



Cavallo

FOR THE TABLE

HOUSE FOCACCIA / 6

Warm focaccia, whipped brown butter and sea salt

MIXED OLIVES / 5

Mixed Italian olives marinated with garlic, chilli and rosemary

GARLIC BREAD WITH

SEA SALT / 6

MOZZARELLA / 8

TOMATO & MOZZARELLA / 9

ANTIPASTI

BURRATA AFFUMICATA / 13

Smoked burrata, olive tapenade, basil oil, orange, sesame crostini

TARTARE DI MANZO / 16

Hand-cut beef tartare, cured egg yolk, game chips

SALMONE CRUDO / 14

Beetroot-cured salmon, cucumber gazpacho, compressed pickled cucumber, orange, fennel sprigs

CROQUETTE CALABRESE / 11

Smoked pulled pork croquettes, hot honey glaze, 'nduja mayo

ARANCINI ALLA MORTADELLA / 11

Crispy mortadella and Taleggio arancini with confit garlic mayo

FIORI DI ZUCCA / 9

Courgette flower stuffed with ricotta, courgette, mint, honey

BRUSCHETTA DI POMODORO

STRACCIATELLA / 10

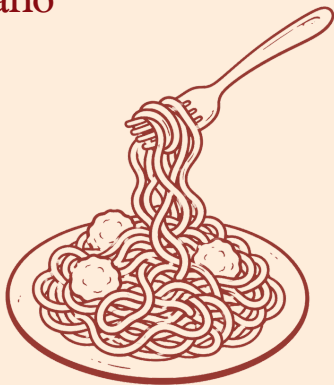
Toasted sourdough, marinated baked tomatoes, stracciatella, basil oil

CAPESANTE PISELLI E POMODORO / 15

Pan-seared scallops, dill pea velouté, scallop roe butter, candied tomato, tomato crisp

MOZZARELLA FRITTI AL POMODORO / 11

Crispy mozzarella sticks, spicy San Marzano sugo, wild honey, Parmigiano Reggiano



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

FRITTO MISTO DI MARE / 21

Lightly fried red mullet, Argentinian red prawns, calamari, smoked kipper, aubergine fritti, with lemon and caper & chive aioli

PRIMI PIATTI

RIGATONI ALLA CARBONARA / 18

Rigatoni pasta, crispy guanciale, egg yolk, Pecorino Romano, Parmigiano Reggiano, black pepper

RAGÙ ALLA BOLOGNESE / 19

Mafalde pasta, slow-cooked beef brisket & pork cheek ragù, béchamel, Parmigiano Reggiano cream

RADIATORI ALLA VODKA / 19

Radiatori pasta, Spicy vodka tomato cream, 'nduja, fennel sausage, charred stracciatella, Parmigiano Reggiano

LASAGNA DI CAVALLO / 19

Layers of beef brisket & pork cheek ragù, béchamel, Parmigiano Reggiano

BUCATINI AL RAGÙ D'AGNELLO / 18

Bucatini pasta, Slow-braised lamb shoulder, mint-basil pesto, Parmigiano Reggiano

CASONCELLI DI OSSO BUCO / 21

Homemade casoncelli pasta filled with veal osso buco, gremolata butter sauce

RISOTTO AL NERO DI SEPPIA / 25

Squid ink risotto with charred octopus, saffron emulsion, pickled fennel

RAVIOLI VERDI ARROTOLATI / 19

Rolled green pasta filled with mushroom ricotta, pine nuts, peas, wild garlic pesto

MAFALDE AL TARTUFO / 19

Mafalde pasta, wild mushrooms, Parmigiano Reggiano cream, fresh seasonal truffle

SECONDI

POLLO ALLA DIAVOLA / 25
Chargrilled spicy chicken thighs, Calabrian chilli honey glaze, potato rosti, pickled shallots, crispy shallots and mint yoghurt

SIGNOR TOMAHAWK / 26
Chargrilled pork tomahawk, parsley & Parmigiano mash, vermouth mustard jus and crispy herb pangrattato

TRIGLIA ALLA CAVALLO / 28
Chargrilled red mullet, lobster bisque, dill & parsley salsa verde, courgette flower filled with a light prawn mousse with lemon-chive pommes soufflées

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



BISTECHE

ALL OUR STEAKS ARE 32 DAY AGED

12OZ RIBEYE / 31

8OZ FILLET / 34

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

Peppercorn - Wild Mushroom -
Dolce Latte

CONTORNI

TRUFFLE PARMIGIANO FRIES / 6

CHARRED TENDERSTEM BROCCOLI WITH TOASTED PISTACHIO & GARLIC / 7

CHARRED CORN WITH CALABRIAN CHILLI BUTTER & PARMESAN / 6

PIZZA

MARGHERITA / 14
San Marzano DOP tomato sauce, mozzarella fior di latte, mozzarella di bufala, Parmigiano Reggiano, fresh basil

DOPPIO PEPPERONI / 15
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

BUTTERED MASH POTATOES / 6

ROCKET & PARMIGIANO REGGIANO SALAD / 5

ASPARAGUS, CONFIT TOMATOES & GARLIC BUTTER / 8

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.

ITA
LIA