

SCARPETTA

Rosemary Focaccia (pb) £6
Stracciatella, olive oil (v,gf) £8
Smoked Whipped Ricotta (v,gf) £8
Crispy Polenta, n'duja mayo (gf) £6
Truffle Arancini (v) £3.5pp

ANTIPASTI

Caprese, tomato, stracciatella, calabrian chilli (v,gf) £12
Zucchini Caesar, Grana Padano, pangrattato (gf) £12
*Radicchio Salad, orange &
caramelised pecans (pb,gf) £14*
Carne Cruda, n'duja, pane carasau £16
Smoked Salmon Crudo, citrus, pomegranate £16

PRIMI

Spaghetti, garlic, chilli, anchovy pangrattato £18
Bucatini, Cacio e Pepe (v) £19
Sardinian Gnocchi, chicken offal ragù, peperoncino £21
Ravioli, porcini mushroom, tarragon & hazelnuts (pb) £22
Calamarata, prawns, tomato, chilli £24
Maccheroni, beef bolognese, Grana Padano £24

~ add Truffle £6 ~

SECONDI

Parmigiana di Melanzane (v,gf) £24
Nonna's Beef & Oregano Meatballs, parmesan polenta, pangrattato £25
Cod, butter bean & agretti stew (gf) £26
Half Spatchcock Chicken, cavolo nero, diavola sauce (gf) £26
Braised Veal Cheeks, saffron & spelt risotto, gremolata £29
Beef Sirloin di Manzo, bone marrow mashed potato, salsa Verde £45 for Two

CONTORNI

Tomato, rocket & ricotta salad (v,gf) £6
Rosemary Potatoes, sauce vierge (pb, gf) £6
Caesar Broccolini, smoked almonds £6
Parmesan Polenta (v,gf) £6

DOLCI

Pistacchio Cannoli, sweet ricotta (v) £6
Torta 900, whipped chocolate (pb) £9
Tiramisù, caramelised pecans (v) £8
*Amaretto Pannacotta, salted caramel,
buckwheat (gf) £7.5*

(PB) Plant-Based (V) Vegetarian (GF) Gluten Free

If you have any allergies or food intolerance, please advise a member of staff.

All prices include VAT. A discretionary 13.5% service charge will be added to your bill.

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COCKTAILS

Elegante

East London Gin, lemon, green Chartreuse, elderflower liquor, strawberry 14

Armonia

East London Gin, Creme de mure, grapefruit liqueur, maraschino, lemon 14

Fuoco

Cascabel tequila, Ancho Reyes, strawberry, lime 14

Passione

Whiskey, passion fruit liqueur, lime, honey, miraculous foamer, ginger ale 14

Alba

Campari, Kwai Feh, Enamor Yuzu, grapefruit soda, Prosecco 14

Timida

St. Germain, Enamor Yuzu, Creme de Rose, Prosecco, lemon 14

Dolce Al Palato

Takamaka rum, coconut milk, banana liqueur, Tico 14

Affogato Espresso Martini

Cascabel tequila, vanilla liqueur 43, cinnamon, vanilla ice cream, Origin espresso 14

NO-LO

Bollicine

Noughty, Press berry boost, elderflower, lemonade 9

No-Loma

Everleaf Marine, strawberry, grapefruit soda, lime 9

Soave

Pineapple juice, lemon, strawberry, grapefruit soda 9

FRIZZANTE

Ferrari Maximum, Blanc de Blancs - NV Trentino-Alto Adige (Italy) 14.5 / 80

VINO BIANCO

Garganega "G" - Verona (Italy) 9.5 / 37.5

Verdicchio "Terre di Valbona" DOC - Matelica (Italy) 11 / 42

Pinot Grigio Crote Giara - Verona (Italy) 11.5 / 46

VINO ROSSO

Corvina - Verona (Italy) 9.5 / 37.5

Nero d'Avola vigneti Zabù - Sicily (Italy) 11 / 44.5

Barbera d'Asti "Le Pole" - Nizza (Italy) 12.5 / 50

VINO ROSATO

Rosato - Verona (Italy) 11 / 45.5

BIRRA

Lucky Saint (0.5%, 330ml) £7

Noam, Bavarian Lager (5.2%, 330ml) £7

Posh Lager, Forest Road Brewing (4.1%, pint) £7

Work IPA, Forest Road Brewing (5.4%, pint) £7.5

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