

LA TRATTORIA

TO SHARE

Antipasto Misto all'Italiana £26
Mix of Italian charcuteries, cheeses, home marinated & pickled vegetables
[G], [M], [Mu], [N], [S]

Bread £5

ANTIPASTI

Pomodori, Burrata & Acciughe di Cetara £14
Fresh burrata from Bari, fresh & sun dried tomatoes, anchovies, basil dressing
[M], [Mu], [N], [S]

Carpaccio di Manzo, Parmigiano Reggiano e Nocciole £17
Home-cured beef carpaccio, hazelnuts, Parmigiano
[M], [Mu], [N], [S]

Insalata di Polpo & Patate £16
Roasted octopus, potatoes, Cerignola olives, pickled red onion, celery
[Mo], [Mu], [S], [SD]

Mazzancolle in Padella e Focaccia £16
Pan-fried prawns, chili, garlic & bisque
[C], [G], [Mo], [Mu], [S], [SD]

Formaggio al Forno £14
Baked cheese, sautéed spinach, pine nuts, raisins
[M], [Mu], [N], [S]

Insalata Contadina £12
Heritage beetroots, goat cheese, walnuts, eggs
[E], [M], [N], [SD]

PINSA alla ROMANA

Traditional Roman Pizza

Tre Formaggi £10
Gorgonzola, mozzarella, Parmigiano Reggiano
[G], [M]

Calabrese £10
Tomato sauce, spicy salami, Nduja and mozzarella
[G], [M]

PRIMI

Risotto alla Zucca & Gorgonzola £18
Creamy risotto with delicate pumpkin cream and gorgonzola
[M], [SD]

Rigatoni alla Carbonara £16
Fresh rigatoni pasta, egg yolk, Pecorino Romano, guanciale
[E], [G], [M]

Lasagna al Forno £17
Classic homemade baked lasagna with Bolognese sauce
[Ce], [G], [M], [SD]

Minestrone Fagioli & Ceci £17
Homemade soup with beans, chickpeas, seasonal vegetables, rosemary oil

Ravioli Burro & Salvia £20
Homemade fresh ravioli, butter & sage sauce
[E], [G], [M], [SD]

Pappardelle allo Scoglio £23
Handmade pappardelle with Cornish clams, mussels and Mediterranean prawns
[C], [E], [G], [F], [Mo], [Mu], [S], [SD]

SECONDI

Melanzana Imbottita £25
Baked aubergine, scamorza cheese, sun-dried tomatoes
[G], [M], [Mu], [S]

Guancia Brasata £26
16-hour slow-cooked British Angus beef cheek, mashed potatoes,
red wine reduction, caramelised shallots, baby carrots
[M], [S], [Su]

Galletto alla Cacciatora £25
Roasted & slow-cooked corn-fed baby chicken, mushrooms,
tomatoes, olive sauce, mash potatoes
[M], [Mu], [S], [SD]

Trancio di Merluzzo alla Mugnaia £28
Poached cod fillet, capers, olives, crispy focaccia, lemon sauce
[F], [G], [M], [Mu], [S]

Tagliata di Manzo alla Griglia £28
Grilled Aberdeen Angus steak, roasted potatoes, red wine reduction
[M], [Mu], [S], [SD]

CONTORNI £7

Roasted Potatoes | Tender Stem Broccoli with
Garlic and Chilli | Classic Fries | Spinach with
Butter and Garlic | Honey-Glazed Carrots