Cavallo

RISTORANTE
& BAR



FOR THE TABLE

HOUSE FOCACCIA / 8
Warm focaccia, smoked butter, crispy chicken skin, sage and thyme

OLIVE MISTE MARINATE / 6
Mixed Italian olives, toasted fennel seeds, garlic, chilli, orange, parsley, thyme and olive oil

PROSCIUTTO DI PARMA / 10

GARLIC BREAD

SEA SALT / 6

MOZZARELLA OR TOMATO / 8

TOMATO & MOZZARELLA / 9

ANTIPASTI

BURRATA AFFUMICATA / 13
Smoked burrata, golden beetroot, gooseberry gastrique, spiced spelt

CALAMARI E FINOCCHIO / 15
Lightly fried whole baby squid, fennel emulsion, lemon

SALSICCIA TOSCANA SCOTCH EGG / 13
Smoked Tuscan sausage Scotch egg, pickled-walnut ketchup, chopped walnut, micro fennel

ARANCINI AI PORCINI / 12
Porcini & smoked scamorza arancini, porcini mayo

CROQUETTE CALABRESE / 12
Smoked pulled pork croquettes, hot honey glaze, 'nduja mayo

TERRINA DI MAIALE / 14
Pig's-head terrine, parsnip toffee, pear, oregano, watercress

MOZZARELLA FRITTI AL POMODORO / 11
Crispy mozzarella sticks, spicy San Marzano sugo, wild honey, Parmigiano Reggiano

BRUSCHETTA AI FUNGHI / 12
Wild mushrooms, mortadella, pickled redcurrants and Parmesan tuile, served on toasted sourdough

CAPESANTE E TOPINAMBUR / 15
Pan-seared scallops, Jerusalem artichoke purée, Calabrian chilli crisp

GAMBERI ALLA CALABRESE / 15
Pan-fried tiger prawns, Calabrian chilli tomato sauce and dill oil

TO SHARE

ANTIPASTI CAVALLO / 26
Prosciutto di Parma, mortadella with pistachio, salame Milano, smoked scamorza, Parmigiano Reggiano, burrata, confit tomatoes, fig chutney, mixed olives and warm focaccia

PRIMI PIATTI

SPAGHETTI ALLA CARBONARA / 19
Spaghetti, crispy guanciale, egg yolk, Pecorino Romano, Parmigiano Reggiano, black pepper

RAGÙ ALLA BOLOGNESE / 20
Mafalde pasta, slow-cooked beef brisket & pork cheek ragù, béchamel, Parmigiano Reggiano cream, toasted walnut crumb

RIGATONI ALLA VODKA / 20
Rigatoni, fennel sausage ragù, spicy vodka tomato cream, 'nduja, charred stracciatella, Parmigiano Reggiano

LINGUINE CON POLPO E VONGOLE / 23
Linguine, charred octopus, clams, lobster bisque, saffron emulsion, lemon zest, toasted pangrattato

BUCATINI AL RAGÙ DI PECORA / 22
Bucatini, slow-braised mutton ragù, mint & basil pesto, crispy kale, Parmigiano Reggiano

CRAVIOLI DI CONIGLIO / 22
Rabbit ravioli, carrot & orange purée, rainbow chard, Caciocavallo fondue, Pecorino tuile

LASAGNA DI CAVALLO / 21
Layers of pasta, beef brisket & pork cheek ragù, béchamel, Parmigiano Reggiano

RISOTTO ALLA ZUCCA / 21
Butternut squash risotto, Gorgonzola dolce and fried sage

MAFALDE AL TARTUFO / 19
Mafalde pasta , wild mushrooms, Parmigiano Reggiano cream, fresh seasonal truffle

SECONDI

POLLO ALLA DIAVOLA / 25
Marinated chicken thighs, Calabrian chilli honey glaze, crispy potato rosti, charred tenderstem broccoli, pickled shallots, crispy shallots, lime mayo and mint yoghurt

SIGNOR TOMAHAWK / 26
Pork tomahawk, Roscoff onion stuffed with cavolo nero, pork & thyme, fondant potato and Dijon & vermouth sauce

DON BRANZINO / 25
Pan-roasted sea bass, crab tortellini, mussels, mussel velouté, charred baby leek, samphire and dill oil

POLLO ALLA MILANESE / 24
Crispy breaded chicken Milanese, pomodoro sauce and Parmigiano fries

POLLO CASANOVA / 28
Chicken filled with lemon & thyme mousse, fondant potato, roasted carrot, orange & carrot purée, girolle mushrooms, cider & thyme cream sauce and cornflowers

BISTECCHE

ALL OUR STEAKS ARE 32 DAY AGED

12OZ RIBEYE / 34

8OZ FILLET / 38

Served with truffle Parmesan fries, charred baby onions, balsamic & thyme heritage carrots and cavolo nero.

Your choice of sauce:

Peppercorn | Wild Mushroom | Dolce Latte

PIZZA

MARGHERITA / 15
San Marzano DOP tomato sauce, mozzarella fior di latte, mozzarella di bufala, Parmigiano Reggiano, fresh basil

DOPPIO PEPPERONI / 16
Double pepperoni, chilli honey drizzle, San Marzano DOP tomato sauce, mozzarella fior di latte

L'INFERNETTO / 17
'Nduja, Italian sausage, pepperoni, red onion, fresh chillies, San Marzano DOP tomato sauce, smoky stracciatella, mozzarella fior di latte

REALE CAVALLO / 17
Sautéed mushrooms, prosciutto, rocket, roasted garlic, San Marzano DOP tomato sauce, mozzarella fior di latte, Parmigiano Reggiano

MORTADELLA E STRACCIATELLA / 17
Pistachio mortadella, charred tenderstem broccoli, San Marzano DOP tomato sauce, smoky stracciatella, mozzarella fior di latte

FUNGHI E TARTUFO / 19
White béchamel base, sautéed mushrooms, mozzarella fior di latte, fresh seasonal truffle, basil

SALSICCIA ROSSA / 17
Fennel sausage, 'nduja, Spicy Vodka San Marzano DOP tomato sauce, mozzarella fior di latte, fresh basil, Parmigiano Reggiano

QUATTRO FORMAGGI / 16
San Marzano DOP tomato sauce, mozzarella fior di latte, Taleggio, smoked scamorza, Parmigiano Reggiano, black pepper

EXTRA TOPPINGS / 2
Pepperoni | 'Nduja | Mushrooms | Red Onion | Olives | Garlic Butter | Extra Mozzarella

DIPS / 2
Aglio Aioli | Calabrian Chilli Aioli | 'Nduja & Honey Dip

CONTORNI

TRUFFLE PARMIGIANO FRIES / 6

AUBERGINE CAPONATA / 8

CHARRED LEEKS, CACIOCAVALLO FONUDUE & PINE NUTS / 9

BUTTERED MASH POTATOES / 6

CHICORY, ROCKET & WALNUT SALAD / 10

TENDERSTEM BROCCOLI WITH TOASTED HAZELNUTS, GARLIC & PECORINO / 11

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.

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