

CANTINETTA BRUNCH

UOVA IN CAMICIA ALLA CARBONARA

Two poached eggs, streaky bacon, brioche bun, Pecorino cheese served with mixed salad

£ 21

OMELETTE CACIO E PEPE (V)

Omelette with Pecorino cheese, black pepper served with rocket salad, cherry tomato and shaved Parmesan

£ 19

UOVA IN PURGATORIO

Two fried eggs, tomato sauce, beef prosciutto, Pecorino cheese

£ 22

UOVA STRAPAZZATE ALL'ARRABBIATA

Scrambled eggs, chilli, crunchy salami served with mixed salad

£ 17

HAMBURGER AL TARTUFO

Smashed black angus patty, brioche bun, white truffle sauce, shaved black truffle, served with hand cut fries

£ 27

ANTIPASTI

BUFALA CON CINTA SENESE

Buffalo mozzarella, Cinta Senese ham

£ 26

CRUDO DI RICCIOLA TARTUFATO

Yellowtail sashimi, truffle, with Sicilian lemon and soy sauce

£ 28

BURRATA, POMODORINI, (V) PINOLI E OLIO AL BASILICO

Burrata, cherry tomato, pine nuts and basil oil

£ 19

INSALATA CROCCANTE DI AVOCADO (VG)

Baby gem crunchy salad, avocado, goat cheese, cucumber, mixed seeds, orange, coriander

£ 22

PROSCIUTTO DI KOBE

Kobe ham

£ 39

PROSCIUTTO DI MANZO

45 days cured beef ribeye ham

£ 20

SELEZIONE DI SALUMI

Cured meat selection

£ 27

PRIMI PIATTI

PASTA FATTA IN CASA

Homemade pasta

KOBE BEEF CARBONARA

Signature beef carbonara, paccheri, egg yolk, Pecorino cheese, kobe beef karasumi

£ 36

PAPPARDELLE AL RAGU' DI WAGYU AL NOBILE DI MONTEPULCIANO

Wagyu, veal and Nobile di Montepulciano ragu' pappardelle

£ 28

LINGUINE ALL'ASTICE

Lobster linguine, bisque and cherry tomato

£ 56

CAVATELLI AL PESTO ZEFFIRINO (V)

"Zeffirino" pesto cavatelli

£ 26

PAPPARDELLE AL RAGU' MODERNO (V)

Our signature "Redefine" plant based mince ragu' pappardelle

£ 28

SECONDI PIATTI

BLACK COD AL VINSANTO

Vinsanto marinated wild black cod and sautéed spinach

£ 45

SCALOPPINA DI FILETTO DI VITELLO

Veal fillet escalope

Sauce of your choice: Chardonnay white wine or lemon sauce

£ 34 / £ 32

FILETTO AL PEPE VERDE

Grilled pepper sauce beef tenderloin

£ 38

BISTECCA ALLA FIORENTINA

Scottish T-bone steak - serves two 1.2kg

£ 139

CAVOLFIORE GRIGLIATO, LENTICCHIE, SPINACI, ANACARDI (VG)

Grilled cauliflower, lentils, spinach and cashew gazpacho

£ 24

IL FORNAIO

SELEZIONE DI PANE ARTIGIANALE (V)

Selection of artisanal bread

£ 7.50

PIZZATA ROSSA (V)

Our signature margherita stuffed focaccia

£ 19

PANETTONE SALATO (V)

Artisanal savoury panettone

£ 10

FOCACCIA DI RECCO (V)

Stracchino cheese focaccia

£ 19

V Vegetarian

VG Vegan option available

CONTORNI

PATATE ARROSTO E ROSMARINO (V)

Roasted new potatoes

£ 8

BROCCOLETTI CON AGLIO E PEPERONCINO DOLCE (VG)

Tenderstem broccoli, garlic and sweet chilli

£ 8

SPINACI SALTATI (VG)

Sautéed butter spinach

£ 8

CAVOLFIORE, SALSA VERDE E BALSAMICO (VG)

Cauliflower, salsa verde and balsamic

£ 8

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal.

A discretionary 13.5% gratuity will be added to your bill. All prices are inclusive of VAT.