

## Pasta

Linguine with clams, baby spinach ginger, lemon, chilli and garlic	17.50
Oxtail ravioli with tomato, red onion and rosemary	16.50
Gnocchi with kaboucha squash, gorgonzola, pecan nuts and sage	14.50
Tagliolini with Cornish Brown crab, coriander seeds, cumin, tumeric and lime leaves	21.50

## Dessert & Cheese

Macadamia semi-freddo, mascarpone cream and sesame tuile	6.50
Delizie al cioccolato	7.50
Duck egg custard tart with ginger poached rhubarb	6.50
Tiramisu	6.00

## Side orders

Spinach, garlic and pine nuts	5.00
Sautéed new potatoes	4.50
Misticanza	4.50
Mixed salad	4.50
Rocket and parmesan salad	4.25
Umbrian lentils	4.00
Roast pumpkin	4.00
Grilled polenta	4.00

Vanilla cheesecake with tropical fruit and toasted coconut	6.50
Home-made ice creams and sorbets	5.00
Italian cheese board	10.50

Please notify us of any food allergies.

Artwork for sale - Jill George Gallery W1

*An optional service charge of 12.5% will be added  
to your bill.*

## Antipasti

Organic salmon tartare with radish,  
courgette and smoked salt 9.75

Buffalo mozzarella,  
baby beetroots, rocket and speck 9.75

Char-grilled cuttlefish with  
chickpeas, chilli, garlic and rosemary 9.50

Jerusalem artichoke soup with  
tiger prawn wrapped in lardo 10.75

## Meat

Char-grilled Angus beef fillet, artichoke  
trifolatti and roasted bone marrow. 35.00

Honey roasted Telmara duck with  
pumpkin and sage arancino. 21.00

Pan-fried Calves liver, grilled polenta  
cipollotti onions, sage and balsamic. 22.50

Slow roasted breast of Black Face lamb,  
with mashed potato, spring onions  
and parmesan. 19.75

Pear, endive, watercress, walnut  
and fromagio di capra salad 9.75

Capocollo with fennel, blood orange  
and tarragon dressing 8.50

Puntarella, celery and anchovy  
salad with parmesan crostini 8.50

Manicomio antipasti board for two 18.00

Home-made focaccia & Sicilian olive oil  
1.95

## Fish

Pan-fried Icelandic cod and salsify fritto  
with a walnut and caper sauce. 19.50

Tuscan fish stew with saffron new  
potatoes, tomato, garlic and chilli. 24.50

Roast halibut, parsnip and vanilla puree  
with pancetta and red wine infusion.  
25.00

Grilled swordfish and piquillo pepper  
involtini with fregola, anchovies  
and rosemary. 19.50