



A LA CARTE MENU

HOMEMADE
SOFT & CRISPY FOCACCIA ...8
Serves 2
Freshly baked focaccia with Parmigiano cream & Italian truffle salami.

MALDON ROCK OYSTER ...5
Fresh oyster with mignonette sauce.

ANTIPASTI



FRIED MAC & CHEESE BALLS16
Crispy mac and cheese balls in marinara sauce.

TOMATO BURRATA19.5
Fresh 250g burrata with heirloom tomatoes and basil.

CALAMARI FRITTI18
Crispy calamari with spicy marinara sauce.

OCTOPUS ALLA GRIGLIA29
Robata grilled octopus, datterini tomatoes, sautéed baby potatoes, capers, olives and parsley vinaigrette.

SIGNATURE DISH

GREEN LIP BREADED MUSSELS19
Half shell mussels topped with a spicy bread crumb and garlic white sauce.

IBERICO MEATBALLS22
Meatballs in San Marzano tomato marinara sauce, topped with cheesy béchamel.

BEEF CARPACCIO26
Tenderloin steak in thin slices, arugula, sautéed

SIGNATURE DISH

RIGATONI ALLA VODKA ... 26
San Marzano tomato and vodka infused sauce, crispy guanciale, rigatoni and Parmigiano.

TRUFFLE CACIO E PEPE ... 30
Grandma's artisanal pasta with creamy Pecorino sauce and fresh black truffle.

LOBSTER RAVIOLI ... 38
Double ravioli with lobster, mascarpone cream and morel mushrooms in a rich sauce Américaine.

PASTA



SHORT RIB GNOCCHI ... 29
Sautéed creamy potato gnocchi in brown butter, slow cooked short rib and provolone cream.

SPICY LINGUINE CLAMS ... 32
Clams, mussels and linguine with garlic, white wine, parsley and chilli.

SIGNATURE DISH

OSSO BUCO ALLA MILANESE ... 65
Veal shank slow cooked in a cast iron casserole, served with saffron and Parmigiano risotto.

INSALATA

SIGNATURE DISH

CAESAR FROM SCRATCH 24
Tender lettuce leaves, Caesar sauce, bread rocks with garlic and Parmigiano flakes. Perfect for sharing.

PANZANELLA 18
Marinated tomatoes, cucumber, onions, basil, capers, sourdough bread and goats cheese.

ENTRÉE

EGGPLANT PARMIGIANA 21
Eggplant in layers with cheeses and home-made tomato sauce.

CHICKEN PARMIGIANO 31
Breaded chicken, marinara sauce, melted fresh mozzarella and Parmigiano.

CHILEAN SEA BASS OREGANATA 48
Baked Chilean sea bass with Parmesan and herb crumb, asparagus, Prosecco & saffron sauce.

DOVER SOLE15 PER 100G
Buttery sauce with caperberries and parsley.

STEAK

LOUIS WAGYU BURGER 200G29
Handmade brioche bun, Wagyu steak burger, smoked mayo, spicy tomato chutney, Montgomery cheddar and crispy Parmigiano.

NEW YORK STRIP48 62
Robata grilled striploin served to perfection.

CENTRE CUT TENDERLOIN 57.5 77 94
Robata grilled grass-fed beef fillet, served with pepper sauce and béarnaise.

TOMAHAWK150 PER KG
Grilled tomahawk steak, served with mushroom gravy.

VEAL CHOP 65
Roasted veal chop, prosciutto, Fontina cheese and gravy sauce.

WAGYU NEW YORK STRIP 500G125
Robata grilled British olive-fed Wagyu beef.

SIDES

CRISPY POTATOES WITH TRUFFLE AND PARMESAN 10

CRISPY POTATOES IN MARINARA SAUCE 9

CHEESE SWEET POTATO MASH 9

MAC & CHEESE 9

PARESAN & KALE SALAD 8

An entertainment fee of £4.95 per person is included in your bill to support the talented performers who help create an unforgettable experience throughout your visit.

A discretionary service charge of 10% will be added to your bill. If you have a food allergy or intolerance, please speak to a member of our team.