

Cicchetti :- (pronounced chi - KET - tee) are medium size dishes, typically served in cicchetti bars in Venice. You can make a meal of them by ordering several plates which can be shared between friends. As dishes are freshly prepared they will be served as soon as they are ready.

To experience our Cicchetti menu we suggest 4 - 5 dishes between 2 people.

Truffle and Pecorino Ravioli (963 kcal)	14.25
Strozzapreti e Polpette <i>slow cooked beef meatballs in tomato sauce served with Strozzapreti pasta (636 kcal)</i>	9.50
Spaghettoni <i>with prawns, mussels, garlic, chilli & tomato (414 kcal)</i>	15.25
Spaghetti Carbonara <i>egg yolk & pancetta (589 kcal)</i>	9.85
Tagliatelle Bolognese <i>the oldest recipe of Nonna Maria from Bologna. Our sauce is slow cooked over 6 hours (554 kcal)</i>	9.90
Tagliolini all'Aragosta <i>with lobster & cherry tomato (379 kcal)</i>	17.95
Gnocchi Gorgonzola <i>in a baked parmesan basket (2577 kcal)</i>	10.50
Spinach and Ricotta Ravioli <i>with Pachino tomatoes (309 kcal)</i>	10.20
Ravioli Lobster <i>with lobster bisque & prawns (415 kcal)</i>	16.50
Melanzane Parmigiana <i>Classic Sicilian. Layers of aubergine, parmesan and tomato baked in the oven (342 kcal)</i>	10.85
Lasagne al Forno <i>layers of pasta with slow cooked beef ragu (574 kcal)</i>	9.50
Spaghetti Puttanesca <i>with olives, caper & a rich tomato sauce (496 kcal)</i>	10.85
Cavatelli con Melanzane e Saliccia <i>Cavatelli pasta served with aubergine & sausage (900 kcal)</i>	10.95
Paccheri con Ragu <i>large tube pasta served with slow cooked pork ribs (727 kcal)</i>	10.95
Black Ravioli <i>handmade ravioli filled with mascarpone & crab, served with fresh clams & white wine (362 kcal)</i>	14.30
Tagliolini Venezia, <i>gratin with ham & cheese (823 kcal)</i>	11.90

Margherita <i>the classic pizza of Naples with tomato, Fior di latte & basil (602 kcal)</i>	8.20
Calabrese <i>with Nduja Calabrian soft spicy sausage & Fior di latte (1011 kcal)</i>	9.30
Pollo Parmigiana <i>with smoked chicken, mozzarella cheese, parmesan & fresh basil (806 kcal)</i>	9.10
Prosciutto & Funghi <i>with Fior di latte, porcini mushrooms, Italian ham & tomato (691 kcal)</i>	9.10
Basilicata <i>with spicy sausage, chilli, tomato & Fior di latte (757 kcal)</i>	9.30
Fiorentina <i>with tomato, Fior di latte, spinach & egg (665 kcal)</i>	8.15
Calzone <i>folded pizza with tomato, cheese & ham (610 kcal)</i>	8.95
Pugliese <i>tomato, burrata, Parma ham, rocket & black truffle (857 kcal)</i>	10.20
Pizza Mortadella <i>Fior di latte, mortadella, pistacchio, Stracciatella di burrata (1217 kcal)</i>	9.20
Panzerotto Pugliese <i>fried pizza dough filled with San Marzano tomato sauce, buffalo mozzarella & basil (730 kcal)</i>	7.50

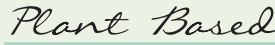
Baby Mozzarella	<i>fried cheese balls (301 kcal)</i>	6.50
Sicilian Arancini	<i>rice balls filled with beef ragu (988 kcal)</i>	8.20
Gamberoni Fritti	<i>tempura prawns dressed with a spicy mayonnaise (236 kcal)</i>	13.05

St Martin's Lane, London

LUNCH | DINNER

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A discretionary 12.5% service charge will be added to your bill.



Grilled Artichokes <i>with mint sauce (181 kcal)</i>	8.20
Spaghetti Puttanesca <i>with olives, capers</i> <i>& rich tomato sauce (496 kcal)</i>	10.50
Portobello Mushroom <i>grilled with herbs</i> <i>& truffle breadcrumbs (345 kcal)</i>	9.80
Penne Arrabbiata <i>with spicy tomato sauce (372 kcal)</i>	9.50

Spiedino di Pollo <i>chicken wrapped in</i>	10.55
<i>Pancetta with rosemary (310 kcal)</i>	
Grilled Rib-eye <i>steak served with parsley</i>	21.00
<i>& chilli dressing (508 kcal)</i>	
Polletto <i>chargrilled spatchcock chicken marinated</i>	12.50
<i>with rosemary (595 kcal)</i>	
Pollo Milanese <i>flattened breast of chicken, pan fried in</i>	10.50
<i>breadcrumbs with rocket & Pachino tomatoes (427 kcal)</i>	
Grilled Tuscan Fennel Sausage <i>served with roasted</i>	9.50
<i>potato and rosemary (727 kcal)</i>	
Mixed Grill <i>Italian homemade sausage, lamb cutlets</i>	22.50
<i>& rib-eye steak (919 kcal)</i>	
Fillet of Beef Tagliata <i>served with rocket, shaved</i>	23.95
<i>parmesan & balsamic vinegar (479 kcal)</i>	
Veal Milanese <i>veal pan-fried in bread crumbs (856 kcal)</i>	14.50

Calamari Fritti	<i>classic fried squid (381 kcal)</i>	8.50
Gamberoni Piccanti	<i>Sicilian prawns with chilli lemon & garlic (118 kcal)</i>	13.35
King Scallops	<i>gratin with garlic, olive oil, & breadcrumbs (367 kcal)</i>	12.95
Fillet of Sea Bass	<i>with olive oil, garlic, lemon zest & broccoli di rapa (982 kcal)</i>	13.50
Fillet of Sea Bass	<i>baked in black salt with herb & olive oil salmoriglio (895 kcal)</i>	13.50
Halibut	<i>with samphire, cherry tomato & chilli (391 kcal)</i>	12.95
Mixed Grilled Fish	<i>a selection of different fish & shellfish (635 kcal)</i>	18.95
Grilled Tuna	<i>served with gremolata dressing (279 kcal)</i>	14.50
Lemon Sole Mugnaia	<i>with butter lemon sauce & capers (449 kcal)</i>	12.95

Pisellini <i>baby peas with onions & bacon (541 kcal)</i>	4.65
Zucchine Fritte <i>fried courgette sticks (199 kcal)</i>	5.55
Patatine Fritte <i>chips (526 kcal)</i>	4.30
Patatine Fritte al Tartufo <i>chips with Parmesan & truffle (646 kcal)</i>	5.95
Roasted Potato <i>with onions (387 kcal)</i>	4.30
Tenderstem Broccoli <i>with garlic & chilli (114 kcal)</i>	4.80
Mixed Salad (73 kcal)	4.10
Rocket & Parmesan Salad (109 kcal)	4.20

**“Great food
and great service
from a true Italian”**

VINI

Bianco

NORTH

	glass (175ml)	glass (250ml)	btl
Remigio, Chardonnay	7.40	10.10	29.40
<i>100% Chardonnay, fruity bouquet with an elegant finish.</i>			
Sauvignon Ca Bolani (Veneto)	9.00	12.25	35.70
<i>Single vineyard north of Venice. Fragrant fresh white, bursting with flavours of tropical fruit.</i>			
Pinot Grigio Santa Margherita (Veneto)	9.80	13.05	39.10
<i>Dry, full-bodied but crisp and firm in structure, with an intense & typical aroma.</i>			
Lugana Costaripa Pievecroce (Veneto)			43.30
<i>Straw yellow. Delicate bouquet with parfum of white almond and golden apple. Savoury, fresh taste.</i>			
Gavi di Gavi Bataciolo (Piemonte)			51.40
<i>Novi Ligure, is Piedmont's leading white wine. This small, family run estate produces a prime example: a refined but intense, tangy dry white with an intriguing hint of lime.</i>			
Gavi La Scolca, Black Label			95.30
<i>Pale straw, with delicate greenish highlights. Highly typical, flinty accents; almonds and hazelnut in the finale.</i>			

CENTRAL

	glass (175ml)	glass (250ml)	btl
Trebbiano d'Abruzzo (Abruzzo)	7.60	10.30	30.30
<i>Undoubtedly one of the regions best whites. Good intensity and persistence on the nose.</i>			
Verdicchio Classico Castello Di Jesi (Marche)	7.85	10.85	31.40
<i>Pale straw in colour with green tinges, this wine has a fine scent and dryness with a good fruit-acid balance.</i>			
Pomino Bianco Frescobaldi			42.25
<i>Pinot Bianco and Chardonnay blend with flavours of apple and a spring white flower aroma.</i>			
Vermentino di Gallura DOCG Mancini (Sardinia)			46.55
<i>Straw yellow with greenish hues and an aromatic and elegant bouquet, balanced, smooth and well structured on the palate.</i>			
Cervaro Della Sala, Marchesi Antinori			128.75
<i>A luminous yellow with greenish highlights, shows toasted aromas along with notes of citrus and tropical fruit and lightly buttery sensations.</i>			

SOUTH & THE ISLANDS

	glass (175ml)	glass (250ml)	btl
Inzolia (Sicily)	7.85	10.85	31.40
<i>This stylish and full-flavoured dry white offers excellent value for money.</i>			
Grillo Bianco (Sicily)	7.85	10.85	31.40
<i>A wine with charm and finesse rarely found in the area. Full bodied, but delicate, rose petal aroma: the palate has fruit acidity and structure. This is the future "Pinot Grigio".</i>			
Bianco di Vespa (Puglia)	8.95	12.25	36.05
<i>The Fiano grapes has been cultivated in southern of Italy for over two thousand years . The grape is low yielding and early ripening and produces a crisp, well balanced wine, often with hints of honey and nuts.</i>			
Greco di Tufo Tenuta Cavalier Pepe (Campania)	10.75	14.45	42.75
<i>Smooth and elegant on the palate, full-bodied with mineral notes on the finish.</i>			
Colomba Platino (Sicily)	10.85	14.70	43.30
<i>The nose stand out yellow peach, melon, banana and jasmine. The palate is fresh, soft, fruity, balanced and medium-bodied.</i>			
Falanghina Iripinia DOC, Tenuta Cavalier Pepe (Campania)	10.95	15.15	43.30
<i>Fresh and fruity on the palate with strong and persistent notes of citrus, pineapple and white flowers. On the palate it is fresh with a perfectly balanced acidity and a good structure.</i>			
Lacryma Christi Bianco DOC, Tenuta Cavalier Pepe (Campania)	12.10	16.50	48.20
<i>Straw yellow in colour with hints of white peach and pear on the nose and a typical liquorice aroma. Well-structured and balanced wine, showing fine fruit complemented by mineral notes.</i>			
Gran Cru Rapitala (Sicilia)			73.55
<i>Honeydew melon and tropical fruits like pineapple and greengage, with notes of vanilla and cream.</i>			

ROSÉ

	glass (175ml)	glass (250ml)	btl (750ml)	magnum
Rosé Montepulciano Cerasuolo "Campirosa" DOC Illuminati (Abruzzo)	8.80	12.10	35.05	
<i>The colour is brilliant and clear. On the palate it has a dry, fresh, delicate texture with good persistence.</i>				
Pinot Grigio Rosé Torresella (Veneto)	8.70	11.90	34.65	
<i>The grapes are harvested during September then destemmed crushed & left to a brief cold maceration to bring out the primary aromas.</i>				
Costaripa Rosato Rosamara (Veneto)	10.55	14.65	43.30	86.55
<i>Very light blooming pink, characteristic of very soft, delicate vinification. Aroma: Inviting, well-rounded yet at the same time subtly elegant.</i>				
Calafuria, Salento IGT, Tormaresca (Puglia)			45.35	91.70
<i>100% Negroamaro. A fantastic rosé from the Salento peninsula, with fragrant notes of pomegranate, peach & grapefruit.</i>				

BIRRA

	btl (330ml)
Mastri Birrai Umbri, Italian Blonde Ale	6.70
<i>Rich aromas of lemon blossom & summer fruit, crafted from a selection of the best Italian spelt & finest malts.</i>	
Mastri Birrai Umbri, Italian Pale Ale	6.70
<i>An intense & cloudy amber colour with copper tones & a compact & persistant head.</i>	

ITALIAN BEER

	btl (330ml)
La Gradisca	6.65
Peroni	5.15
Moretti	5.15
Menabrea	6.75
Peroni Libera (non-alcoholic)	4.65

PROSECCO, CHAMPAGNE & SPARKLING

	flute	btl
Prosecco Santa Margherita	10.30	42.20
Franciacorta Brut Berlucchi 61		56.65
Aneri Organic Leone Prosecco	11.15	55.65
House Champagne Testulat	14.10	66.95
House Champagne Testulat Rosé	15.70	72.10
Veuve Clicquot Ponsardin Brut		100.45
Bollinger		118.45
Laurent-Perrier Rosé	21.15	123.60
Dom Perignon		247.20
Cristal		360.50

SOFT DRINKS & JUICES

Coke (73 kcal)	3.65	Ginger ale (68 kcal)	3.70	Fruit juices	4.15
Diet Coke (1 kcal)	3.65	Appletiser (129 kcal)	3.75	(Orange 72 kcal, Apple 76 kcal,	
Lemonade (70 kcal)	3.65	San bitter rosso (66 kcal)	3.75	Cranberry 38 kcal, Pineapple 82 kcal)	
Soda (0 kcal)	3.65	Crodino (61 kcal)	3.75		
Tonic water (56 kcal)	3.70	Sparkling water	btl 750ml	4.65	
Slimline tonic (0 kcal)	3.70	(0 kcal)			
Bitter lemon (35 kcal)	3.70	Still water (0 kcal)	btl 750ml	4.65	

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The discovery of a good wine is increasingly better for mankind than the discovery of a new star.
Leonardo da Vinci (1452/1519)

Rossi

NORTH

	glass (175ml)	glass (250ml)	btl
Remigio, Piemonte	7.40	10.10	29.40
<i>Ruby red in colour with subtle violet hints. Light and fruity on the palate. The Italians like this wine for everyday drinking because of its soft tannis, ripe fruit and ability to match a variety of foods.</i>			
Merlot Torresella (Veneto)	8.15	11.25	32.45
<i>Vivid ruby red in colour with a pronounced bouquet of herbs and blackberry with a dry taste, pleasantly tannic with a slightly bitter aftertaste.</i>			
Cabernet del Veneto (Veneto)	8.25	11.45	33.00
<i>An intense ruby red wine with a characteristic herbaceous flavour when young. It has balanced tannins with a full harmonious body.</i>			
Valpolicella Ripasso Domeni Veneti (Veneto)			46.55
<i>From the beautiful hilly villages east of Lake Garda, Ripasso wine have had a portion of the fermented, dried-skins from Amarone added to them. A beautiful deep ruby hue and lots of almost confected cherry, plum and berry fruits complemented by vanilla hints.</i>			
Barbera d'Asti (Piemonte)			51.00
<i>It has a brilliant transparency, ruby red colour with reflexes tending towards garnet. Its smell is vinous, clear with hints of vanilla and toasted bread; it presents hints of balsamic and spicy smell. It refines with age.</i>			
Barolo Figli Luigi Oddero	17.90	24.40	71.40
<i>Oddero's Barolo shows a developed, complex spicy nose and a multi-layered palette with a long, warm and tannic finish.</i>			
Amarone Della Valpolicella Classico (Veneto)	19.50	27.05	78.45
<i>This wine is aged between 1o-12 months in oak casks and it is unfiltered. Ample bouquet with delicate notes of cloves, wild berries and violet, with a good body, balanced tannins and a long and fruity finish.</i>			
Barbaresco, Bataciolo, DOCG (Piemonte)			77.25
<i>Delicately spicy with hints of florals and cooked fruit on the nose. Dry, full and robust with soft tannins.</i>			
Amarone Della Valpolicella Classico, Santa Sofia (Veneto)			100.95
<i>The colour is deep ruby red with a typical and intense bouquet and a delicate, full and velvety taste.</i>			

CENTRAL

	glass (175ml)	glass (250ml)	btl
Rosso Piceno (Marche)	7.85	10.85	31.40
<i>The distinct notes of ripe cherry on the nose are echoed on the seductively velvety palate. Silky tannins are perfectly balanced by a notable structure.</i>			
Montepulciano d'Abruzzo Illuminati (Abruzzi)	9.10	12.40	36.30
<i>Deep mature ruby red, rich full nose, with notes of oak and spice, full bodied, ripe and round.</i>			
Chianti Lamole (Toscana)	11.45	15.70	45.15
<i>Red, warm, round bouquet with flavours of ripe plum and spices. Good balance of tannins on the finish.</i>			
Rosso di Montalcino (Toscana)			55.65
<i>Bright ruby red, intense and very fine, with marked overtones of violet and blackberry with an elegant aftertaste.</i>			
Lago di Corbara (Umbria)			55.65
<i>'Castello di Corbara' is intense ruby red in colour with a bouquet of ripe fruit with overtones of spice Full and round on the palate, soft tannins and a lingering finish.</i>			
Castello Rapale, IGT Toscano Rosso, Mansalio (Toscana)			63.90
<i>A fantastic blend of Cabernet Sauvignon, Merlot, Sangiovese. Great value, with all the characteristics of a super Tuscan.</i>			
Brunello di Montalcino Col D'arcia			86.55
<i>Typical of Sangiovese with marked hints of plum. Intense and ample. The long ageing in the barriques oak leads to a very elegant nuance of species and vanilla.</i>			

SOUTH & THE ISLANDS

	glass (175ml)	glass (250ml)	btl
Negro Amaro (Puglia)	9.45	12.90	38.15
<i>The distinct notes of ripe cherry on the nose are echoed on the seductively velvety palate. Silky tannins are perfectly balanced by a notable structure.</i>			
Syrah Astoria (Sicilia)	9.50	13.15	39.15
<i>Very intense ruby red colour; typical bouquet with traces of red berry fruits, bilberry and liquorices. Its taste is full bodied and supple, very intense and with a good structure.</i>			
Normanno Nero d'Avola (Sicilia)	8.15	11.25	32.45
<i>Bright ruby with purple tones. Intense nose with berry fruit aromas. Medium weight with forward fruit flavours and a silky texture.</i>			
Primitivo Del Salento (Puglia)	11.35	15.75	45.45
<i>Fresh and harmonious which reflects the Pugliese nature on our table. This Full-bodied, lively, and fruity wine, is an ideal partner to light meats and fish with red sauces.</i>			
Cannonau Riserva (Sardegna)			49.75
<i>Ruby red, warm, dry, harmonious with a dominant, aristocratic oak flavour.</i>			
Taurasi Radici Black Label Tenuta Cavalier Pepe (Campania)			97.35
<i>Taurasi is made in the hill area of Avellino in eastern Campania along the Calore River. The Aglianico grapes are intense ruby red.</i>			

BEST OF THE BEST ITALIAN WINE

	btl
Le Serre Nuove Dell ' Ornellaia Bolgheri DOC	119.00
<i>Cabernet Sauvignon, Merlot, Cabernet Franc and a touch of Petit Verdot from Tuscany create this fresh fruited red with tones old wild mint and spices.</i>	
Amarone della Valpolicella Classico Costasera Masi	119.00
<i>Rich and intense flavours of deep cooked plums and cherries, mild but soft tannins made with tray dried grapes which age for a minimum of 3 months to create the unique taste.</i>	
Brunello di Montalcino, Biondi Santi - 13.5%	248.75
<i>This was one of the strongest Biondi Santi Brunello. Dark ruby-red. Very elegant, delicate nose of fruit caramel, violet and mineral notes. Full, concentrated palate showing great consistency and supported by savoury exuberance. Wonderful sense of place. Drink with meat. All Brunello di Montalcino wine is made exclusively from Sangiovese grapes grown on the slopes around Montalcino.</i>	
Tignanello, Marchesi Antinori - 14%	270.40
<i>An intense ruby red in colour, the aromas of the wine are characterized by a powerful varietal expressiveness, with ample notes of red fruit, raspberries, and liquorice. On the palate, the wine, still very young, immediately shows firm tannins with much polish and finesse as well, along with a balancing, tonic acidity and savory mineral notes which add length and persistence to the finish and aftertaste. Blend of: Cabernet – Sangiovese - Cabernet Franc.</i>	
Amarone Mater, Domeni Veneti - 16.5%	346.10
<i>Deep garnet red, saturated and intense, complex, spiced, ethereal, fully developed, with hints of vanilla and notes reminiscent of dried fruits. Full bodied, with sweet rounded tannins and elegant balance, along with aromas of dried fruit, spices and tobacco. A fine companion for all grilled or braised red meat and game disbes. Perfect with mature cheese. Blend of: Corvina, Corvinon, Rondinella.</i>	
Sassicaia D.O.C. Bolgheri - 13.5%	448.05
<i>Clear, ruby red with garnet hints, thick. Intense bouquet , complex and fine, with aromas of black cherry, blackberry, sweet tobacco, cocoa, vanilla, soil and a graphite hint. In the mouth it is dry, warm, silky smooth; quite fresh, gently tannic, quite mineral; medium-bodied, perfectly balanced, intense in its mouth flavours (with very good correlation to the bouquet), with a long finish, of excellent quality; mature and definitely harmonious. Blend of: Cabernet Sauvignon, Cabernet Franc.</i>	
Ornellaia, Bolgheri DOC Superiore - 14%	508.35
<i>The wine's fragrances are generous and cleanly-defined, with rich, well-ripened fruit, complemented by chocolate and balsamic notes of aromatic herbs. On the palate, silky-smooth and spacious, with glossy tannins. A lively, refreshing acidity lifts a lingering finish. A full bodied, powerful red. Blend of: Cabernet Sauvignon, Merlot, Cabernet Franc and Petit Verdot.</i>	

CAFFÈ SPECIALI

Bicerin Torinese	3.80	Vanilla Express Iced Coffee	5.15
<i>hot chocolate, espresso & whipped cream (283 kcal)</i>		<i>with vanilla syrup, double cream & chocolate (110 kcal)</i>	
Bombardino espresso, zabaglione cream, grappa & whipped cream (111 kcal)	4.55	Popcorn Latte Iced Coffee	5.15
<i>with popcorn syrup & milk (113 kcal)</i>		<i>Coco Iced Coffee with coconut, chocolate & whipped cream (113 kcal)</i>	
Iced Coffee espresso, ice & sugar (111 kcal)	3.95	Black & White Mocha Iced Coffee	5.15
<i>with milk, white chocolate syrup & Nutella (387 kcal)</i>			
Iced Coffee with Baileys or Amaretto (111 kcal)	4.65		
Coffee Caramel Cream hot espresso, caramel, cream (270 kcal)	3.65		