

## Antipasti

GARLIC BREAD WITH SEA  
SALT / 6

GARLIC BREAD WITH  
TOMATOES / 8

GARLIC BREAD WITH  
MOZZARELLA / 8

TOMATO & MOZZARELLA  
GARLIC BREAD / 9

### 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

### POLPETTE AL FORNO / 11

Beef and pork meatballs in napoli sauce, baked with béchamel and basil

### MILLEFOGLIE DI PATATE / 15

Crispy layered potatoes, beef tartare, egg yolk and chive

### OLIVE MISTE MARINATE / 5

Mixed olives in a chilli-garlic rosemary marinade

### PESCHE GRIGLIATE PROSCIUTTO / 11

Grilled peaches with prosciutto, rocket and pine nuts

### CALAMARI FRITTI / 12

Lightly fried squid served with lemon wedge and saffron aioli

### CARPACCIO DI MANZO / 13

Thin-sliced raw beef with salsa verde, Parmigiano Reggiano, rocket and olive oil

### MOZZARELLA IN CARROZZA / 8

Crispy fried mozzarella sandwich with a pistachio mortadella centre

### CAPELANTE ARROSTO & 'NDUJA / 12

Roast scallops, Jerusalem artichoke purée, crispy 'nduja and lemon butter

### BURRATA DI POMODORI / 12

Creamy burrata with tomato tartare, basil oil and cracked pepper

### ARANCINI AL TARTUFO / 11

Truffle risotto balls filled with cheese, served with garlic confit mayo

### GAMBERONI CROCCANTI / 12

Butterflied crispy king prawns with Calabrian chilli aioli and lemon

## Primi Piatti

### SPAGHETTI GRAND CARBONARA / 16

Crispy Pancetta, creamy yolk, pecorino Romano, Parmigiano Reggiano and cracked black pepper

### LASAGNA DELLA NONNA / 17

Slow-cooked beef & pork ragù layered with béchamel, mozzarella and parmesan

### FETTUCCINE AL TARTUFO / 19

Fettuccine with seasonal fresh truffle, Parmigiano Reggiano cream and wild mushrooms

### SPAGHETTI CON POLPETTE / 19

Spaghetti with 'nduja pork & beef meatballs in a spicy napoli sauce & Parmigiano Reggiano

### AGNOLOTTI DI ZUCCHINE / 17

Courgette & ricotta agnolotti with green tomato butter and melted Taleggio

### RAVIOLI ALLA CACCIATORA / 17

Chicken cacciatore ravioli with cavolo nero, and mushroom sauce

### PAPPARDELLE AL RAGÙ ALLA BOLOGNESE / 16

Wide ribbon pasta with slow-cooked pork & beef ragù and Parmigiano Reggiano

### RISOTTO MILANESE & OSSO BUCO / 26

Saffron risotto topped with slow-braised veal shank and gremolata

### RADIATORI ALLA VODKA CON GRANCHIO E VONGOLE / 21

Radiatori in vodka tomato cream with Cornish crab, clams and fresh chili

## Secondi

### POLLO ALLA PARMIGIANA / 25

Crispy chicken baked in pomodoro and mozzarella, served with rigatoni al burro

### POLLO DIAVOLA / 22

Chargrilled chicken thighs marinated in Calabrian chili, garlic, lemon and rosemary, served with crispy potatoes and a garlic yogurt

### BRANZINO CROCCANTE / 25

Crispy sea bass fillet with spicy butter, served with a smoked aubergine croquette

### SIGNOR TOMAHAWK / 25

Seared pork tomahawk with a mustard-herb crumb, buttered mash, charred leeks and a rich oak-cask vermouth sauce

## Bisteche

ALL OUR STEAKS ARE 28 DAY  
AGED

12OZ RIBEYE / 29

8OZ FILLET / 34

Served with golden truffle parmesan chips, rocket salad and a choice of sauce:

Peppercorn - Wild Mushroom - Dolce Latte

## Pizza

### MARGHERITA / 14

San Marzano DOP tomato sauce, mozzarella fior di latte, mozzarella di bufala, Parmigiano and fresh basil

### DOPPIO PEPPERONI / 15

Double pepperoni, chili honey drizzle, San Marzano DOP tomato, mozzarella fior di latte

### L'INFERNETTO / 16

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

### REALE CAVALLO / 16

Sautéed mushrooms, Prosciutto ham, rocket, roasted garlic, San Marzano DOP tomato, mozzarella fior di latte, Parmigiano Reggiano

### MORTADELLA E STRACCIATELLA / 17

Pistachio mortadella, charred tenderstem broccoli, San Marzano DOP tomato, smoky stracciatella, mozzarella fior di latte

### MARINARA DI CAVALLO / 16

Cantabrian anchovies, capers, black olives, garlic, oregano, San Marzano DOP tomato, mozzarella fior di latte

### EXTRA TOPPINGS / 2

Pepperoni | 'Nduja | Mushrooms | Red Onion | Olives | Garlic Butter | Italian Sausage

### DIPS / 2

Aglio Aioli | Calabrian Chilli Aioli | 'Nduja & Honey Dip

TRUFFLE  
PARMESAN  
CHIPS / 6

ROASTED  
ITALIAN RED  
PEPPERS / 7

CHARRED TENDERSTEM  
BROCCOLI WITH  
TOASTED PISTACHIO / 7

Sides

CHARRED CORN WITH  
CALABRIAN CHILLI  
BUTTER & PARMESAN / 6

CAVALLO  
SEASONAL  
SALAD / 6

BUTTERED  
MASH  
POTATOES / 6