

DA CONDIVIDERE

Homemade 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, gf) £3.5pp
Fried Pizzetta, Parma ham & stracciatella £9
Mixed Italian Salumi £11

ANTIPASTI

*Caprese Salad, tomato, stracciatella,
Calabrian chilli & basil (v, gf) £12*
Zucchini Caesar, Grana Padano, pangrattato (gf) £12
*Radicchio Salad, orange &
caramelised pecans (pb, gf) £14*
*Beef carpaccio, Grana Padano, rocket,
Venetian dressing £15*
Smoked salmon crudo, citrus, pomegranate & chili £16

PRIMI

Bucatini, Cacio e Pepe (v) £10 / £19
Tagliatelle, wild garlic, guanciale £11 / £20
*Sardinian Gnocchi, chicken offal ragù,
sweet pepper £12 / £21*
*Ravioli, porcini mushroom,
tarragon & hazelnuts (pb) £13 / £22*
Calamarata, prawns, cherry tomato, chilli £14 / £24
Maccheroni, beef Bolognese, Grana Padano £14 / £24

~ add Truffle £6 ~

SECONDI

Parmigiana di Melanzane (v) £24
Nonna's beef & oregano meatballs, Grana Padano polenta, pangrattato £25
Half Spatchcock Chicken, cavolo nero, diavola sauce (gf) £26
Seabass al cartoccio, mussels, prawns, cherry tomato, olives (gf) £28
Braised Veal Cheeks, saffron & spelt risotto, gremolata £29
Beef Sirloin, mashed potato, bone marrow, salsa verde £39

CONTORNI

Tomato, rocket & ricotta salad (v, gf) £6
Rosemary Potatoes, sauce vierge (pb, gf) £6
Caesar Broccoli, smoked almonds (gf) £6
Grana Padano polenta (v, gf) £6

(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.

@MORTIMERHOUSEKITCHEN