

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

ANTIPASTI	
	
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.
CALAMARI FRITTI18	Crispy calamari with spicy marinara sauce.
STEAK TARTARE24	Parmigiano foam with Lasagne sheet and egg yolk.
OCTOPUS ALLA GRIGLIA.....29	Datterini tomatoes, sautéed baby potatoes, capers, olives and parsley vinaigrette.
LOUIS RECOMMENDS	
GREEN LIP BREADED MUSSELS....19	With a spicy bread crumb and garlic white sauce.
IBERICO MEATBALLS21	San Marzano tomato marinara sauce, topped with cheesy béchamel.
GAMBERONI AGLIO E OLIO21	Buttery shrimps with garlic on toasted focaccia.
BEEF CARPACCIO26	Sautéed mushrooms, Parmigiano flakes and truffle dressing.
LOBSTER ROLL19.5	Lobster, smoked mayo, garlic butter.
UPGRADE TO SURF & TURF ROLL3	

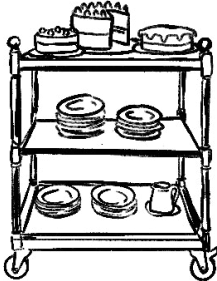
ENTRÉE	
VEAL MILANESE 350G57.5	Breaded veal chop served with saltimbocca sauce.
BRANZINO CROCCANTE34	Sautéed sea bass fillet, spicy butter sauce and smoked aubergine croquette.
DOVER SOLE.....15 PER 100G	Buttery sauce with caperberries and parsley.
LOUIS RECOMMENDS	
CHICKEN PARMIGIANO31.5	Marinara sauce, melted fresh mozzarella and Parmigiano.
STICKY BOURBON SHORT RIB34	Spicy mushrooms, celeriac and sticky Bourbon glaze.
POLLO ALLA CALABRESE.....29.5	Robata chicken breast, Calabrian polenta and chicken sausage sauce.
LOUIS WAGYU BURGER 200G29.5	Smoked mayo, spicy tomato chutney, Montgomery cheddar and crispy Parmigiano.
EGGPLANT PARMIGIANA.....21	Eggplant in layers with cheeses and home-made tomato sauce.
CHILEAN SEA BASS OREGANATA48	Parmesan and herb crumb, asparagus, Prosecco & saffron sauce.
WHOLE LOBSTER 600G80	Grilled lobster, garlic butter and lemon.

STEAK	
	
SAUCES... ALL 3.5	
Peppercorn • Béarnaise • American mustard • Diane	
LOUIS RECOMMENDS	
GRAIN FED ANGUS RIB-EYE42.5	250g Robata grilled 150-day grain-fed Angus Rib-Eye steak.
NEW YORK STRIP.....48	350g 450g Robata grilled striploin.
CENTRE CUT TENDERLOIN.....47	200g 350g Robata grilled grass-fed beef fillet.
TOMAHAWK150 PER KG	Grilled grain-fed tomahawk steak.
WAGYU NEW YORK STRIP 500G125	Robata grilled British olive-fed Wagyu beef.

PASTA	
	
RIGATONI ALLA VODKA26	San Marzano tomato and vodka infused sauce, crispy guanciale and Parmigiano.
TRUFFLE CACIO E PEPE30	Grandma's artisanal pasta with creamy Pecorino sauce and fresh black truffle.
LOBSTER RAVIOLI38	Mascarpone cream and Datterini tomatoes in rich sauce Américaine.
SHORT RIB GNOCCHI29	Slow cooked short rib, brown butter and provolone cream.
DUCK CAVATELLI30	Handmade cavatelli pasta with slow cooked duck ragu.
OSSO BUCO ALLA MILANESE65	Veal shank, served with saffron and Parmigiano risotto.

INSALATA	
CAESAR FROM SCRATCH24	Tender lettuce leaves, Caesar sauce, bread rocks with garlic and Parmigiano flakes. Perfect for sharing.
PANZANELLA18	Marinated tomatoes, cucumber, onions, basil, capers, sourdough bread and goat's cheese.

SIDES	
CRISPY POTATOES11.5	WITH TRUFFLE & PARMESAN
CRISPY POTATOES.....9.5	IN MARINARA SAUCE
CAESAR SALAD.....10	
CHEESE SWEET POTATO MASH.....9	
MAC & CHEESE.....9	
LEMON & GARLIC SPINACH.....8	
WALDORF BEETROOT SALAD.....8	

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	
APPLE PIE ...12.5	

DESSERT WINE	
	75ML BOTTLE
MACULAN DINDARELLO.....12	35.5CL 55
DONA ANTONIA FERREIRA.....16	75CL 140
20 YO tawny port	
OREMUS TOKAJI ASZÚ.....28	50CL 185
5 Puttonyos	