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.

STICKY BOURBON SHORT RIB22

Slow cooked short rib, spicy mushrooms, sweet potato crisps and sticky Bourbon glaze.

CALAMARI FRITTI......18 Crispy calamari with spicy marinara sauce.

STEAK TARTARE.....

Spiced steak tartare, Parmigiano foam with lasagne sheet and egg yolk.

OCTOPUS ALLA GRIGLIA.....

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.....

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

GAMBERONI AGLIO E OLIO.....21

Buttery shrimps with garlic on toasted focaccia.

BEEF CARPACCIO...

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

> Welcome to Louis, check your coat, take a booth, sip a glass, savour the food. We'll set the stage.



VEAL MILANESE 350G 57.5

DOVER SOLE 15 PER 100G

STEAK

SAUCES... ALL 3.5 -

Peppercorn • Béarnaise • American mustard • Diane

CENTRE CUT TENDERLOIN......47 77

WAGYU NEW YORK STRIP 500G.....125

GRAIN FED ANGUS RIB-EYE

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

Breaded veal chop served with saltimbocca sauce.

BRANZINO CROCCANTE......

Buttery sauce with caperberries and parsley.

CHICKEN PARMIGIANO Breaded chicken, marinara sauce, melted fresh

aubergine croquette.

LOUIS RECOMMENDS

LOUIS RECOMMENDS

NEW YORK STRIP.....

Robata grilled grass-fed beef fillet.

TOMAHAWK....

Robata grilled striploin served to perfection.

Grilled Chilean grain-fed tomahawk steak.

Robata grilled British olive-fed Wagyu beef.

mozzarella and Parmigiano.

Sautéed sea bass fillet, spicy butter sauce and smoked





POLLO ALLA CALABRESE
LOUIS WAGYU BURGER 200G29.5
Handmade brioche bun, Wagyu steak burger, smoked mayo, spicy tomato chutney, Montgomery cheddar and crispy Parmigiano.
EGGPLANT PARMIGIANA21
Eggplant in layers with cheeses and home-made tomato sauce.
CHILEAN SEA BASS OREGANATA48
Baked Chilean sea bass with Parmesan and herb crumb, asparagus, prosecco & saffron sauce.

PASTA



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

TRUFFLE CACIO E PEPE

Grandma's artisanal pasta with creamy Pecorino sauce and fresh black truffle.

LOBSTER RAVIOLI..... 38 Lobster-filled ravioli, mascarpone cream and semi-dried

SHORT RIB GNOCCHI

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

datterini tomatoes in rich sauce Américaine.

DUCK CAVATELLI Handmade cavatelli pasta with slow cooked duck ragu.

30

OSSO BUCO ALLA MILANESE Veal shank slow cooked in a cast iron casserole,

served with saffron and Parmigiano risotto.

— NSALATA / DISALATA

...150 PER KG

350g 450g

48 62



CAESAR FROM SCRATCH

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 goat's cheese.





CRISPY POTATOES11.5		
WITH TRUFFLE & PARMESAN		
CRISPY POTATOES		
IN MARINARA SAUCE		
CAESAR SALAD10		
CHEESE SWEET POTATO MASH		
MAC & CHEESE		
LEMON & GARLIC SPINACH		
WALDORF BEETROOT SALAD8		

INTRODUCING OUR EXCLUSIVE TROLLEY SERVICE

Designed to elevate your dining experience to new heights of sophistication and pleasure.



DESSERT

DARK CHOCOLATE TART... 12.5 BAKED NEW YORK CHEESECAKE ... 12.5 TIRAMISÙ ... 12.5



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.