

HUNGRY?
BUT CAN'T
RESIST
YOUR BED?

EXPERIENCE DISHES FROM
OUR IN ROOM DINING MENU

JUST DIAL IN ROOM DINING

ME

LONDON

BREAKFAST

Guests who have an all inclusive breakfast package may select one dish from our cold counter and one dish from the à la carte menu, with hot beverages and fresh juices included. An all inclusive breakfast package may be purchased for £35 per person.

SERVED DAILY FROM 7AM - 11AM

COLD COUNTER

BAKERY

All at £5 per item

HANDMADE FRENCH VIENNOISERIES -V-

Perfectly laminated French Charentes
butter croissant

Vanilla & hazelnut crown with crème pâtissière

French Charentes butter pain au chocolate

FILLED LUXURY ARTISAN SWEET MUFFINS

Sicilian lemon & white chocolate -V-

Dark chocolate, orange & mandarin -V-

48 HOUR HAND-CRAFTED

ARTISAN SOUGHDOUGH TOAST

Wild-farmed woodfired Paillassou BDP
white sourdough

Wild-farmed pain de Campagne
wholemeal sourdough

Gluten free farmhouse sourdough -V-

CONTINENTAL

FRESH CUT SEASONAL FRUITS & BERRIES -V- 10

Extra sweet pineapple | Sun-ripened melon
Organic blueberries | British Strawberries | Kiwi

GRANOLA & YOGHURT -V- 14

Honey & nut granola, low fat natural bio yoghurt,
cocoa nib, wild berry compote

CHARCUTERIE 19

A selection of artisanal cured meats,
salami & cheeses

À LA CARTE

FREE RANGE EGGS

CRISPY BACON BRIOCHE ROLL 12

Dry cured back bacon & handmade artisan brioche roll

Add a free-range fried egg 15

FREE RANGE EGGS COOKED TO YOUR LIKING -V- 15

Choice of wild-farmed white pain de Campagne,
wholemeal Paillassou BDP or gluten free sourdough

SEVERN & WYE SMOKED SALMON 23

Scrambled free range eggs, fresh chives
& artisan soughdough toast

Choice of wild-farmed white pain de Campagne,
wholemeal Paillassou BDP or gluten free sourdough

CRUSHED AVOCADO ON SOURDOUGH TOAST -VE- 21

Vegan feta, fresh chives, toasted seeds & chilli flakes

Add two free-range poached eggs (V)

CREATE YOUR OWN OMELETTE 18

Your choice of Ham | Mushroom -V- | Tomato -V-

Spinach -V- | Cheese -V-

POACHED EGGS, ARTISAN ENGLISH MUFFIN & HOLLANDAISE

Florentine – Sautéed garlic spinach,
fresh chives, paprika -V- 21

Benedict – Hand carved Italian herb prosciutto cotto 21

Royale – Scottish Severn & Wye smoked salmon 23

TRADITIONAL ENGLISH BREAKFAST 24

Two free range eggs, crispy dry cured streaky
bacon, farmhouse herb pork sausage, hash brown,
black pudding, Portobello mushroom,
grilled tomato & baked beans

VEGAN BREAKFAST -VE- 21

Scrambled silken tofu, crushed avocado, baked
beans, grilled tomato, roast Portobello mushroom

DRINKS

FRESHLY GROUND ARTISANAL COFFEES 4.95

Made with 100% Arabica coffee beans

Latte | Cappuccino | Americano | Macchiato

Double espresso | Mocha

LOOSE LEAF SPECIALITY TEAS 4.95

Ask your waiter for our loose leaf tea flavours

ACQUA PANNA Still Mineral Water 750ml 5.95

SAN PELLEGRINO Sparkling Mineral Water 750ml 5.95

FRESH COLD PRESSED JUICES 6

100% Pure freshly pressed orange juice

100% Pure freshly pressed ruby grapefruit juice

Cold pressed organic 'Vital Greens' juice

Apple | Cucumber | Celery | Spinach | Mint | Ginger

SIDES

FARMHOUSE HERB PORK SAUSAGE 5

RUSTICA HASH BROWNS -V- 6

CRISPY DRY CURED STREAKY BACON 5

ROASTED PORTOBELLO MUSHROOMS -V- 5

SMASHED AVOCADO -VE- 7

GRILLED TOMATOES -VE- 5

TRADITIONAL BAKED BEANS -VE- 5

SWEET THINGS

AMERICAN STYLE BUTTERMILK PANCAKES 18

Fresh mixed berries, basil, ricotta & maple syrup -V-

Crispy dry cured streaky bacon & maple syrup

CARAMELISED FRENCH BRIOCHE TOAST -V- 18

Fresh mixed berries, basil, ricotta & maple syrup

ALL DAY DINING

SERVED DAILY FROM 12NOON - 11PM

ANTIPASTI

BURRATA -V-	16.50
Burrata di Puglia with an indulgent creamy heart, salsa rossa piccante and crisp Sardinian flatbread	
GAMBERONI ALLA LUCIANA	17
King prawns, pan fried with garlic, baby plum tomatoes and Calabrian chilli, served with house focaccia to mop up the sauce	
CARPACCIO DI MANZO	17
Finely sliced British beef fillet, served raw, dressed with a Venetian-style vinaigrette, wild rocket, aged Pecorino and fresh lemon	
BRUSCHETTA AI FUNGHI -V-	14
Pan fried garlic mushrooms with whipped lemon ricotta on toasted ciabatta	
CAPRESE -V-	12.95
Buffalo mozzarella, heritage tomatoes, extra virgin olive oil and fresh basil	
CALAMARI FRITTI	14.25
Crispy fried squid with courgette, red pepper, garlic mayonnaise and lemon	
GNOCCHO FRITTO CON PROSCIUTTO DI PARMA	14.50
Emilia Romagna's classic fried dough 'gnocco fritto' served with Prosciutto di Parma, whipped ricotta, Italian honey drizzle and pistachio	
BRUSCHETTA CON GAMBERONI	15.95
Pan fried king prawns with garlic, butter, lemon and chilli mayonnaise on toasted ciabatta	
ARANCINE AL TARTUFO -V-	12
Hand-rolled risotto balls, lightly fried until crisp, with an oozy fior di latte and truffle centre	
GAMBERONI FRITTI	18.95
Tempura-style king prawns with courgette, red pepper and spicy mayonnaise	
BRUSCHETTA AL POMODORO -VE-	10.95
Heritage tomatoes, fresh basil and extra virgin olive oil on toasted ciabatta	
MINISTRONE -VE-	10.50
Classic Italian vegetable soup served with house focaccia	
COZZE CON 'NDUJA	17
Scottish mussels with 'Nduja butter sauce, fresh herbs and lemon, served with house focaccia to mop up the sauce + Add fries and enjoy as a main course 22	

PASTA E RISOTTO

BUCATINI ALL'AMATRICIANA	22
A classic Roman pasta dish, thick spaghetti with a hole running through the centre with crispy guanciale, San Marzano tomatoes and pecorino Romano	
MAFALDINE AL CINGHIALE	23
Wavy pasta ribbons folded through slow-cooked wild boar ragu with red wine, guanciale and San Marzano tomatoes, finished with pecorino Romano	
CANNELLONI DI MANZO BRASATO	22.95
Braised feather blade beef, wrapped in fresh pasta, gently baked with a creamy bechamel sauce and aged pecorino. Finished with its own rich cooking juices, crisp onions and fresh parsley	
RISOTTO PESCATORE	26
Risotto with fresh seafood, wild red prawns, mussels, clams and calamari with baby plum tomatoes, chilli, butter and lemon zest	
SPAGHETTI ALL'ARAGOSTA	42.95
Spaghetti alla chitarra with sautéed half lobster, baby plum tomatoes, white wine, garlic and Calabrian chilli flakes	
LINGUINE ALLE VONGOLE	29
Palourde clams with their sweet flavour and plump meat are delicious in this classic Italian pasta dish with white wine, chilli, garlic and baby plum tomatoes + Bottarga di Muggine £5	
RAVIOLI AI GAMBERI ROSSI	26
Fresh filled pasta with wild red Sicilian prawns, garlic, chilli, cherry tomatoes and fresh basil	
RIGATONI ALLA NORMA -V-	19.50
Aubergine, vegetarian spicy 'nduja, San Marzano tomatoes, Calabrian chilli and fresh basil, finished with goat's cheese	
FETTUCCINE ALLA BOLOGNESE	21.50
Slow cooked beef ragu with San Marzano tomatoes and pecorino Romano	
RIGATONI ALLA CARBONARA	22
Classic Roman pasta with crispy guanciale, black pepper, hen's egg yolk and pecorino Romano	
FETTUCCINE CON SALSICCIA	22
Tuscan sausage, porcini mushrooms and leeks in a white wine and pecorino cream sauce	
<i>More pasta & risotto on the following page...</i>	

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 & CALORIFIC INFORMATION IS AVAILABLE ON REQUEST. AN OPTIONAL SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

V:VEGETARIAN - VE:VEGAN

ALL DAY DINING

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PASTA E RISOTTO

RISOTTO AI FUNGHI ·V·	20
Creamy risotto of wild mushrooms, enriched with truffle oil, garlic and fresh thyme	
LINGUINE AI FRUTTI DI MARE	27.25
Fresh seafood pasta with wild red prawns, mussels, clams, calamari, baby plum tomatoes in a lightly spiced San Marzano tomato sauce	
RAVIOLI DI ZUCCA E RICOTTA ·V·	21.95
Roasted Delica pumpkin and ricotta ravioli, crispy sage leaves, toasted hazelnuts, pecorino and black pepper	
Vegan option available ·VE·	

DAL MARE

TONNO ALLA GHIOTTA	32.50
Line-caught yellowfin tuna with baby plum tomatoes, olives and capers, toasted pine nuts and extra virgin olive oil	
CACCIUCCO ALLA LIVORNESE	32.50
Fresh seafood stew from the coastal region of Tuscany with wild red king prawns, swordfish, mussels, clams and calamari with chilli, garlic and tomatoes, served with house focaccia	
PESCE SPADA	32.95
Wild line-caught swordfish, simply grilled, served with salsa verde and roasted potatoes with rosemary, garlic and olive oil	
BRANZINO	32.95
Pan fried whole boneless sea bass with a baby plum tomato and roasted red pepper salsa, lemon and extra virgin olive oil	

GRIGLIA

BISTECCA

The finest grass and grain fed Angus beef including the very best of British

SIRLOIN (300g/225g) • 49.95 / 37.95

RIBEYE (300g/225g) • 51.95 / 39.95

FILLET (225g) • 47.95

Served with fries and your choice from one of our freshly prepared sauces; green peppercorn, creamy mushroom, red wine and salsa verde

DALLA TERRA

INSALATA TRE COLORI ·V·	19.95
Avocado and heritage tomatoes with buffalo mozzarella, extra virgin olive oil and fresh basil	
POLLO MARINATO	26.95
Grilled chicken escalopes marinated in garlic and rosemary, served with a creamy mushroom sauce	
VITELLO ALLA MILANESE	42.95
Crispy fried veal cutlet in golden breadcrumbs, finished with fragrant garlic, rosemary and lemon	
BRASATO DI MANZO AL VINO ROSSO	25.95
Slow cooked beef featherblade with red wine, guanciale, carrots, baby onions and thyme served with garlic ciabatta toasts	
BISTECCA AL PEPE VERDE	32.95
Pan-seared flat iron steak flamed with brandy and finished in a rich green peppercorn cream sauce, served with potato fries	
<i>Recommended medium-rare</i>	
INSALATA CAESAR DI POLLO	21.50
Grilled chicken with baby gem lettuce, crispy guanciale, ciabatta croutons, pecorino Romano and classic Caesar dressing	
SALTIMBOCCA DI POLLO	26.95
Pan fried chicken escalopes wrapped in Parma ham and sage, finished with a Marsala wine and lemon butter sauce	
ANATRA AL VALPOLICELLA	28.95
Crispy confit duck served with tender green beans and a vibrant Valpolicella and cherry sauce	
GNOCCHI AL TARTUFO ·V·	19.95
Potato gnocchi with sautéed mushrooms, truffle oil & pecorino cream	
+ Fresh black truffle 9	
COTOLETTA DI VITELLO	42.95
Grilled veal cutlet served with a fresh lemon and rosemary butter sauce	

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PIZZA AL FORNO

MARGHERITA ·V· Fior di latte, San Marzano tomatoes, extra virgin olive oil and fresh basil	18.50
CALZONE Folded pizza stuffed with fior di latte, San Marzano tomatoes, fresh basil, roasted peppers and salame Napoli	19.95
PROSCIUTTO DI PARMA Parma ham, fior di latte, San Marzano tomatoes, wild rocket and pecorino Romano	21.50
BIANCA AL TARTUFO ·V· White pizza with a truffle and aged pecorino cream, chestnut mushrooms and fresh black truffle	26
PICCANTE Spicy salame, 'Nduja, roasted peppers, fior di latte and San Marzano tomatoes	19.95
NAPOLETANA Pizza bianca with Tuscan sausage, friarielli and fior di latte, finished with Calabrian chilli flakes	19.50
MARGHERITA PICCANTE CON BURRATA ·V· Burrata di Puglia with an indulgent creamy heart, vegan 'Nduja, San Marzano tomatoes and fresh basil	19.95
CAPRICCIOSA Italian ham, San Marzano tomatoes, fior di latte, chestnut mushrooms and Leccino olives	19.95

CONTORNI

ZUCCHINE FRITTE ·V· Courgette fries	6.25
CAESAR Baby gem lettuce, ciabatta croutons, pecorino and classic Caesar dressing	6.25
PATATE AL FORNO ·VE· Roasted potatoes with rosemary, garlic and olive oil	6.25
SPINACI ·VE· Sautéed spinach with garlic and extra virgin olive oil	6.25
INSALATA DELLA CASA ·VE· Mixed salad leaves with cucumber and baby plum tomatoes	6.25
VERDURE DI STAGIONE ·V· Caramelised parsnips and carrots with honey, butter and thyme	6.25

CONTORNI

FAGIOLINI ·V· Sautéed green beans with toasted hazelnut butter	6.25
INSALATA DI RUCOLA ·V· Rocket and pecorino salad with extra virgin olive oil	6.25
VERDURE GRIGLIATE ·VE· Grilled aubergine, peppers and courgette marinated in garlic with extra virgin olive oil and fresh mint	6.25
BROCCOLETTI ·V· Sautéed tender stem broccoli with fresh red chilli and garlic butter	6.25
PATATINE FRITTE ·VE· Potato fries	6.25
PATATINE FRITTE CON TARTUFO ·V· Potato fries with truffle pecorino	8.25

DESSERTS

TORTINO AL CIOCCOLATO ·V· Warm baked chocolate fondant with chocolate truffle sauce and panna gelato <i>Vegan option available ·VE·</i>	11
BABÀ AL RUM ·V· A light-soaked rum baba served with Amarena cherries and a softly whipped vanilla cream	10.50
PANNA COTTA Panna cotta with Baileys Irish cream, espresso caramel and amaretti biscuit crumb	11
TIRAMISÚ ·V· The ultimate Italian dessert	11
CROSTATA DI CLEMENTINE ·V· A tangy clementine and lemon filling in a bitter-sweet chocolate pastry served with chocolate gelato	10.50
AFFOGATO ·V· A scoop of panna gelato served with a shot of amaretto liqueur and espresso coffee	8
CANNOLI AL PISTACCHIO ·V· Crisp Sicilian pastries filled with pistachio cream, a lighter sweet option, perfect with a coffee	8
GELATO ·V· Sicilian pistachio, luxury chocolate, wild strawberry, vanilla pod, salted caramel and panna gelato, or blood orange sorbet, served with pistachio and hazelnut biscotti	9

DRINKS

SERVED DAILY FROM 12NOON - 11PM

BEER & CIDER

PERONI NASTRO AZZURO <i>Pavia</i> 5.0%	7
ICHNUSA <i>Sardegna</i> 4.7%	7
MENABREA <i>Piemonte</i> 4.8%	7
PERONI GRAN RISERVA <i>Pavia</i> 6.7% (500ml)	8
MAGNERS CIDER <i>Ireland</i> 4.0% (568ml)	7.75
CORNISH ORCHARDS CIDER <i>UK</i> 4.5% 500ml Raspberry & Elderflower Blackberry & Cherry	7.95
PERONI ZERO <i>Pavia</i> 0%	6.25
PERONI ZERO <i>Pavia</i> 0% Arancia Limone	6.25

SOFT DRINKS

SODAS BY SAN PELLEGRINO 330ml Aranciata Limonata Ginger Beer	5
FEVER-TREE RANGE 200ml Lemonade Soda Ginger Ale Pink Grapefruit Tonics: Indian Light Mediterranean	4.95
JUICES 250ml Fresh Orange Apple Cranberry Cranberry & Raspberry Pineapple Pink Grapefruit Pomegranate	5.50
ACQUA PANNA 750ml <i>Still Mineral Water</i>	5.95
SAN PELLEGRINO 750ml <i>Sparkling Mineral Water</i>	5.95
COCA-COLA DIET COKE COKE ZERO 330ml	5.75
RED BULL SUGAR FREE RED BULL 250ml	6

HOT DRINKS

COFFEE Double Espresso Macchiato Americano Cappuccino Caffè Latte Caffè Mocha Hot Chocolate	4.95
LOOSE LEAF TEA Ask your waiter for our flavours	4.95

BOTTLED BEERS & CIDER ARE 330ML UNLESS STIPULATED.

WINES

SERVED DAILY FROM 12NOON - 11PM

SPARKLING

PROSECCO	125ml	Bottle
CAVIT DOC BRUT NV <i>Veneto</i>	12	47
MONTRESOR MILLESIMATO EXTRA DRY <i>Veneto</i>	-	57
MONTRESOR ROSE MILLESIMATO EXTRA DRY <i>Veneto</i>	12.50	58
FRANCIACORTA	125ml	Bottle
FERGHETTINA BRUT NV <i>Lombardia</i>	-	80
FERGHETTINA MILLEDI BRUT <i>Lombardia</i>	-	81
FERGHETTINA ROSÉ BRUT <i>Lombardia</i>	-	85
CHAMPAGNE	125ml	Bottle
LAURENT-PERRIER LA CUVÉE BRUT NV <i>Tours-Sur-Marne</i>	19.50	115
VEUVE CLICQUOT BRUT NV <i>Reims</i>	-	125
VEUVE CLICQUOT ROSÉ BRUT NV <i>Reims</i>	-	160
LAURENT-PERRIER CUVÉE ROSÉ BRUT NV <i>Tours-Sur-Marne</i>	-	180
POL ROGER BRUT <i>Épernay</i>	-	200
LAURENT-PERRIER BLANC DE BLANCS BRUT NATURE <i>Tours-Sur-Marne</i>	-	225
RUINART ROSÉ BRUT NV <i>Reims</i>	-	225
RUINART BLANC DE BLANCS BRUT NV <i>Reims</i>	-	235
VEUVE CLICQUOT LA GRANDE DAME BRUT <i>Reims</i>	-	340
DOM PÉRIGNON BRUT <i>Épernay</i>	-	440
GRAND SIÈCLE BY LAURENT-PERRIER ITERATION NO26 <i>Tours-Sur-Marne</i>	-	470
KRUG GRANDE CUVÉE 167 ÈME BRUT NV <i>Reims</i>	-	475
LOUIS ROEDERER CRISTAL BRUT <i>Reims</i>	-	510

WHITE

NORTHERN ITALY	175ml	250ml	Bottle
CHARDONNAY, TERRAZZE DELLA LUNA <i>Trentino</i>	-	-	39
SAUVIGNON BLANC CAMILLONA, IL CASCINONE <i>Piemonte</i>	14.50	17.50	49
VIOGNIER, ALASIA <i>Piemonte</i>	15.75	18.75	50
PINOT GRIGIO, BOTTEGA VINAI <i>Trentino</i>	15.50	18.50	52
SOAVE OTTO, PRÀ <i>Veneto</i> 	-	-	56
PINOT GRIGIO RULENDIS, CAVIT <i>Trentino</i>	-	-	64
GAVI DI GAVI, NUOVO QUADRO <i>Piemonte</i>	17.50	22.50	65
RIESLING LANGHE, PODERI COLLA <i>Piemonte</i>	-	-	67
CHARDONNAY MASO TORESELLA, CAVIT <i>Trentino</i>	-	-	70
LUGANA, CA' DEI FRATI <i>Lombardia</i>	-	-	70
SAUVIGNON BLANC LANGHE, MARCHESE DI GRÉSY <i>Piemonte</i>	-	-	73
'LA ROCCA', SOAVE CLASSICO, PIEROPAN <i>Veneto</i>	-	-	115
CENTRAL ITALY	175ml	250ml	Bottle
VERDICCHIO CLASSICO RUVIANO, MONTE SCHIAVO <i>Marche</i> 	13.50	17	46
PECORINO, CONTESA <i>Abruzzo</i>	-	-	50
SOUTHERN ITALY & THE ISLANDS	175ml	250ml	Bottle
FALANGHINA, MONTECALVO <i>Campania</i>	15	18	43
GRILLO OLLI, FEUDO MACCARI <i>Sicilia</i>	-	-	53
GRECO DI TUFO, VILLA RAIANO <i>Campania</i>	-	-	56
VERMENTINO DI GALLURA, SA RAJA <i>Sardegna</i>	-	-	63
'EXULTET', FIANO DI AVELLINO <i>Campania</i>	-	-	150



ORGANIC WINE. WINES BY THE GLASS ARE ALSO AVAILABLE IN 125ML.

WINES

SERVED DAILY FROM 12NOON - 11PM

ROSÉ

ITALY & SOUTH EAST FRANCE	175ml	250ml	Bottle
BARDOLINO CHIARETTO, MONTRESOR <i>Veneto</i> 	13	15.50	45
NEGROAMARO, VERSANTE <i>Puglia</i>	-	-	52
M DE MINUTY, CHÂTEAU MINUTY <i>Côtes de Provence</i>	17.50	22.50	65
WHISPERING ANGEL, CHÂTEAU D'ESCLANS <i>Côtes de Provence</i>	-	-	75

RED

NORTHERN ITALY	175ml	250ml	Bottle
TEROLDEGO ROTALIANO, TERRAZZE DELLA LUNA <i>Trentino</i>	10.50	14.50	40
MERLOT SOLITI, IL CASCINONE <i>Piemonte</i>	14.50	17.50	49
PINOT NERO, BOTTEGA VINAI <i>Trentino</i>	15	18	50
VALPOLICELLA RIPASSO, LA COLOMBAIA <i>Veneto</i>	-	-	52
BARBERA D'ASTI SUPERIORE RIVE, IL CASCINONE <i>Piemonte</i>	-	-	60
NEBBIOLO MONFERRATO AVAMPOSTI, IL CASCINONE <i>Piemonte</i>	-	-	62
DOLCETTO D'ALBA COSTA BRUNA, PODERI COLLA <i>Piemonte</i>	-	-	63
BAROLO BUSSIA DARDI LE ROSE, PODERI COLLA <i>Piemonte</i>	-	-	140
BAROLO LA MORRA, CORINO GIOVANNI DI CORINO GIULIANO <i>Piemonte</i>	-	-	160
AMARONE DELLA VALPOLICELLA, PRÀ <i>Veneto</i>	-	-	165
BARBARESCO, BRUNO ROCCA <i>Piemonte</i>	-	-	190

RED

CENTRAL ITALY	175ml	250ml	Bottle
SANGIOVESE SYRAH, UGGIANO <i>Toscana</i>	13	16	36
MONTEPULCIANO D'ABRUZZO, CONTESA <i>Abruzzo</i>	-	-	40
CHIANTI CLASSICO RISERVA, UGGIANO <i>Toscana</i>	16	19	48
ROSSO PICENO CACCIALEPRE, TENUTE PIERALISI <i>Toscana</i> 	-	-	52
IL GRIGIO CHIANTI CLASSICO RISERVA, SAN FELICE <i>Toscana</i>	-	-	65
BELL'AJA, BOLGHERI SUPERIORE <i>Toscana</i>	-	-	80
LA PIEVE CHIANTI CLASSICO GRAN SELEZIONE, SAN FELICE <i>Toscana</i>	-	-	120
BRUNELLO DI MONTALCINO, CAMPOGIOVANNI <i>Toscana</i>	-	-	145
COLLEZIONE PRIVATA, SYRAH ISOLE E OLENA <i>Toscana</i>	-	-	240
FLACCIANELLO DELLA PIEVE, FONTODI <i>Toscana</i>	-	-	350
SOUTHERN ITALY & THE ISLANDS	175ml	250ml	Bottle
NEGROAMARO APPASSIMENTO, TENUTA SERRANOVA <i>Puglia</i>	13.50	16.50	45
NERELLO MASCALESE, NICOSIA <i>Sicilia</i>	-	-	52
CANNONAU DI SARDEGNA INKIBI, SA RAJA <i>Sardegna</i>	-	-	61
PRIMITIVO DI MANDURIA, FELLINE <i>Puglia</i>	-	-	62
NERO D'AVOLA SAIA, FEUDO MACCARI <i>Sicilia</i>	-	-	79
TAURASI, VILLA RAIANO <i>Campania</i>	-	-	88
'TERRA D'ECLANO', AGLIANICO, QUINTODECIMO <i>Campania</i>	-	-	195



ORGANIC WINE. WINES BY THE GLASS ARE ALSO AVAILABLE IN 125ML.

WINES

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REST OF THE WORLD

WHITE WINE

	175ml	250ml	Bottle
SAUVIGNON BLANC, HEAPHY <i>Nelson, New Zealand</i>	16	19	48
VIOGNIER RIO HURTADO, TABALI <i>BARRACO Limari Valley, Chile</i>	-	-	69
ALBARIÑO, ETIQUETA AMBER, BODEGAS GRANBAZÀN <i>Rias Baixas, Spain</i>	-	-	78
CHABLIS 1ER CRU FOURCHAUME, DANIEL SÉGUINOT <i>Chablis, France</i>	-	-	95

RED WINE

	175ml	250ml	Bottle
MALBEC, NIETO SENETINER <i>Mendoza, Argentina</i>	13.25	16.25	40
CHATEAU CARCANIEUX CRUS BOURGEOIS <i>Medoc, France</i>	-	-	57
CABERNET SAUVIGNON, CLINE CELLARS <i>California, USA</i>	-	-	68
RIOJA RESERVA, COMPAÑIA BODEGUERA DE VALENCISO <i>Rioja, Spain</i>	-	-	92
CHATEAUNEUF-DU-PAPE, MAISON LAVAU <i>Rhone Valley, France</i>	-	-	95
CHATEAU TAYAC MARGAUX <i>Bordeaux, France</i>	-	-	118

MAGNUMS

FRANCIACORTA & CHAMPAGNE

	Bottle
FERGHETTINA MILLEDI BRUT <i>Franciacorta, Lombardia</i>	160
FERGHETTINA ROSÉ BRUT <i>Franciacorta, Lombardia</i>	165
VEUVE CLICQUOT BRUT NV <i>Reims, France</i>	250
LAURENT-PERRIER CUVÉE ROSÉ, BRUT NV <i>Tours-Sur-Marne, France</i>	315

ROSÉ WINE

	Bottle
WHISPERING ANGEL <i>Côtes de Provence, France</i>	155

RED WINE

	Bottle
AMARONE DELLA VALPOLICELLA <i>Prà, Veneto</i>	295

DESSERT WINE

	75ml	37.5cl
PALAZZINA MOSCATO D'ASTI VENDEMMIA TARDIVA, <i>Il Cascinone Piemonte</i>	5.50	28
RUPE RE VENDEMMIA TARDIVA, <i>Cavit Trentino</i>	7.80	52
VIN SANTO DEL CHIANTI CLASSICO IL GRIGIO IN PRINCIS, <i>San Felice Toscana</i>	19.50	85



ORGANIC WINE. WINES BY THE GLASS ARE ALSO AVAILABLE IN 125ML.

LATE NIGHT DINING

SERVED DAILY FROM 11PM - 5AM

SALADS

INSALATA TRE COLORI ·V· Avocado and heritage tomatoes with buffalo mozzarella, extra virgin olive oil and fresh basil	19.95
INSALATA CAESAR DI POLLO Grilled chicken with baby gem lettuce, crispy guanciale, ciabatta croutons, pecorino Romano and classic Caesar dressing	21.50

PASTA & RISOTTO

RIGATONI ALLA NORMA ·V· Aubergine, vegetarian spicy 'nduja, San Marzano tomatoes, Calabrian chilli and fresh basil, finished with goat's cheese	19.50
FETTUCCINE ALLA BOLOGNESE Slow cooked beef ragù with San Marzano tomatoes and pecorino Romano	21.50

SANDWICHES

PANINO CON BISTECCA Steak sandwich, balsamic caramelised onions & spicy mayonnaise, served on toasted ciabatta with fries	22.50
PANINO AL POMODORO ·V· Heritage tomatoes & fresh basil with creamy ricotta, served on toasted ciabatta with lightly salted Kettle chips	19

SIDES

INSALATA DELLA CASA ·VE· Mixed salad leaves with cucumber and baby plum tomatoes	6.25
PATATINE FRITTE ·VE· Potato fries	6.25
PATATINE FRITTE CON TARTUFO ·V· Potato fries with truffle pecorino	8.25

DESSERTS

TIRAMISÚ ·V· The ultimate Italian dessert	11
BABÀ AL RUM ·V· A light-soaked rum baba served with Amarena cherries and a softly whipped vanilla cream	10.50

SPARKLING

PROSECCO	125ml	Bottle
CAVIT DOC BRUT NV <i>Veneto</i>	12	47
FRANCIACORTA	125ml	Bottle
FERGHETTINA BRUT NV <i>Lombardia</i>	-	80
CHAMPAGNE	125ml	Bottle
LAURENT-PERRIER LA CUVÉE BRUT NV <i>Tours-Sur-Marne</i>	19.50	115

WHITE

	175ml	Bottle
SAUVIGNON BLANC CAMILLONA, IL CASCINONE <i>Piemonte</i>	14.50	49
PINOT GRIGIO, BOTTEGA VINAI <i>Trentino</i>	15.50	52
GAVI DI GAVI, NUOVO QUADRO <i>Piemonte</i>	17.50	65

RED

	175ml	Bottle
CHIANTI CLASSICO RISERVA, UGGIANO <i>Toscana</i>	16	48
MERLOT SOLITI, IL CASCINONE <i>Piemonte</i>	14.50	49
PINOT NERO, BOTTEGA VINAI <i>Trentino</i>	15	50

BEER & CIDER

PERONI NASTRO AZZURO <i>Pavia</i> 5.0%	7
CORNISH ORCHARDS CIDER <i>UK</i> 4.5% 500ml Raspberry & Elderflower Blackberry & Cherry	7.95

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 & CALORIFIC INFORMATION IS AVAILABLE ON REQUEST. AN OPTIONAL SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

V:VEGETARIAN · VE:VEGAN

RESTAURANTS



Located on the 10th floor of ME London,
Radio Rooftop is London's iconic
restaurant and lounge bar.

ALL DAY DINING

MON - SUN 12PM - 11PM

DRINKS SERVED

SUN - WED 12PM - 12AM
THU - SAT 12PM - 2AM

RESERVATIONS: 020 7379 6606

EMAIL: reservations@radiomelondon.com



STK offers a seriously chic twist on
traditional steakhouse dining, serving
the finest USDA prime beef.

ALL DAY DINING

SUN - THU 12PM - 11PM
FRI - SAT 12PM - 12AM

DRINKS SERVED

SUN - THU 12PM - 11:30PM
FRI - SAT 12PM - 12:30AM

RESERVATIONS: 020 3137 2520



Italian all day dining by Gino D'Acampo.

BREAKFAST

MON - SUN 7AM - 11AM

ALL DAY DINING

SUN - THU 12PM - 10:30PM
FRI - SAT 12PM - 11PM

RESERVATIONS: 020 3973 0733

EMAIL: london.me@ginorestaurants.com