



R Φ S S O
RESTAURANT & BAR

À LA CARTE





BRUSCHETTERIA

OLIVE ASSORTITE (V)	£4
MARINATED LARGE GREEN AND BLACK OLIVES WITH GARLIC, CHILLI, MIXED HERBS, CITRUS AND VIRGIN OLIVE OIL, SERVED WITH CROSTONI	
BRUSCHETTA CAPRESE (V)	£5
TOASTED CRUSTY BREAD TOPPED WITH BEEF TOMATO, MOZZARELLA PEARLS, FRESH BASIL AND VIRGIN OLIVE OIL	
BRUSCHETTA PEPPERONI (V)	£5
TOASTED CRUSTY BREAD TOPPED WITH ROAST SWEET PEPPERS, GARLIC, PARSLEY AND GARLIC OLIVE OIL	
BRUSCHETTA CON MELANZANE (V)	£5
TOASTED CRUSTY BREAD TOPPED WITH ROASTED AUBERGINE AND MARINATED GREEN SICILIAN OLIVES	
BRUSCHETTA CLASSICA (V)	£5
TOASTED CRUSTY BREAD, CHOPPED RIPE TOMATO, RED ONION AND BASIL	
GARLIC BREADS	£6
PLAIN (V)	
TOMATO (V)	
CHEESE (V)	
FILONCINO	£7
ROLLED FRESH PIZZA BASE FILLED WITH TOMATO, SPINACH, MOZZARELLA, HAM AND PEPPERONI	



ANTIPASTI E ZUPPE

ZUPPA DEL GIORNO SOUP OF THE MOMENT, FRESHLY MADE FROM TODAY'S SEASONAL INGREDIENTS	£8
BURRATA (V) CREAMY MOZZARELLA FROM CAMPANIA SET WITH HERITAGE TOMATOES, OLIVES, MARJORAM AND EXTRA VIRGIN OLIVE OIL	£10
CULATELLO FINEST CURED PROSCIUTTO TAKEN FROM THE RUMP, SET WITH CANTALOUPE MELON	£12
BRANZINO CARPACCIO THINLY SLICED FILLET OF WILD BASS WITH WHITE BALSAMIC VINEGAR AND SWEET CHILLI MARINADE SERVED WITH MINI ARANCINI	£12
CALAMARI FRESH SQUID CRISPILY FRIED AND SET WITH ROMESCO SAUCE, HERITAGE TOMATO AND SHAVED RED ONION	£10
ASPARAGI (V) GRILLED ASPARAGUS WITH A SMOKED GARLIC & WILD MUSHROOM SAUTE AND POACHED HENS EGG	£10
TERRINA A SMOOTH CHICKEN LIVER AND GARLIC PARFAIT PRESENTED WITH BABY COS LETTUCE, WALNUT CRUMB, WILD FLOWER HONEY & SEEDED TOAST	£10
GAMBERONI A ROSSO FAVOURITE OF PLUMP KING PRAWNS, SWEET RED CHILLI AND A GARLIC AND LIME BUTTER	£15
CAPESANTE IN PADELLA SEARED KING SCALLOPS, SAGE BUTTER, CAPER BERRIES AND LEMON	£16
VERDURA MISTA (V) MIXED VEGETABLE ANTIPASTI: AN ASSORTMENT OF GRILLED, ROASTED AND MARINATED SEASONAL VEGETABLES SERVED WITH OLIVES AND ARTISAN BREADS	£12
CONFIT DI CONIGLIO SLOW COOKED LEG OF RABBIT WITH A SQUASH AND PUMPKIN SEED SALAD AND ROSEMARY FOCACCIA	£12
ORZO A SALAD OF PEARL BARLEY, SWEET POTATO, FRENCH BEANS AND CHERRY TOMATO TOPPED OFF WITH SEARED TUNA STEAK	£12
AFFETTATI (FOR TWO PERSONS) SHARING PLANK OF ITALY'S FINEST CURED MEATS SERVED WITH MARINATED OLIVES, HOMEMADE ARTISAN BREADS, ROCKET AND PARMESAN	£30



PRIMA PIATTI

	SMALL PORTION	MAIN PORTION
ORECCHIETTE (V) LITTLE EARS OF FRESH PASTA, TENDER STEM BROCCOLI, RED CHILLI, TOASTED PINE NUTS AND BASIL PESTO	£10	£13
TAGLIOLINI FINE FRESH EGG PASTA WITH FRESH CRAB, GARLIC, SPRING ONION, CHERRY TOMATO AND FRESH CREAM	£12	£15
TONNARELLI ALLA CHITARRA RIBBONS OF EGG PASTA WITH SLOW COOKED LAMB RAGU, TOPPED WITH TOASTED BREADCRUMBS		£15
BUCATINI THE "SPAGHETTI WITH A HOLE" COOKED WITH GUANCIALE, PECORINO ROMANA, HENS EGG AND PARSLEY		£13
SCIALATELLI NERI SHORT BLACK HOMEMADE PASTA WITH FRESH VONGOLE, CHILLI, GARLIC, CHERRY TOMATOES AND EXTRA VIRGIN OLIVE OIL		£18
RAVIOLI CAPRESE FRESH PASTA PARCELS FILLED WITH FOUR CHEESES, PROSCIUTTO COTTO AND MARJORAM, COOKED IN A BASIL AND TOMATO SUGO	£10	£13
LASAGNE DI POLPETTE OVEN BAKED LAYERS OF PASTA, BEEF MEATBALLS, TOMATO SAUCE, HERBS AND BECHAMEL SAUCE		£15
PACCHERI EGG PASTA TUBES WITH CHICKEN AND RICOTTA, MINI CHICKEN MEATBALLS, ROASTED SWEET PEPPERS, CHERRY TOMATO AND SMOKED PROVOLA		£15
GNOCCHI PRIMAVERA (V) POTATO GNOCCHI WITH SPRING VEGETABLES, RED PESTO AND BLUSH TOMATO	£10	£13
LINGUINE FRUTTI DI MARE LONG PASTA WITH ASSORTED SHELLFISH, CHILLI, GARLIC AND EXTRA VIRGIN OLIVE OIL		£18
RISOTTO CON FORMAGGIO DI CAPRA CREAMY RISOTTO WITH SPICED CHICKEN BREAST AND ROSARY ASH GOATS CHEESE	£10	£13

PIZZERIA

MARGHERITA (V) SIMPLE BUT TASTY CLASSIC, MOZZARELLA, TOMATO AND BASIL		£10
BIANCA A WHITE PIZZA WITH GARLIC, MOZZARELLA, GORGONZOLA PICANTE, SMOKED PANCETTA RASHERS AND FRESH ROSEMARY		£13
BURRATONI CHERRY TOMATO SAUCE, CREAMY BURRATA AND BASIL, FINISHED WITH PROSCIUTTO DI PARMA AND WILD ROCKET		£15
AFFUMICATA TOMATO SAUCE, FLAKED HOT SMOKED SALMON, SMOKED PROVOLA, CAPERS AND CREAMY DILL DRESSING		£15
CALZONE FOLDED PIZZA, SPICED CALABRIAN SAUSAGE, ROASTED RED PEPPERS, RED CHILLI, TOMATO, MOZZARELLA AND CHILLI OIL		£14
PAESANA (V) TOMATO SAUCE, BIANCO LATTE, ASSORTED SPRING VEGETABLES		£12
PARMIGIANA (V) TOMATO SAUCE, GRILLED AUBERGINE, MOZZARELLA, SOFT ONION, BLUSH TOMATO AND PARMESAN SHAVINGS		£12



PESCE

SOGLIOLA £23

LEMON SOLE FILLETS PAN FRIED IN A LEMON AND PISTACHIO CRUMB, SET WITH KALE MASH AND A WARM CITRUS DRESSING

CODA DI ROSPO £25

PAN ROASTED MONKFISH TAIL FINISHED WITH CHERRY TOMATO SUGO, CHILLI, MIXED HERBS AND SAFFRON POTATOES

ROMBO ARROSTO £32

ROAST TURBOT SET ON POTATO CAKE WITH LEMON OIL, BLUSH TOMATO, GAETA OLIVES AND SEA HERBS

FRITTO MISTO £38

PLUMP KING PRAWNS, SCALLOPS, CALAMARI, WHITEBAIT, CRAB CAKE AND LOBSTER TAIL FRIED IN A LIGHT SAN PELLEGRINO TEMPURA BATTER. SERVED WITH GREEN SALAD AND FRESH TARTARE SALSA

ARAGOSTA £22 / £44

HALF OR FULL LOBSTER ROASTED IN GARLIC AND LEMON BUTTER, SERVED OVER SWEET POTATO FRIES

MISTO DI MARE £40

MIXED GRILL OF MARKET FRESH FISH SERVED WITH ROMESCO SAUCE AND SEA SALT & BLACK PEPPER FRIED POTATOES

SECONDI

AGNELLO £25

PRIME SPRING RUMP OF LAMB MARINATED WITH CHILLI AND MINT. PAN ROASTED WITH BEETROOT FONDANT, BABY ONIONS AND KALE

CERVO £25

PEPPERED VENISON FILLET WITH A MARSALA REDUCTION AND SERVED WITH A RED CABBAGE, APPLE AND SULTANA SLAW

TRIO DI MAIALE £25

THREE LITTLE PIGS:
SLOW COOKED PIGS CHEEK WRAPPED IN COPPA WITH BLACK TREACLE,
TENDER BELLY PORK WITH BAKED APPLE AND BUTTERED CABBAGE,
ROSEMARY SCENTED PORK CUTLET WITH GORGONZOLA DAUPHINOISE

POLLO ARROSTO £20

SPRING CHICKEN STUFFED WITH FRESH LEMON, THYME AND SERVED WITH WILD HONEY GLAZED SALSIFY AND TOASTED ALMONDS

FEGATO DI VITELLO £21

PAN SEARED VEAL LIVER WITH ASPARAGUS, SHALLOTS, SMOKED PANCETTA, FRASCATI AND CREAM

FILLETO DI MANZO £32

PRIME BEEF FILLET, PORCINI MUSHROOMS, GREEN PEPPERCORN & MUSTARD CREAM, SPINACH SAUTE

PETTO DI POLLO £17

BONELESS CHICKEN ESCALOPE COOKED WITH FRESH LEMON, BUTTER, GRILLED WATERMELON AND FRENCH BEANS

SCALOPPINE ALLA PERUGINA £22

VEAL ESCALOPES COOKED WITH CHICKEN LIVER, SMOKED PANCETTA, SAGE BUTTER AND GARDEN PEAS





GRIGLIATA ALL' ITALIANA

ALL OUR BEEF IS LOCALLY SOURCED AND IS MATURED FOR A MINIMUM OF 28 DAYS

FIorentina PRIME T BONE (20oz)	£32
BISTECCA SIRLOIN OF BEEF (10oz)	£26
FILETTO BEEF FILLET (8oz)	£30
POLLO BONELESS CHICKEN BREAST (8oz)	£18
COSTATA DI BUE PRIME BEEF CHOP (14oz)	£30
GRIGLIATA MISTA (FOR TWO PERSONS) CHICKEN FILLET, BEEF FILLET, VEAL, CALVES LIVER, LAMBS KIDNEY, MARROWBONE, FRIED HENS EGG	£75

ALL GRILLS ARE SERVED WITH GRILLED PLUM TOMATO, MUSHROOMS AND HAND CUT CHIPS

SALSE PEPPERCORN AND MUSTARD BÉRNAISE CREAMED MUSHROOM BLUE CHEESE	£3
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CONTORNI E INSALATE

SPINACI ALL'AGLIO (V) SPINACH WITH GARLIC & CHILLI	£4
LEGUMI MISTI (V) MIXED MARKET FRESH VEGETABLES	£5
FAGIOLINI (V) SAUTÉED GREEN BEANS WITH ONIONS	£4
ZUCCHINE FRITTE (V) DEEP FRIED COURGETTES	£4
PISELLI GARDEN PEAS WITH SMOKED PANCETTA	£4
TAGLIATE SPESSE (V) THICK HAND CUT CHIPS	£4
PURE DI PATATE (V) MASHED POTATO	£4
INSALATA RUCOLA (V) WILD ROCKET WITH AGED PARMESAN SHAVINGS	£5
INSALATA MISTA (V) MIXED SEASONAL SALADS	£5
INSALATA VERDE (V) CLASSIC GREEN SALAD	£5



(V) – DENOTES DISHES SUITABLE FOR VEGETARIANS. SOME OF OUR DISHES MAY CONTAIN NUTS. FISH MAY CONTAIN SMALL BONES.
PLEASE SPEAK TO A MEMBER OF STAFF BEFORE PLACING YOUR ORDER IF YOU HAVE ANY ALLERGIES OR INTOLERANCES.
ALL PRICES ARE INCLUSIVE OF VAT.
A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO ALL BILLS. PAYMENT BY CHEQUE IS NOT ACCEPTED.



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