

Milano
BAR RISTORANTE

CICCHETTI

WHILE YOU WAIT

SICILIAN VERDE OLIVES VE	4.95
PANE FINO ALL AGLIO V VE	7.00
Hand stretched garlic breads <i>choose from</i> <i>Rosemary and sea salt / Mozzarella / Tomato and oregano</i>	

INSALATA

SALADS

INSALATA FENNEL V	14.95
Fennel, artichoke, orange, bitter leaves, fresh herbs	
INSALATA DI CESARE	17.95
Breadcrumbs chicken, pancetta, baby gem lettuce, tomatoes, parmesan, Ceasar dressing	

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, grilled vegetables, pesto	
POLLO E ROSEMARINO	17.95
D.O.P San Marzano tomato, fior di latte, roast chicken, pancetta, mushrooms, rosemary	
BRESOLA	15.95
D.O.P San Marzano tomato, fior di latte, thinly sliced air - dried beef, rocket, olives, parmesan	
CALABRESE	15.95
D.O.P San Marzano tomato, fior di latte, spicy 'nduja sausage, rocket, hot honey	
BOSCAIOLA	16.95
White base with fior di latte, sausage, wild mushrooms, fennel, crispy kale	
CALZONE POLLO	16.95
D.O.P San Marzano tomato, fior di latte, roast chicken, rosemary, garlic, spicy tomato sauce	

CARNE E PESCE

MEAT & FISH

POLLO SUPREMO	21.95
Roast chicken supreme, sauteed potatoes, tarragon sauce, truffle oil	
BRANZINO	24.95
Pan fried sea bass, rosemary fries <i>Choose salsa verde, garlic butter or truffle butter</i>	

FILETTO DI MANZO 8oz Fillet	35.00
COSTATA DI MANZO 10oz Ribeye	30.00
28 DAY AGED STEAK	
With vine tomatoes, rosemary fries <i>Choose peppercorn sauce, garlic butter, truffle butter, red wine sauce or salsa verde</i>	

MANZO STROGANOFF	21.95
Fillet beef, shallots, mushrooms, mustard, brandy with risotto, paprika	

ARAGOSTA GRIGLIATA	49.95
Signature whole grilled lobster, rosemary fries, mixed leaves <i>Choose garlic butter, truffle butter or salsa verde</i>	

WE ARE PROUD TO HAVE THE ONLY FRESH LOBSTER TANK IN THE CITY. YOUR LOBSTER WILL BE COLLECTED FRESH FROM THE TANK WHEN ORDERING



ANTIPASTI

STARTERS

BRUSCHETTA AL POMODORO VE	8.45	BURRATA E POMODORO V	13.45
Toasted sourdough, tomato, basil, olive oil, garlic		Creamy mozzarella, tomato, red onion, basil	
ARANCINI DI ZUCCA V	10.45	GAMBERONI DIAVOLA	13.95
Crispy risotto balls, butternut squash puree, parmesan		Toasted ciabatta, king prawns, chilli, white wine, cream	
COCKTAIL DI GAMBERI ROSSI	10.45	GAMBERI E 'NDUJA	13.95
Baby Atlantic prawns, Marie Rose sauce, lettuce, lemon, paprika		Sauteed king prawns, spicy 'nduja tomato sauce, cream, white wine with toasted sourdough	
CALAMARI FRITTI	11.45	SEARED SCALLOPS	14.95
Lightly fried squid with lemon aioli		Pan-seared king scallops, cauliflower purée, 'nduja, samphire	
CARPACCIO DI MANZO	13.50	ROCK OYSTERS	4 for 12 6 for 18 12 for 34
Thinly sliced raw beef, parmesan, rocket, truffle dressing		With shallot mignonette, lemon, tabasco	

PASTA

RIGATONI POLLO PICANTE	17.95	SALSICCIA TAGLIATELLE	17.95
Roast chicken, Neapolitan sauce, red peppers, chilli, panagratato, white wine with creamy burrata		Sausage, fennel, wild mushroom	
PASTA VERDE VE	16.95	LASAGNE AL FORNO	16.95
Linguine, courgette, broccolini, spinach, pesto, panagratato		Minced beef, Neapolitan sauce, red wine, bechamel sauce	
RAVIOLI DI ZUCCA E RICOTTA V	17.95	LINGUINE AL FRUTTI DI MARE	21.95
Pumpkin & ricotta ravioli, parmesan, sage butter		Prawns, mussels, calamari, pomodorini tomatoes, white wine, chilli	
PORCINI RISOTTO V	16.95	LINGUINE ALL' ARAGOSTA	35.00
Carnaroli rice, porcini mushrooms, rosemary, parmesan, truffle		Half lobster, lobster bisque, samphire, pomodorini tomatoes, white wine, chilli, basil	
TAGLIATELLE ALLA BOLOGNESE	16.95	SPAGHETTI AGLIO E OLIO V	13.95
Beef ragu, red wine, parmesan		Olive oil, garlic, chilli flakes, parmesan	

Please ask a member of our team for the gluten free options available

BAMBINO PASTA E PIZZA 9.95

Please speak to a team member to learn more about the children's options available

PER LA TAVOLA DESIGNED FOR TWO TO SHARE

LINGUINE ALL' ARAGOSTA
DA CONDIVIDERE
SERVED AT YOUR TABLE
Whole grilled lobster, lobster bisque, samphire, pomodorini tomatoes, white wine, chilli, basil
59.95



LA GRAN CARBONARA
SERVED IN A CHEESE WHEEL AT YOUR TABLE
Pecorino, pancetta, parsley
38.00

FRITTO PORTOFINO
A platter of lightly fried king prawns, tiger prawns, calamari, scallops, mussels, white wine, lemon aioli, spicy tomato dip
26.95

ARAGOSTA CON
FILETTO DI MANZO
SURF AND TURF
Whole lobster & 8oz fillet steak with chilli, garlic butter, peppercorn sauce, tomato, rosemary fries
84.95

CONTORNI

SIDES

ROSEMARY FRIES VE	5.50	GRILLED SEASONAL VEG VE	6.00
TRUFFLE PARMESAN FRIES V		With pangrattato	
SAUTEED POTATOES		SPINACHE VE	
With rosemary and garlic		With chilli, garlic	
INSALATA VERDE VE	6.00	BROCCOLINI V	6.00
Mixed leaves, rocket, baby gem lettuce, peashoots, radicchio, tomatoes, lemon dressing		With chilli, garlic, parmesan, pangrattato	

V vegetarian VE vegan

While we are not a gluten free restaurant and do not offer a separate gluten - free menu, several dishes from our A La Carte menu can be adjusted to accommodate gluten - free preferences. Please ask a member of staff for guidance on which dishes can be tailored to suit your dietary needs. We take the utmost care when preparing gluten - free requests, but due to the nature of our kitchen, we cannot guarantee the complete absence of gluten traces

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