

Milano
BAR RISTORANTE

CICCHETTI

WHILE YOU WAIT

SICILIAN OLIVES VE	4.95
Sicilian Nocellera verde olives served with pane carasau bread	
PANE FINO ALL AGLIO V VE	7.00
Hand stretched garlic breads Rosemary sea salt / Mozzarella / Tomato oregano	

INSALATA

SALADS

INSALATA FENNEL VE	14.95
Fennel, artichoke, orange, bitter leaves, fresh herbs add chicken or prawns £4.00	
INSALATA DI CESARE	17.95
Chicken, croutons, parmesan	

PIZZA

MARGHERITA V	13.95
D.O.P San Marzano tomato, fior di latte, basil	
PRIMAVERA V	14.95
D.O.P San Marzano tomato, fior di latte, vegetables, artichokes, rocket, pesto	
CALABRESE	15.95
D.O.P San Marzano tomato, fior di latte, 'ndjua, hot honey	
BRESOLA	15.95
D.O.P San Marzano tomato, fior di latte, rocket, olive, parmesan	
CALZONE POLLO	16.95
D.O.P San Marzano tomato, fior di latte, chicken, rosemary, garlic, tomato sauce	
BOSCAIOLA	16.95
White base with fior di latte, sausage, wild mushrooms, fennel, crispy kale	

CARNE E PESCE

MEAT & FISH

POLLO SUPREMO	21.95
Roast chicken, potatoes, wild mushrooms, leeks, tarragon, truffle oil	
BRANZINO	24.95
Pan fried sea bass, rosemary fries, wilted greens Choose salsa verde, garlic butter or truffle butter	
FILETTO DI MANZO	30.00
COSTATA DI MANZO	35.00
28 DAY DRY AGED FILLET OR RIBEYE STEAK With tomatoes, rosemary fries Choose garlic butter, truffle butter, red wine sauce or salsa verde	
AROGOSTA GRIGLIATA	49.95
Whole grilled lobster, rosemary fries, mixed leaves Choose garlic butter, truffle butter or salsa verde	

CONTORNI

SIDES

ROSEMARY FRIES VE	6.00
TRUFFLE PARMESAN FRIES V	6.00
INSALADE VERDE VE	8.00
WARM GRILLED VEGETABLES VE	6.00
With artichokes, pangrattato	
SPINACHE VE	6.00
Chilli, garlic	
BROCCOLINI VE	6.00
Chilli, garlic, parmesan, pangrattato	

ANTIPASTI

STARTERS

BRUSCHETTA AL POMODORO VE	8.45	CARPACCIO DI MANZO	13.50
Toasted sourdough, tomato, basil, olive oil		Thinly sliced raw beef, parmesan, rocket, truffle dressing	
ARANCINI V	10.45	SEARED SCALLOPS	14.95
Crispy risotto balls, butternut squash, parmesan		Pan-seared king scallops, cauliflower, 'nduja, samphire	
COCKTAIL DI GAMBERI ROSSI	10.45	ROCK OYSTERS	4 for 12 6 for 18 12 for 34
Baby atlantic prawns, marie rose sauce, lettuce, lemon		Shallots, tabasco	
CALAMARI FRITTI	11.45	SELEZIONE DI SALUMI	16.00
Squid, lemon aioli		Charcuterie board with cured meats, flatbread, oils, butters	
BURRATA E POMODORO V	13.45		
Creamy mozzarella, tomato, red onion, basil			

PRIMI PIATTI

PASTA

CASARECCI PICANTE V VE	15.95	TAGLIATELLE ALLA BOLOGNESE	16.95
Tomato sauce, chilli, burrata Add chicken £2.00		Beef ragu, parmesan	
PASTA VERDE VE	16.95	SALSICCIA TAGLIATELLE	17.95
Courgette, broccolini, spinach, pesto & pangrattato		Sausage, fennel, wild mushroom	
RAVIOLI DI ZUCCA E RICOTTA V	17.95	CASARECCI GAMBERONI	20.95
Pumpkin & ricotta ravioli, parmesan, sage butter		Garlic prawns, tomato, chilli	
PARMIGIANA V	18.95	LINGUINE AL FRUTTI DI MARE	21.95
Aubergine, tomato sauce, fior di latte, rocket		Lobster glass, prawns, mussels, calamari, samphire, chilli, lemon	
LASAGNE AL FORNO	16.95	LINGUINE ALL' AROGOSTA	35.00
Minced beef, tomato and bechamel		Half lobster, samphire, tomato, chilli, basil	

Please ask a team member for available gluten free pizza and pasta options

BAMBINO PASTA E PIZZA 9.95
Please ask a team member for the available options

PER LA TAVOLA DESIGNED FOR TWO TO SHARE

FRITTO PORTOFINO
King prawns, calamari, scallops, mussels, lemon aioli, spicy tomato dip
26.95



LA GRAN CARBONARA
Served in a cheese wheel
Pecorino, pancetta, parsley
38.00

LINGUINE ALL' AROGOSTA
DA CONDIVIDERE
Whole lobster, samphire, tomato, chilli, basil to share
59.95

ARAGOSTA CON FILETTO DI MANZO
SURF AND TURF
Whole lobster and 10oz fillet with chilli, garlic butter, peppercorn, tomato, rosemary fries
79.95

DOLCI

DESSERTS

FRAGILONE DI BOSCO	7.45	CIOCCOLATO E PISTACHIO SUNDAE V	7.00
Strawberry ricotta cheesecake		With crushed pistachio	
TORTA SCURO V	7.95	SELECTION OF GELATO V	6.95
Cocoa sponge, hazelnut, cream		Choice of 3 scoops	
TIRAMISU V	7.95	MARITTOZZI PER LA TAVOLA	24.95
Espresso, mascarpone, lady fingers, cocoa		Indulge in all three dessert selections	
MARITTOZZO V	8.95		
Brioche bun, sweet whipped cream Choice of classic, chocolate, pistachio			
LIMONCELLO SUNDAE VE	7.00		
Lemon sorbet, limoncello shot			

V vegetarian VE vegan

Due to the nature of our business, we cannot guarantee food prepared on the premises is free from allergenic ingredients

A 10% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL