

ANTIPASTI STARTERS

Selezione di pane Bread selection	5
Olive di Nocellara Italian olives from Nocellara	5
Burrata con pomodorini Burrata with datterino tomatoes	16
Carpaccio di manzo Beef carpaccio with truffle mayo, wild rocket, honey mushroom and parmesan shaves	18
Melanzana alla parmigiana Baked aubergine layered with our tomatoe sauce, smoked scamorza cheese and Parmigiano Reggiano 24mo	16
Calamari fritti Fried calamari with tartare sauce	22
Gamberi fritti Fried tiger prawns with spicy mayo	18
Carciofo alla romana Roman style braised artichokes	15
Insalata di puntarelle Inner stalk of the Catalonian chicory salad dressed with EVO oil, garlic and anchovies	13
Polpette di carne in umido Home-made meatballs cooked in tomato sauce	15

Our menu contains allergens. If you suffer from food allergy or intolerance, please let a member of the staff know upon placing your order.
All prices are inclusive of vat. A discretionary service charge of 13,5% will be added to the total bill.

I C R U D I R A W

Ostriche di Maldon Maldon oysters each	5	Carpaccio di spigola Seabass carpaccio	18
Tartare di tonno con salsa ponzu Red tuna tartare, spicy mayo and sesame tuille	20	Sashimi di ricciola Yellowtail sashimi, spicy soya dressing and black truffle	20
Tacos di gamberi rossi di Mazzara Corn tacos with avocado salad, Sicilian redprawns and spicy mayo	24	Carpaccio di gamberi rossi Sicilian red prawns carpaccio with EVO Orsini and lime zest	24

A D A M A S C A V I A R



Black label Classic selection served with crème fraiche and blinis	10g - 28 30g - 70
Pink label Oscietra Premium Oscietra served with crème fraiche and blinis	10g - 42 30g - 95
Blue label Oscietra Imperial Beluga served with crème fraiche and blinis	10g - 95 30g - 265

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PRIMI PIATTI

PASTA DISHES

Spaghettoni cacio e pepe	20
Spaghetti with a black pepper and pecorino romano sauce served from the cheese wheel (add black truffle 8)	
Spaghettoni alla carbonara	20
Spaghetti with creamy egg sauce and pecorino cheese sauce topped with guanciale	
Paccheri alla gricia tartufata	28
Paccheri with guanciale and white wine ragout, pecorino cheese and black truffle	
Tagliatelle alla Bolognese	18
Grappelli's Bolognese sauce tagliatelle	
Tortello al nero di seppia gamberi e lime	26
Squid ink home-made tortelli stuffed with prawns and lime served with pecorino and black pepper sauce	
Tagliatelle ai frutti di mare	28
Tagliatelle with prawns, squid and mussels with datterino tomato sauce	
Spaghetti alla chitarra al pomodoro	18
Spaghetti with Nolano tomato sauce Evo Orsini and fresh basil	
Spaghetti alla Nerano	22
Spaghetti with roman courgette, parmesan cheese and provolone del Monaco cheese	

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SECONDI PIATTI

MAIN COURSES

Saltimbocca alla Romana	24
Prime cut veal escalope topped with Parma ham and sage, served with mashed potatoes	
Pollo ruspante alla diavola	26
Spicy baby chicken with Taggiasche olives served with sauteed cavolo nero	
Cotoletta alla Milanese	40
Breaded veal cutlet milanese style served with rocket salad and tomatoes	
Costata di manzo in crosta annerita alla griglia	42
Blackened crust rib eye steak from Norfolk (14oz/400gr)	
Fegato di vitello alla Veneziana	22
Pan fried calf liver in french white onions and wine sauce served with mashed potatoes	
Spigola al sale	35
Whole seabass baked in salt crust	
Filetto di salmone glassato al miso	26
Mizo glazed salmon fillet with green beans and sesame soy dressing	
Coda di rospo porchettata	24
Monkfish medallions with garlic and italian herbs served with beurre blanc and samphire	

FISH MARKET

Our menu feature daily fresh fish.

Anything from the market is generally offered as salted crust,
grilled or oven baked.

Please ask your waiter what's on today or just make your way to
the market to choose from the today arrivals.

Fish prices are changing dailt and are based on the market rate.

C O N T O R N I S I D E S

Verdure arrostate al forno Seasonal oven baked vegetables	8
Patate al forno Garlic and herbs roasted potatoes	7
Zucchine romanesche fritte Fried romanesco courgettes	9
Puntarelle ripassate Garlic and chill sauteed Catalonian chicory leaves	7
Insalata mista Mixed leaf salad with tomatoes	7
Insalata verde Green leaf salad	6
Spinaci al burro e parmigiano Butter and parmesan sauteed spinach	8
Cavolo nero ripassato Garlic and chill sauteed cavolo nero	7

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DOLCI DESSERT

Millefoglie al cioccolato e frutti di bosco Millefeuille with chocolate cream and berries	12
Tiramisù classico Classic Tiramisù	10
Crème Brulée al pistacchio Pistachio Crème Brulée	12
Babà alla crema Sponge cake soaked in a citrus-scented rum	12
Fragole con cioccolato fondente e panna montata Fresh strawberries dipped in a dark chocolate served with whipped	12
Gelati Artigianali Ice cream selection per scoop	4
Selezione di formaggi Cheese selection	16

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