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# HOMEMADE SOFT & CRISPY FOCACCIA ...8

Serves 2

Freshly baked focaccia with Parmigiano cream & Italian truffle salami.

# MALDON ROCK OYSTERS

Fresh oyster with mignonette sauce.

SINGLE ... 5.5 HALF DOZEN ... 28

# ANTIPAST,



FRIED MAC & CHEESE BALLS....16.5

Crispy mac and cheese balls with Cajun mayonnaise.

TOMATO BURRATA.....19.5

Fresh 250g burrata with heirloom tomatoes and basil.

CALAMARI FRITTI......18

Crispy calamari with spicy marinara sauce.

OCTOPUS ALLA GRIGLIA.....29

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

LOUIS RECOMMENDS

GREEN LIP BREADED MUSSELS....19

Half shell mussels topped with a spicy bread crumb and garlic white sauce.

IBERICO MEATBALLS.....22

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

BEEF CARPACCIO......26

Tenderloin steak in thin slices, arugula, sautéed mushrooms, Parmigiano flakes and truffle dressing.

### SIDES

CRISPY	POTATOES.	 	11 <b>.</b> 5
WITH TRUFF	LE & PARMESAN		

CRISPY POTATOES	,
IN MARINARA SAUCE	

CAESAR SALAD......10

CHEESE SWEET POTATO MASH ......9

MAC & CHEESE......9

LEMON & GARLIC SPINACH.....8

PARMESAN & KALE SALAD .....8

EGGPLANT	PARMIGIANA	 2 1

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

DOVER SOLE ...... 15 PER 100G

Buttery sauce with caperberries and parsley.

CHILEAN SEA BASS OREGANATA ...... 48

Baked Chilean sea bass with Parmesan and herb crumb, asparagus, Prosecco & saffron sauce.

ENTRÉE

CHICKEN PARMIGIANO ......31.5

Breaded chicken, marinara sauce. melted fresh mozzarella and Parmigiano.

LOUIS WAGYU BURGER 200G ...... 29.5

Handmade brioche bun, Wagyu steak burger, smoked mayo, spicy tomato chutney, Montgomery cheddar and crispy Parmigiano.

# STEAK



SAUCES... ALL 3.5 -

Peppercorn • Béarnaise • American mustard • Diane

LOUIS RECOMMENDS

GRAIN FED ANGUS RIB-EYE ......42.5

Robata grilled 150-day grain-fed Angus Rib-Eye steak.

NEW YORK STRIP......48 62

Robata grilled striploin served to perfection.

Grilled Chilean grain-fed tomahawk steak.

Robata grilled grass-fed beef fillet.

CENTRE CUT TENDERLOIN......47 77

TOMAHAWK.....150 PER KG

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

WAGYU NEW YORK STRIP 500G.....125 Robata grilled British olive-fed Wagyu beef.

### **PASTA**



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

Lobster-filled ravioli, mascarpone cream and semi dried datterini tomatoes in rich sauce Américaine.

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.

LOUIS RECOMMENDS

OSSO BUCO ALLA MILANESE ......65

Veal shank slow cooked in a cast iron casserole, served with saffron and Parmigiano risotto.



## INSALATA

250g



CAESAR FROM SCRATCH .....24

Tender lettuce leaves, Caesar sauce, bread rocks with garlic and Parmigiano flakes. Perfect for sharing. PANZANELLA .....

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

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.