



Aperitivo

Rock-salted focaccia, olive oil & balsamic ^{ve}	6
Marinated Taggiasche mixed olives ^{ve}	6
Handmade cacio & pepe crisps ^v	6

Antipasti

Black truffle & ricotta croquettes, Parmigiano Reggiano shavings ^{v*}	11
Bruschetta of the day	12
Beef carpaccio, rocket, anchovies salsa verde, Parmigiano Reggiano shavings	14
Hand-pulled 'La Latteria' Burrata, tomato gazpacho, bread crumble, basil oil ^v	15
Orkney crab tortelli, charcoal pasta, lemon butter emulsion	14 25
Shaved courgette & asparagus salad, Marcona almonds, chopped egg, pecorino, citrus vinaigrette ^{v*}	10 17

Pasta Fresca Ripiena

Asparagus tortelli, lemon butter emulsion, asparagus coulis, shaved asparagus, hazelnut ^v	20
'Nduja gnocchi, 'Nduja butter emulsion, broad beans, bread crumble, Parmigiano Reggiano	20
Pea & shallot tortelli, mint butter emulsion, guanciale, pecorino ^{v*}	21
Black truffle & ricotta tortelli, truffle butter emulsion, freshly grated winter truffle ^{v*}	25

Pasta Fresca

Tagliatelle, beef shin ragù, cacio ricotta	20
Calamarata, prawns, clams, Dorset mussels, tomato & white wine sauce	21
Trenette, nettle pesto, lemon, chilli ^v	19
Tonnarelli, garlic, extra virgin olive oil, peperoncino, bread crumble ^v	18

Secondi

Fillet Tagliata of British Beef 8oz., sautéed spinach, fries, salsa verde	42
Tuna steak, caponata, toasted almonds	32
Sea bass fillet, courgette scapece, sautéed spinach	28
Chicken cotoletta Milanese, lemon, creamy spinach, fries	24
Aubergine parmigiana, tomato, mozzarella ^v	22
Caesar salad, romaine lettuce, chicken, guanciale, croutons, Caesar dressing	22

Contorni

Crispy fries ^{ve} Parmigiano fries ^{v*}	6 7
Chilli & garlic braised spinach ^{ve}	7
Mixed green leaves, vinaigrette ^{ve}	6
Tomato salad, herbs dressing ^{ve}	6



Wine by the glass

Champagne & Prosecco

	125ml	Bottle
Ca di Alte Prosecco Extra Dry - Veneto	9	38
Sottoriva Malibrán - Veneto, 2022	11	50
Taittinger Champagne - France	19	90

Red

	175ml	250ml	Bottle
Montepulciano d'Abruzzo - Abruzzo, 2024	11	14	40
Castello di Cigognola 1212 Barbera Oltrepò Pavese DOC - Lombardia, 2017	12	15	42
Pipoli Aglianico del Vulture - Basilicata, 2024	13	16	45
Castello di Monsanto Chianti Classico DOCG - Toscana, 2022	-	-	51
Dolcetto d'Alba - Piemonte, 2024	-	-	53
Barco Reale di Carmignano - Toscana, 2023	-	-	56
Zolla Primitivo di Manduria - Puglia, 2022	-	-	58
`Carusu` Etna Rosso - Sicilia, 2022	-	-	66
Langhe Nebbiolo - Piemonte, 2023	-	-	73
Pinot Nero - Trentino-Alto Adige, 2023	-	-	78
Il Seggio Bolgheri - Toscana, 2023	-	-	88
Barolo `Albe` - Piemonte, 2021	-	-	93
Tignanello - Umbria, 2022	-	-	195

White

G' Garganega, Alpha Zeta - Veneto, 2025	11	14	40
Stocco Sauvignon, Stocco - Friuli Venezia Giulia, 2023	12	15	42
Pinot Grigio, Ponte del Diavolo - Friuli Venezia Giulia, 2025	13	16	45
Alta Quota' Pecorino, Gran Sasso - Abruzzo, 2025	-	-	47
Soave Classico, Pieropan - Veneto, 2025	-	-	51
Vigneti del Cerro' Verdicchio di Matelica, Cantine Belisario - Marche, 2024	-	-	53
Dragon' Langhe Bianco, Luigi Baudana - Piemonte, 2025	-	-	55
Lugarara` Gavi di Gavi, La Giustiniana - Piemonte, 2025	-	-	57
Sur Sur' Grillo, Donnafugata - Sicilia, 2025	-	-	63
Cervaro della Sala Antinori - Umbria, 2023	-	-	150

Rose

Terre del Buontalenti Rosato - Toscana, 2025	13	16	45
Villa Estérelle' Côtes de Provence - France, 2024	-	-	55

Please let us know if you have any particular allergies or dietary requirements. ^V suitable for vegetarians | ^{V*} can be made vegetarian, please ask your server | ^{VE} suitable for vegans | ^{VE*} can be made vegan, please ask your server. Discretionary 12.5% service charge will be added to your bill.

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