

CICCHETTI

- Homemade Focaccia (pb) £6*
- Stracciatella, olive oil (v,gf) £8*
- Smoked Whipped Ricotta (v,gf) £8*
- Crispy Polenta, n'duja mayo (gf) £6*
- Mushroom Arancini, Grana Padano mayo (v,gf) £3.5pp*

ANTIPASTI

- Heritage Tomatoes, pickled shallots, basil & balsamic dressing (pb, gf) £13*
- Radicchio Salad, clementines & caramelised pecans (pb,gf) £14*
- Burrata, figs, radicchio tardivo & pomegranate (v, gf) £14*
- Beef Carpaccio, Grana Padano, rocket, Venetian dressing £15*
- Octopus Salad, tomatoes, Taggiasca olives, balsamic dressing (gf) £18*

PRIMI

- Spaghetti alla Puttanesca (pb) £19*
- Sardinian Gnocchi, chicken offal ragú, sweet pepper £21*
- Pumpkin Ravioli, chestnut & sage (pb) £22*
- Calamarata, prawns, cherry tomato, chilli £24*
- Maccheroni, beef Bolognese, Grana Padano £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*
- Beef Sirloin, mashed potato, bone marrow, salsa verde £39*

CONTORNI

- Tomato, rocket & ricotta salad (v, gf) £6*
- Roast Potatoes, rosemary salt (pb,gf) £6*
- Charred Little Gem, Caesar dressing, Grana Padano (gf) £6*
- Cavolo Nero, garlic & chili (pb, gf) £7*

DOLCI

- Pistacchio Cannoli (v) £6*
- Affogato £7*
- Tiramisu, caramelised pecans (v) £8*
- Gelato & Sorbets - vanilla (v), pistacchio (v), chocolate (pb) or lemon (pb) £3 per scoop*

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

Please let our staff know if you have any allergies or dietary requirements, they will be able to adjust the menu accordingly.

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

@MORTIMERHOUSEKITCHEN