



Nibbles

Nocellara olives (vg)	4	Truffle oil & Parmesan French fries (v)	9	Focaccia Basket (vg)	4
Salted Marcona's almonds (vg)	4.5	Arancini mozzarella & spinach* (vg)	8	Gnocco Fritto (v)	8

Starters

ANTIPASTO (serves 2 people)	25
Italian cured meats & cheeses selection with pickles & bread	
PANE PIZZA & OLIVES (vg)	9
Pizza tossed with rosemary herbs, EVO oil, sea salt	
BRUSCHETTA AL POMODORO (vg)	9
Toasted sourdough bread with baby tomatoes, garlic, basil, red onion and EVO	
AVOCADO VINAIGRETTE (vg)	8
BURRATA (v)	12.5
Puglian soft cheese served with baby tomatoes	
WITH PARMA HAM 20 month cured	8
WITH MORTADELLA with pistacchio	7
CARCIOFI MARINATI ALLA ROMANA (v)	13
Marinated artichoke hearts, EVO & lemon vinaigrette shaved pecorino cheese	
BRESAOLA	17
Air dried sliced cured beef carpaccio from Valtellina served with rocket salad and shaved Parmigiano Reggiano cheese	
PARMIGIANA DI MELANZANE (v)	14.5
Grilled aubergines layered with mozzarella, fior di latte, Parmigiano Reggiano cheese, tomato sauce and basil	
Pasta	
AGLIO OLIO & PEPERONCINO (v)	13
Spaghetti with EVO oil, garlic & chilly	
GNOCCHI ALLA SORRENTINA (v)	16
Potato dumplings with tomato sauce, mozzarella & Parmigiano Reggiano	
RIGATONI ALLA NORMA (v)	17
Grilled aubergines, garlic, home made tomato sauce, Sicilian salted ricotta cheese & basil	
TAGLIATELLE ALFREDO (v)	17
Egg tagliatelle with Parmigiano Reggiano cheese, cream and butter sauce	
LASAGNA	17
Home made beef bolognese & bechamel sauce*	
TAGLIATELLE ALLA BOLOGNESE	18
Egg tagliatelle & home made beef bolognese sauce	
SPAGHETTI ALLA CARBONARA	19
With crispy guanciale (pork jaw) egg yolks, Pecorino cheese, Parmigiano Reggiano & black pepper	
RIGATONI ALLA AMATRICIANA	18
With home tomato sauce, guanciale (pork jaw), Pecorino cheese, onion & chilli	

Soups

STRACCIATELLA SOUP (vg)	11
Shredded egg consomme & Parmigiano Reggiano served with bread crouton	
MINISTRONE SOUP (vg)	12
Seasonal vegetables soup served with bread crouton	

Mains

LA MILANESE ALLA MILANESE	34
A premium Veal cutlet (on the bone), breaded in the classic style and pan fried to golden perfection. Served with French fries or a fresh rocket salad topped with Parmigiano Reggiano.	
CHICKEN MILANESE	26
Corn fed chicken supreme milanese style pan fried with clarified butter & rosemary served with rocket salad and Parmigiano or French fries.	
"recognised as the best Milanese in London by numerous reviews"	
Please note: this dish is prepared fresh and requires at least 15 minutes to cook, so we recommend starting with a delicious appetiser while you wait.	
POLLO AL ROSMARINO	22
Corn fed chicken with rosemary sauce served with salad	

Sides

Green salad (vg)	5
Rosemary potatoes (v)	6
Tomato & red onion salad (vg)	6
French fries (v)	6
Ruola e Parmigiano Reggiano (v)	6
Spaghetti al pomodoro (vg)	10/15

Daily specials available

Please let us know and ask a member of staff for any question regarding allergies or dietary requirements, our dishes are made here and may contain trace ingredients.

DISCRETIONARY SERVICE CHARGE 12.5% IS ADDED TO YOUR BILL.

ALL PRICES ARE INCLUSIVE OF VAT. (EVO) EXTRA VIRGIN OIL. (V) VEGETARIAN. (VG) VEGAN *ALLERGY*