

L'ITALIANO

Restaurant

Gaeta Green Olives (*V**GF) Rosemary & Lemon 4	Bread Basket (*V) Ex. V. Olive Oil & Balsamic 3	Zucchini Fritti (*V) Maldon Sea Salt 5	Wild Boar Sausages (**GF) Cornichons 5
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Antipasti

Buffalo Mozzarella (*V **GF) Tomatoes & Basil
Peas Soup (*V **GF) Parsley & Mint Oil
Calamari Fritti Aioli & Amalfi Lemon
Tuna Carpaccio (**GF) Black Olives, Tomatoes & Basil Cress
Asparagus Salad (*V **GF) Peas, Courgettes, Radishes & Pecorino Cheese
Beef Carpaccio (**GF) Parmesan, Rocket & Mustard Dressing
Parma Ham & Melon (**GF)

Pizze

8 Margherita (*V) Tomatoes, Mozzarella & Basil 9
6 Salami Piccante Tomatoes, Mozzarella & Spicy Calabria Salami 11
10 Prosciutto & Funghi Tomatoes, Mozzarella, Roasted Ham & Mushrooms 10
10 Ortolana (*V) Tomatoes, Mozzarella, Asparagus, Aubergine & Courgette 11
8/14 4 Formaggi (*V) Tomato, Mozzarella, Gongorzola, Parmesan & Ricotta 12
11 Maiala Tomatoes, Mozzarella, Ham, Sausages & Spicy Salami 13
12 Parma Tomatoes, Mozzarella, Parma Ham, Rocket & Parmesan 13

Primi

Tagliatelle (*V) Tomatoes & Basil
Spaghetti Bolognese Slow Cooked Beef Ragout, Tomatoes & Rosemary
Spinach & Ricotta Tortelloni (*V) Butter & Sage
Risotto (*V) Green Asparagus, Parmesan & Parsley
Gnocchi Sorrentina (*V) Aubergine, Mozzarella, Tomato Sauce & Basil
Tagliolini Crab Garlic, Chilly & Parsley
Beef Lasagna

Secondi

11 Roast Salmon (**GF) Sprouting Broccoli & Aioli 17
12 Grilled Tuna Steak (**GF) Green Beans, Tomatoes & Olives 18
15 Grilled Wild Sea Bass (**GF) Sautéed Spinach, Cherry Tomato & Amalfi Lemon 19
14 Half Roast Corn Fed Chicken (**GF) Rosemary, Garlic & Jus 15
13 Grilled Beef Rib Eye 220gr (**GF) 28 Days Aged Beef & Hand Cut Chips 25
18 Veal Milanese Amalfi Lemon 19
13 Burger Fresh British Beef Patty, Lettuce, Tomato, Chips 15
Add: Cheese / Bacon / Avocado / Fried Egg 2

Contorni

Sautéed Green Beans (*V **GF) 4	Hand Cut Chips (*V) 4	Sautéed Spinach (*V **GF) 4
Tomato & Basil (*V **GF) 4	Rocket & Parmesan (*V **GF) 4	Steam Sprouting Broccoli (*V **GF) 4

*Vegetarian - **Gluten Free

If you suffer from any allergies or food intolerances and wish to find out more about the ingredients we use, please inform your server or a member of our team. A discretionary 12.5% service charge will be added to your bill. Prices include VAT.

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Negroni Gin Campari and sweet vermouth 8.5	Padrino Whiskey, amaretto, fresh lemon juice 8.5	Bellini Prosecco and peach pureé 8	Rossini Prosecco and strawberry pureé 8	Aperol Spritz Aperol, prosecco and seltzer 8.75	Gin & IT Gin and sweet vermouth 8.5
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Soft Drinks & Water

Selection of juices	3.75
San Pellegrino Aranciata/Limonata	4
San Pellegrino Sparkling water	3.5/4.5
Aqua Panna Still water	3.5/4.5
Selection of Soft Drinks Coca Cola, Diet Coke, Lemonade	3/3.5

Beers

Peroni	5.5
Peroni Gran Riserva	6.5
Beck's	5
Beck's Blue Non alcoholic	3.75

White Wine

	175ml	750ml
Vinuva Organic Pinot Grigio, Sicily, Italy, 2016	7	26.5
Gavi di Gavi, La Toledana, Piemonte, Italy, 2016	-	29.5
Solstice Sauvignon Blanc delle Venezie, Veneto, Italy, 2016	6.5	24
Orvieto Classico Amabile, Bigi, Umbria, Italy, 2016	7.5	28
Corte Vigna Chardonnay delle Venezie, Campania, Italy, 2016	6	22.5
Rare Vineyards Marsanne Viognier, Pays d'OC, Languedoc-Roussillon, France, 2016	7.5	28
Kleine Zalze Chenin Blanc, Stellenbosh, South Africa, 2017	-	24.5

Red Wine

	175ml	750ml
Montepulciano D'Abruzzo, Parini, Abruzzo, Italy, 2016	6.5	25
Da Luca Nero D'Avola, Terre Siciliane, Sicily, Italy, 2015	-	27
Solandia Primitivo, Puglia, Italy, 2016	7.5	27.5
Chianti Superiore, Il Leo, Ruffino, Toscana, Italy, 2016	9	35.5
Corte Vigna Merlot delle Venezie, Campania, Italy, 2016	6	22.5
Don Jacobo Rioja, Crianza Tinto, Bodegas Corral, Spain, 2013	-	29.5
Malbec, Salentin Barrel Selection, Mendoza, Argentina, 2016	8.5	34.5

Rosé Wine

	175ml	750ml
Pinot Grigio, Solstice Veneto, Italy 2016 Scent of wild flowers combined with a mix of white peaches and strawberries	6.5	24.5
Merlot del Veneto Castelbello, 2016 An intense rose with a crisp freshness and floral aroma	6	22.5

Bubbles

	125ml	750ml
Scavi & Ray Prosecco	8	39.00
Perrier-Jouët Grand Brut	11.5	60
Moët & Chandon Brut, N.V.	-	70
Moët & Chandon Rosé	-	85

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