#### 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 & cheese balls with Cajun mayonnaise.

TOMATO BURRATA..... .....19.5

Fresh 250g burrata with heirloom tomatoes and basil.

STICKY BOURBON SHORT RIB ...... 22

Spicy mushrooms, sweet potato crisps and sticky Bourbon glaze.

CALAMARI FRITTI.....

Crispy calamari with spicy marinara sauce.

STEAK TARTARE ..... Parmigiano foam with Lasagne sheet and egg yolk.

OCTOPUS ALLA GRIGLIA.....29 Datterini tomatoes, sautéed baby potatoes, capers,

LOUIS RECOMMENDS

olives and parsley vinaigrette.

GREEN LIP BREADED MUSSELS....19

With a spicy bread crumb and garlic white sauce.

IBERICO MEATBALLS.....21

San Marzano tomato marinara sauce, topped with cheesy béchamel.

GAMBERONI AGLIO E OLIO.....21 Buttery shrimps with garlic on toasted focaccia.

BEEF CARPACCIO......

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.



.....15 PER 100G

VEAL MILANESE 350G ...... 57.5

Breaded veal chop served with saltimbocca sauce.

Sautéed sea bass fillet, spicy butter sauce and smoked

Marinara sauce, melted fresh mozzarella and Parmigiano.

STEAK

SAUCES... ALL 3.5 -

Peppercorn • Béarnaise • American mustard • Diane

GRAIN FED ANGUS RIB-EYE .... Robata grilled 150-day grain-fed Angus Rib-Eye steak.

CENTRE CUT TENDERLOIN.....

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

NEW YORK STRIP......

Robata grilled grass-fed beef fillet.

Grilled grain-fed tomahawk steak.

Robata grilled British olive-fed Wagyu beef.

CAESAR FROM SCRATCH.....

Tender lettuce leaves, Caesar sauce, bread rocks

with garlic and Parmigiano flakes. Perfect for sharing.

TOMAHAWK.....

Robata grilled striploin.

BRANZINO CROCCANTE ......

Buttery sauce with caperberries and parsley.

CHICKEN PARMIGIANO ...

aubergine croquette.

LOUIS RECOMMENDS

LOUIS RECOMMENDS

DOVER SOLE .....

ENTRÉE



Robata chicken breast, Calabrian polenta and chicken sausage sauce.  LOUIS WAGYU BURGER 200G	IX L.	
Smoked mayo, spicy tomato chutney, Montgomery cheddar and crispy Parmigiano.  EGGPLANT PARMIGIANA		•
Eggplant in layers with cheeses and home-made tomato sauce.  CHILEAN SEA BASS OREGANATA43		0.10
		EGGPLANT PARMIGIANA
		CHILEAN SEA BASS OREGANATA 48 Parmesan and herb crumb, asparagus, Prosecco & saffron sauce.

### **PASTA**



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

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

LOBSTER RAVIOLI	38
Mascarpone cream and Datterini tomatoes in rich	
sauce Américaine.	

SHORT	RIB	GNOCCHI		29
Slow cooked	chart ri	h brown butter a	nd provolone cream	

DUCK CAVATELLI	30
Handmade cavatelli pasta with slow cooked duck ragu.	

Osso Buco Alla Milanese	65
Veal shank, served with saffron and Parmigiano risotto.	

...48 62

..47 77

.....150 PER KG



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
Curren Curren Berline Miles
CHEESE SWEET POTATO MASH
MAC & CHEESE
MAC & CITELSE
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.