	£10
WITH MOZZARELLA CHEESE (V)	£10
WITH TRUFFLE CREAM AND BURRATINA (V)	£14
GARLIC BREAD SELECTION	£14
Sharing board with three small garlic bread ovals from the individual selections. (V)	
FOCACCIA CON SAN DANIELE, RUCOLA E BURRATA TARTUFATA	£18
Hand-stretched, freshly baked pane loaf with rocket, prosciutto San Daniele and Puglian truffle burrata.	

(V) Denotes dishes suitable for vegetarians (VG) Denotes dishes suitable for vegans.

Some of our dishes may contain nuts. Fish may contain small bones. Please speak to a member of staff before placing your order if you have any allergies or intolerances or dietary requirements. All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to all bills. Payment by cheque is not accepted.

STARTERS

ANTIPASTI

STRACCIATELLA	£18
Stracciatella cheese, topped with chilli, basil, sherry vinegar reduction and served with toasted flatbreads. 	
CROSTINI CON ARAGOSTA	£23
Lobster crostini with basil and pickled red chillies.	
BURRATA CON PROSCIUTTO DI SAN DANIELE	£20
San Daniele prosciutto, with burrata and cherry tomatoes, dressed with aged balsamic vinegar and basil oil.	
CROSTONE DI FUNGHI TARTUFO E LARDO	£18
Crostone of wild mushrooms and sliced summer truffle topped with thin slices of Lardo di Colonata.	
MOUSSE DI GAMBERI CON ZUCCHINE E FINOCCHI	£18
Crayfish mousse with shellfish gel and a salad of courgette in a fennel pollen & dulse dressing.	
CAPELANTE CON OLIVE E SALSA TONNATA	£24
Seared scallops with tomato a black olives and a tuna dressing.	
SPUMA DI MORTADELLA	£16
Whipped mortadella with blueberries & salted pistachio crumble and toasted focaccia.	
FRITTELLE DI ZUCCA E ZUCCHINE	£15
Courgette and squash fritters with a black chickpea dip, fermented cucumbers and toasted carasau. 	
TARTARE DI TONNO	£20
Tuna tartare with shallots, capers and cornichons, egg yolk emulsion.	

[+ Black Truffle supplement +£10]

[+ Oscietra Caviar supplement +£15]

STARTERS


ANTIPASTI

CALAMARI FRITTI	£18
Fried calamari with lemon and garlic aioli.	
GAMBERONI ALLA ROSSO	£18
King prawns simmered in lime and chilli butter, topped with a garlic and dill bread crostone.	
CARPACCIO DI MANZO	£20
Carpaccio of beef fillet with buffalo milk blue cheese, smoked bone marrow aioli and pickled shallots.	
ANTIPASTO MISTO TERRA	£18
A plate of the finest Italian cured meats, marinated vegetables, mushrooms, olives and luxurious cheeses and breads.	
FIORI DI ZUCCA IN TEMPURA	£18
Tempura fried squash blossoms stuffed with a mix of cheese finished with smoked sea salt and served with house giardiniera pickle. ♡	
ZUPPA DI POMODORO E PEPPERONI	£14
Roasted tomato and red pepper soup with pasta pieces and balls of goat's milk cheese rolled in sesame seed coating, served with a seeded roll & whipped butter.	

PASTA E RISO

Dishes are available in small/large portions, prices indicated.

MACCHERONI ALL' ORTOLANA £16 / £20

Maccheroni pasta with a sauce of aubergines, courgettes, peppers and oregano, topped with roasted hazelnuts. 

CAVATELLI CON SUGO D'AGNELLO E OLIVE £18 / £22

Cavatelli pasta with lamb & taggiasca olive ragù made with red wine.

PAPPARDELLE AMATRICIANA £18 / £22

Pappardelle pasta in a slow cooked sauce of guanciale, bacon, tomatoes, dried chillies topped with Pecorino Romano cheese.


AGNOLOTTI CON PUNTE DI MANZO AFFUMICATE £20 / £24

Agnolotti of smoked beef short rib in a roasted tomato gravy.

SPAGHETTI CARBONARA £16 / £20

Spaghetti pasta with cold-smoked pancetta, garlic, egg, parmesan and a touch of cream.

RAVIOLI AI FUNGHI £18 / £20

Pasta parcels filled with mushroom, truffle and ricotta mousse in a wild mushroom cream. 

SPAGHETTI ALLA PUTTANESCA £18 / £22

Spaghetti chitarra with tuna fillets in a sauce of anchovy, capers, chilli, light tomatoes and oregano.

RISOTTO AL CHIANTI CON SELVAGGINA £18 / £22

Risotto of aged Carnaroli rice, Chianti wine topped with a wild game ragù, finished with aged balsamic.

PASTA E RISO


Dishes are available in small/large portions, prices indicated.

LINGUINE ALLE VONGOLE £20 / £24

Linguine pasta with palourde clams and white wine, chilli and garlic.

TAGLIATELLE BOLOGNESE £16 / £20

Mixed slow cooked minced beef and chopped shin of beef ragù with long pasta ribbons.

[+ Redefine Meat Bolognese] 



LASAGNA £24

Layers of pasta sheets, braised veal shank ragù, mozzarella and bechamel sauce.

TAGLIATELLE ALL'ARAGOSTA £45 / £90

Hand cut tagliatelle pasta with lobster, in a lobster butter sauce with lemon and Madagascan pepper

CASARECCE ALFREDDO CON POLLO £20 / £24

Casarecce pasta with marinated grilled chicken breast in a rich Parmesan butter sauce.

Our very own selection of stonebaked pizzas, all made to order and topped with the freshest ingredients.

MARGHERITA	£16
Classic San Marzano tomato sauce, mozzarella cheese and fresh basil. ♡	
CACIO E PEPE	£18
A creamy sauce of Pecorino Romano cheese and freshly cracked black pepper, finished with extra virgin olive oil and more freshly grated Pecorino Romano.	
TOSCANONA	£20
San Marzano tomato and basil sauce base, topped with fennel sausage and finocchiona salami, pickled fennel and ricotta cheese.	
DATTERINI CACIOCAVALLO E PARMIGIANO	£18
Datterini tomato sauce base, Caciocavallo cheese, Parmigiano Reggiano cheese, fresh oregano & chilli. ♡	
FANTASIA DI CARNE	£22
Tomato sauce, meatballs, N'duja, roasted ham, pepperoni, pancetta, mozzarella and Pecorino Romano cheese.	
BIANCA CON SALMONE	£20
Cream cheese base, topped with smoked salmon, watercress, chives, lemon zest and a poppy seed & sesame seed topping.	
[+ Oscietra Caviar supplement +£15]	
MORTADELLA E PISTACCHIO	£18
San Marzano tomato and basil base with mortadella, pistachios, whipped ewe's milk ricotta cheese and finely grated British pecorino fiore cheese.	
POLLO E FUNGHI	£18
San Marzano tomato and basil base, topped with garlic butter roast chicken and wild mushrooms, rocket & Parmigiano Reggiano cheese shavings.	

FISH

PESCE

GAMBERI ROSSI CROCCANTI CON N'DUJA	£34
Large red prawns marinated in N'duja, lemon and oregano, crusted with polenta and fried. Served with a broth of chickpeas and grilled flatbread.	
ROMBO CON ASPARAGI	£44
Bone-in turbot with asparagus, morel mushrooms, black garlic butter, white wine and peas.	
BRANZINO ALLE ERBE	£36
Sea bass, with a lemon zest and mixed herb rub roasted over Holm oak charcoal. Served with grilled baby carrots and fennel.	
TRANCIO DI TONNO CON MOZZARELLA	£36
Seared tuna steak and buffalo mozzarella with tomatoes, sourdough, basil oil and balsamic vinegar.	
SOGLIOLA DI DOVER CON OLIVE E SALSA VERDE	£48
Fillets of Dover sole, topped with sweet Apulian olives and toasted pine nut crumb with salsa verde.	
GRIGLIATA MISTA DI MARE	£60
A daily selection of our finest mix of grilled fish and shellfish served with sweet potato fries and a roasted garlic, chilli, tomato and flat herb dressing.	

SECONDI

CORONA D'AGNELLO	£42
Pistachio crusted rack of lamb, with minted broad beans and crispy lamb, lamb jus and buttered heritage new potatoes with Pecorino cheese crumb.	
PETTO D'ANATRA	£42
Pan-roasted breast of salt-aged duck, with cherry, confit duck leg and foie gras agnolotti, brioche breadcrumbs finished with a sour cherry wine sauce.	
FILETTO AI PORCINI	£45
Dry aged fillet steak topped with sautéed garlic, Porcini mushrooms and white truffle cream, served with a crispy truffle potato gallette and rich beef jus.	
VITELLO ALLA PARMIGIANA	£38
Veal chop coated in fine seasoned breadcrumbs, fried and topped with a rich tomato sauce and mozzarella cheese, served with spaghetti aglio e olio.	
FILETTO DI VITELLO	£45
Pan roasted fillet of veal, with veal jus, served with crisped potato gnocchi, braised veal shank ragù, ricotta cheese and basil oil.	
BRASATO DI CONIGLIO	£30
Braised rabbit casserole with grappa and prunes, served with onion polenta.	
POLLO MARINATO AL LIMONE	£38
Spatchcock whole chicken marinated in a mix of chilli, lemon and fresh oregano, served with blistered peppers, sweet and sour red onions and soured cream.	
FUNGHI BRASATI CON PESTO DI PISTACCHIO	£32
Smoked & braised wild mushroom ragù, pistachio pesto, pickled cauliflower and celeriac gallette. 	

SALADS

INSALATE

INSALATA DI POLLO	£28
Grilled chicken breast, Romaine lettuce, anchovies, Parmigiano Reggiano cheese, croutons, and Caesar dressing	
INSALATA DI SALMONE AFFUMICATO	£25
Cold & hot smoked salmon, beetroot, fennel and orange, sourdough croutons, finished with a dill vinaigrette.	
INSALATA DI MANZO	£32
Green peppercorn crusted dry aged sirloin, rocket, balsamic shallots, blue cheese dressing, Parmigiano Reggiano shavings.	
INSALATA ORTOLANA	£20
Salad of roasted artichoke, zucchini and broad beans with crispy new potatoes, sourdough croutons with a basil and pine nut dressing. VG	

GRIGLIATA

OCCHIO DI BUE 100Z [283 GM]	£36
Dry-aged rib eye steak, chestnut mushrooms sautéed with onions, grilled tomato and hand cut chips.	
FILETTO DI MANZO 8OZ [227 GM]	£46
Dry-aged prime beef fillet, chestnut mushrooms sautéed with onions, grilled tomato and hand cut chips.	
BISTECCA DI MANZO 100Z [283 GM]	£40
Dry-aged beef sirloin, chestnut mushrooms sautéed with onions, grilled tomato and hand cut chips.	
POLLO	£26
Skin-on chicken fillet, chestnut mushrooms sautéed with onions, grilled tomato and hand cut chips.	
COSTOLETTE D'AGNELLO	£38
Lamb cutlets, chestnut mushrooms sautéed with onions, grilled tomato, hand cut chips.	
VEGAN REDEFINE STEAK	£32
Vegan Redefine beef steak, chestnut mushrooms sautéed with onions, grilled tomato, hand cut chips. 	



CHATEAUBRIAND 16oz [450GM]**£86**

Prime beef fillet, chestnut mushrooms sautéed with onions, grilled tomatoes, hand cut chips, rocket and parmesan and served with a pot of freshly made sauce.

GRIGLIATA MISTA**£68**

Our selection of prime beef fillet [4oz], beef sirloin [5oz], lamb cutlets [2oz] and chicken fillet [9oz], served with chestnut mushrooms sautéed with onions, grilled tomato and hand cut chips.

COSTATA DI MANZO 32oz [900GM]**£150**

Dry-aged rib of beef to share. Roasted over single origin Holm oak charcoal and served with truffle & cheese breaded garlic mushrooms, baked potatoes topped with soured cream, crispy onion and black truffle, grilled tenderstem broccoli & Caesar dressed baby gem salad.

ADD A SAUCE

Peppercorn	£4
Diane	£4
Béarnaise	£4
Truffle Béarnaise	£8

Roasted garlic, chilli tomato and flat herb dressing	£5
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SIDES

CONTORNI

FRIARIELLI CON N'DJUA E AGLIO Fried friarielli with N'duja & garlic.	£6
BROCCOLI E MANDORLE Grilled tenderstem broccoli with almonds. (VG)	£6
SPINACI CON CREMA Creamed spinach. (V)	£6
BAKED POTATO Baked potato, topped with soured cream, crispy onions and black truffle. (V)	£8
PUREE DI PATATE Garlic, herb & onion creamed potato. (V)	£6
CAVOLFIORE Cauliflower and cheese. (V)	£6
FAGIOLINI VERDI Green Beans with crispy garlic. (VG)	£6
PATATE SPESSE Hand cut chips. (V) [+ Truffle and parmesan + £2]	£6
PATATE FRITTE Thinly cut potato fries. (V) [+ Truffle and parmesan + £2]	£6
PATATE SALTATE Herb and onion sautéed potatoes. (V)	£6
INSALATA RUCOLA Wild rocket salad with 36-month aged parmesan and aged balsamic vinegar.	£8
INSALATA MISTA Mixed seasonal salad with a citrus and olive oil dressing. (VG)	£8
INSALATA POMODORI Mixed tomatoes, fresh basil, sea salt and olive oil. (VG) [+ Buffalo Mozzarella + £5]	£8

