# tortello

## Aperitivo

| | |
|---|---|
| Black truffle & ricotta croquettes, Parmigiano Reggiano shavings [v*] | 11 |
| Rock-salted focaccia, olive oil & balsamic [ve] | 6 |
| Marinated Taggiasche mixed olives [ve] | 6 |
| Sourdough bread [ve] | 5 |

## Antipasti

| | |
|---|---|
| Beef tartare, shallots, capers, mustard sauce, crostini | 16 |
| Orkney crab tortelli, charcoal pasta, langoustine & parsley butter sauce | 14\|25 |
| Hand-pulled 'La Latteria' Burrata, cime di rapa, bread crumble, olive oil [v] | 15 |
| Grilled king prawns, salsa verde, red chilli, lemon | 14 |
| Bruschetta of the day | 12 |
| Shaved Brussels sprouts salad, Marcona almonds, chopped egg, pecorino, citrus vinaigrette [v] | 10\|17 |

## Pasta Fresca Ripiena

| | |
|---|---|
| Black truffle & ricotta tortelli, truffle butter emulsion, freshly grated winter truffle [v*] | 25 |
| Beef shin & chianti tortelli, beef reduction, Parmigiano Reggiano | 21 |
| Pecorino tortelli, carbonara emulsion, guanciale, Parmigiano Reggiano | 20 |
| Pumpkin tortelli, brown butter emulsion, bergamot, sage, walnuts, Parmigiano Reggiano [v*] | 20 |

## Pasta Fresca

| | |
|---|---|
| Calamarata, prawns, clams, Dorset mussels, tomato, chilli, white wine sauce | 21 |
| Pappardelle, wild boar ragù, cacio ricotta | 20 |
| Malloreddus, calamari, mussels, cannelini beans, chilli oil | 20 |
| Tagliatelle, sautéed girolles, chestnuts, Parmigiano Reggiano [v*] | 20 |
| Tonnarelli, garlic, extra virgin olive oil, peperoncino, bread crumble [v] | 18 |

## Secondi

| | |
|---|---|
| Fillet Tagliata of British Beef 8oz., beef reduction, sautéed spinach, fries | 42 |
| Slow-cooked beef cheeks, Port wine sauce, cavolo nero, potato & celeriac mash | 32 |
| Sea bass fillet, mussels, sautéed spinach, white wine sauce | 28 |
| Chicken cotoletta Milanese, lemon, fries | 24 |
| Soup of the day [ve] | 19 |
| Nizzarda salad, romaine lettuce, tuna, eggs, green beans, potatoes, Taggiasche olives | 19 |

## Contorni

| | |
|---|---|
| Crispy fries [ve] \| Parmigiano fries [v*] | 6\|7 |
| Chilli & garlic braised cavolo nero [ve] | 7 |
| Mixed green leaves, vinaigrette [ve] | 7 |

Please let us know if you have any particular allergies or dietary requirements. [v] suitable for vegatarians | [v*] can be made vegatarian, 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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## Wine by the glass

### Champagne & Prosecco

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

### Red

| | 175ml | 250ml | Bottle |
|---|---|---|---|
| Montepulciano d'Abruzzo - *Abruzzo, 2024* | 11 | 14 | 40 |
| Nero d'Avola - *Sicilia, 2024* | 12 | 15 | 42 |
| Castello di Cigognola 1212 Barbera Oltrepò Pavese DOC - *Lombardia, 2017* | 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 - *Toscana, 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 |

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