




Aperitivi		
Aperol Spritz £15 <i>Aperol, Prosecco, soda</i>	Gino & the Giant Peach £14 <i>Aelred Nectarine aperitif, Chamberyzette strawberry aperitif, Prosecco, soda</i>	Zero Hugo Spritz £6 <i>Organic elderflower cordial, lime, mint, lime soda</i>

Cicchetti & Sharing		
Cerignola olives  £5.5	Tomato & basil garlic flatbread  £8.5	Smoked provola cheese & mozzarella garlic flatbread  £8.5
Luciano antipasto, Italian artisan cured meats, salame, cheeses <i>(for 2-3 to share)</i> £30	Trio of bruschetta; San Daniele ham & ‘nduja, king prawns & chilli mayonnaise, heritage tomato & basil  <i>(for 2-3 to share)</i> £30	Freshly baked Italian breads, basil pesto dip  £6.5





Antipasti		
Prawn & avocado, gem lettuce, Marie Rose sauce £17.5 	Arancine with mushroom, mozzarella, tomato & red pepper sauce  £11.5 	King prawn bruschetta, chilli mayonnaise £14.5
Heritage tomato bruschetta  £10	Caprese salad  £15	Asparagus, poached hen’s egg, pecorino cheese  £14 
Pan-fried scallops, potato puree, crispy pancetta £21	Gamberoni fritti, spicy mayonnaise, lemon £17.5 	Calamari fritti, garlic mayonnaise, lemon £16
Minestrone  £10	San Daniele ham, buffalo ricotta, honey, pistachio £19	

Carpaccio & Tartare		
Fillet steak tartare, hen’s egg yolk £19	Salmon & avocado tartare, pane carasau £18.5 	Carpaccio, Venetian dressing £18

Insalata		
Avocado, heritage tomato, buffalo mozzarella, basil  £17.5 	Loch Duart salmon, broad bean, radicchio, warm croutons, citrus dressing £18.5 	Chicken Caesar, gem lettuce, pancetta, croutons, pecorino cheese £18.5

Pasta & Risotto		
Fettuccine Bolognese £22 	Risotto primavera  £22 	Braised beef cannelloni £22
Penne with smoked salmon, cream, courgette, asparagus, pine nuts £20 	Fettuccine with king prawns, rocket, cherry tomato, basil £25 	Spinach & ricotta ravioli, sage butter, toasted pine nuts  £20 
Linguine with clams £26 <i>(Add bottarga £5)</i>	Risotto carbonara, pecorino cheese, guanciale, hen’s egg yolk £19.5 	Bucatini carbonara £19.5
Penne arrabbiata  £18 	Linguine with lobster £38	Linguine with seafood £27 

Dal Mare	Bistecca	Dalla Terra
Salmon fillet, spinach, creamy vermouth sauce £27 	<b>The finest grass &amp; grain fed Angus beef including the very best of British</b> Sirloin (300g/225g) £42/£31.5   Fillet (225g) £40 Ribeye (300g/225g) £44.5/£33.5 <b>Served with fries &amp; a choice of butter or sauce:</b> <i>green peppercorn, dolcelatte , red wine , salsa verde, garlic &amp; parsley butter </i>	Chicken scaloppine, green beans, lemon caper sauce £23 
Sea bass fillets, Italian salsa & lemon £30 		Veal Milanese £36
Tuna steak, tomato, olive & basil salsa £30.5 		Peppered fillet steak (225g), creamy brandy sauce £40 
		Chicken breast with wild mushrooms, gnocchi, truffle cream £26 
		Aubergine Parmigiana  £20
		Braised lamb Pugliese, red wine, olives, peas & toasted ciabatta £29 

Pizza Napoletana		
San Daniele ham, mozzarella, San Marzano tomato, rocket, pecorino cheese £19.5 	Italian ham, San Marzano tomato, mozzarella, mushrooms, olives £18.5 	Margherita with mozzarella, San Marzano tomato, basil  £16.5
Calzone with mozzarella, basil, pepper, salame Napoli £19	Spicy Calabrian salame, San Marzano tomato, pepper, mozzarella £18.5	Marinated grilled chicken, mozzarella, San Marzano tomato, basil £18.5 

Contorni		
Garlic & rosemary potatoes  £6.5	Rocket & pecorino salad  £6	Zucchini fritte  £6.5
Grilled broccoletti, butter, pecorino cheese  £6.5	Mixed leaf salad  £6	Caesar salad, gem lettuce, croutons, pecorino cheese  £6.5 
Spinach, chilli, garlic  £6.5	Peas & pancetta £6.5 	Fries  £6
	Truffle pecorino fries  £8	

 New for Spring & Summer

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen & nutritional information is available on request. A discretionary service charge will be added to your bill.





LUCIANO

GINO D'ACAMPO

Spring & Summer