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|26
Hand-pulled 'La Latteria' Burrata, cavolo nero, Taggiasche olives, breadcrumbs [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]	11|18

Pasta Fresca Ripiena

Black truffle & ricotta tortelli, truffle butter emulsion, freshly grated winter truffle [v*]	25
Beef shin & chianti tortelli, beef reduction, Parmigiano Reggiano	24
Pecorino tortelli, carbonara emulsion, guanciale, Parmigiano Reggiano	22
Pumpkin tortelli, brown butter emulsion, bergamot, sage, walnuts, Parmigiano Reggiano [v*]	22

Pasta Fresca

Calamarata, prawns, clams, Dorset mussels, tomato, chilli, white wine sauce	24
Pappardelle, wild boar ragù, cacio ricotta	22
Tagliatelle, sautéed girolles, chestnuts, Parmigiano Reggiano [v*]	23
Tonnarelli, garlic, extra virgin olive oil, peperoncino, bread crumble [v]	20

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	25
Caesar salad, romaine lettuce, chicken, guanciale, croutons, Caesar dressing	22
Soup of the day [ve]	12|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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