



Takeaway Menu

Starters

- Burrata with Datterini Tomatoes and Black Olives 25.00
Cucumber, Avocado, Cherry Tomato and Sweetcorn Salad 18.00
Asparagus and Beetroot Salad with Goat Cheese 25.00
Artichokes and Avocado with Shaved Parmesan Cheese 26.50
Extra Sweet Prosciutto Crudo from Parma 26.50
Bresaola with Shaved Parmesan 26.50
Mortadella with Cornichons 20.50
Veal with Tonnato Sauce and Capers 26.50
King Crab Salad 35.00
Tuna Tartar 30.00
Fried Wild Argentinian Prawns 30.00
Riso al Salto 20.00
Aubergine alla Parmigiana 25.50
Steak Tartar 34.00
Beef Carpaccio 30.50
Caviar 50g/100g 115.00/220.00

Soups, Pasta and Risotti

- Minestrone Soup 13.00
Pasta e Fagioli (Bean Soup with Pasta) 13.00
Spinach and Cheese Cannelloni with Zucchini 28.00
Penne al Pesto 27.00
Paccheri alla Sorrentina 27.00
Spaghetti Pomodoro 27.00
Potato Gnocchi with Gorgonzola 27.00
Risotto Primavera (Vegetables) 29.00
Spaghetti with Branzino 30.50
Tagliardi with Veal Ragu' 28.00
Rigatoni alla Bolognese 28.00
Bucatini Amatriciana Bianca 28.00
Tortellini with Panna, Prosciutto and Piselli 28.00
Baked White Tagliatelle with Mushrooms 28.00
Baked White Tagliolini with Ham 28.00
Baked Green Tagliolini with Veal Ragu' 28.00



Takeaway Menu

Main Courses

- Dover Sole Fillets with Vegetable 47.50
Chilean Sea Bass alla Carlina 47.50
Monkfish with Datterini Tomatoes and Black Olives 39.00
Grilled Scottish Salmon with Vegetable 38.00
Branzino with Vegetable 38.00
Wild Argentinian Prawns Curry with Rice Pilaf 42.00
Seppie in Tecia with Grilled Polenta 40.00
Chicken Spezzatino alla Pizzaiola 30.00
Corn Fed Grilled Chicken with Vegetables 30.00
Veal farfalle with Lemon Sauce and Rice Pilaf 41.50
Veal Fillet Milanese with Rocket and Cherry Tomatoes 47.50
Rib Eye Tagliata 50.50
Lamb Chops with Vegetables 42.00
Calf Liver alla Veneziana with Polenta 37.50

Side Dishes

- Spinach 10.00
Broccoli 10.00
Green Beans 10.00
French Fries 10.00

Desserts

- Vanilla Meringue 15.00
Lemon Meringue 15.00
Tiramisu 15.00
Chocolate Cake 15.00
C London Cheese Cake 15.00
Panettone with Mascarpone 15.00
Vanilla Ice Cream a la Minute to share 20.00



- Whole Vanilla Meringue Cake 120.00



Drinks Menu

White Wine

- Pinot Grigio, Stocco 22.00
- Friulano, Marco Felluga 32.00
- Gavi di Gavi, La Raia 35.00
- Soave Classico La Rocca Pieropan 43.00
- Vintage Tunina, Jermann 120.00
- Cervaro della Sala, Antinori 85.00
- Rossj Bass, Gaja 120.00

Red Wine

- Barbera D'Asti la Luna e I Falo' 25.00
- Valpolicella Ripasso Superiore, Zenato 35.00
- Chianti Classico Monsanto 30.00
- Barolo, Eraldo Viberti 60.00
- San Leonardo, Tenute di San Leonardo 90.00
- Tignanello, Antinori 140.00

Sparkling Wine

- Bellini 50cl 30.00
- C London Prosecco 25.00
- Franciacorta Ca' del Bosco 50.00
- Taittinger Brut Reserve 60.00
- Laurent Perrier Brut Rose' 90.00
- Dom Perignon Moet & Chandon 240.00

Soft Drinks

- Coca Cola 5.00
- Coca Zero 5.00
- Diet Coke 5.00
- Soda Water 5.00
- Tonic 5.00
- Still Water 75cl 5.00
- Sparkling Water 75cl 5.00