

Antipasti

GARLIC BREAD WITH
SEA SALT / 6

GARLIC BREAD WITH
TOMATOES / 8

GARLIC BREAD WITH
MOZZARELLA / 8

TOMATO &
MOZZARELLA GARLIC
BREAD / 9

OLIVE MISTE MARINATE / 5
Mixed olives in a chilli-garlic rosemary
marinade

CARPACCIO DI MANZO / 13
Thin-sliced raw beef with salsa verde,
Parmigiano Reggiano, rocket and olive oil

MILLEFOGLIE DI PATATE / 15
Crispy layered potatoes, beef tartare, egg yolk
and chive

INSALATA DI POMODORI / 10
Heirloom tomatoes, stracciatella, basil, red
onion and aged balsamic

CALAMARI FRITTI / 12
Lightly fried squid served with lemon wedge
and saffron aioli

POLPETTE AL FORNO / 11
Beef and pork meatballs in napoli sauce, baked
with béchamel and basil

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

**PAPPARDELLE AL
RAGÙ ALLA
BOLOGNESE / 16**
Wide ribbon pasta with
slow-cooked pork
& beef ragù and
Parmigiano Reggiano

**SPAGHETTI CON
POLPETTE / 19**
Spaghetti with 'nduja pork
& beef meatballs in
a spicy napoli sauce &
Parmigiano Reggiano

**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

BRANZINO CROCCANTE / 25
Crispy sea bass fillet with spicy butter, served with a smoked aubergine croquette

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 | Extra Mozzarella

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

SUNDAY LUNCH

£30 FOR 2 COURSES | £34 FOR 3 COURSES

ANTIPASTI

THREE'S A CATCH

A LIGHT CRAB AND PRAWN TIAN BOUND IN LEMON-GARLIC MAYO, SERVED WITH CRISP VEGETABLES AND SMOKED SALMON ROSES.

CALABRESE SAUSAGE

BRUSCHETTA

SPICY CALABRIAN SAUSAGE PAN-FRIED WITH RED WINE AND RICH NAPOLI SAUCE, SERVED OVER TOASTED SOURDOUGH.

CREAMY GARLIC MUSHROOMS

SAUTÉED BUTTON MUSHROOMS AND BABY SPINACH IN A RICH GARLIC CREAM, SERVED ON TOASTED GARLIC SOURDOUGH

IL SECONDO

ROAST SIRLOIN OF BEEF

TENDER ROAST SIRLOIN WITH BUTTERY MASH, GOOSE-FAT ROASTIES, HONEY-ROASTED PARSNIPS AND CARROTS, SAGE & PORK STUFFING, CAULIFLOWER & BROCCOLI CHEESE, A YORKSHIRE PUD AND RICH RED WINE GRAVY.

SLOW ROASTED PORK BELLY

SLOW-ROASTED PORK BELLY. SERVED WITH BUTTERY MASH, GOOSE-FAT ROASTIES, HONEY-GLAZED PARSNIPS AND CARROTS, SAGE & PORK STUFFING, CAULIFLOWER & BROCCOLI CHEESE, A YORKSHIRE PUDDING AND RICH RED WINE GRAVY.

LEMON BUTTER SEA BASS

ROASTED SEA BASS SERVED ON A HERB-INFUSED POTATO CAKE, WITH SAUTÉED GREENS AND A VELVETY LEMON BUTTER SAUCE.

CONTORNI

SILKY CREAMED CABBAGE

CREAMED CABBAGE, TOPPED WITH TOASTED PINE NUTS, CRISP PANGRATTATO, AND A GENEROUS GRATING OF PARMESAN.

5.75

ITALIAN PIGS IN BLANKETS

ROASTED IN A HONEY AND GRAIN MUSTARD GLAZE. SWEET, SALTY, STICKY, AND GONE IN SECONDS.

6.25

CHARRED TENDERSTEM BROCCOLI

TENDER BROCCOLI PAN-FRIED IN BUTTER TOPPED WITH TOASTED PISTACHIO. SIMPLE YET SENSATIONAL

7.00

DOLCE

IL TIRAMISU

THE CLASSIC ITALIAN DESSERT! BOOZY AMARETTO-SOAKED LAYERS OF ESPRESSO-SOAKED SAVOIARDI, LUSCIOUS MASCARPONE CREAM, AND A DUSTING OF COCOA MAGIC.

THE CAVALLO SUNDAE

RICH CHOCOLATE, CREAMY VANILLA, AND NUTTY PISTACHIO ICE CREAM, STACKED HIGH WITH WHIPPED CREAM, CRUSHED NUTS, CHOCOLATE SAUCE, AND A CHERRY ON TOP. SERIOUSLY ADDICTIVE

TORTA RICOTTA E PERA

SILKY RICOTTA CREAM, GENTLY POACHED PEAR AND LEMON ZEST ON A CRISP BISCUIT BASE. SIMPLE, ELEGANT, VERY CAVALLO.

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.