

Aperitivi | Snacks

while you wait...

Nocellara Olives 3.5

House Bread & Pane Carasau 4.8
extra virgin olive oil & aged balsamic

BBQ Padron Peppers 4.5

Salted Anchovies 6

Handmade Arancini 6.5

Soft Shell Crab 8
fennel mayo

Salumi Selection 14.5
finocchiona, speck & coppa

Antipasti | Starters

Charred Pear (V) 8
preserved radicchio, ricotta & hazelnut
crumble

Crispy Pig's Head 8
kohlrabi, piccalilli & quince

Chicken Liver Parfait 8.5
bbq sourdough & gherkin

Caramelised black fig 10
straciatella & speck

BBQ Octopus 10
black garlic mayo, fennel & lampascione

Hen of The Woods Tempura (V) 8.5
walnut ketchup

Cured Trout 11.50
avocado puree, green apple & dill

The name Four To Eight stems from our philosophy that great Italian cooking relies on simplicity of flavours, quality of produce and great provenance. Each of our plates comprise of between four to eight primary ingredients, no more is needed!

Primi | Pasta

Celeriac Lasagna (V) 14
button mushrooms & black truffle

Risotto al Funghi (V) 16
wild mushroom & castelmagno cheese

Carbonara Tagliolini 16
slow poached egg, guanciale & parmesan

Paccheri (V) 16
butternut squash, sage & frozen gorgonzola

Pappardelle 18
slow cooked beef shin Ragu, salted ricotta

Lobster Tagliolini 19
black tomato concasse & chives

Black Truffle Tortelloni (V) 21
ricotta, asparagus & butter

Pasta of the Day
ask your server for todays plate

Contorni | Sides

Fries 4 | Mashed Potato 4 | Heritage Tomato & Shallot Insalata 4.5 | Cime di Rapa 4.5
Polenta Chips 4.5 | Dressed Bitter Leaf Salad 4.5
| Baby Spinach 4 | Broccoli 4.8

Carne e Pesce | Rare Breed Grill & Mains

Sirloin on the bone 350g 29

Rib Eye 300g 27

Mustard Chicken Breast 18
pecorino cream, mushroom & crispy leeks

Rack of Lamb 22
lentils, black kale & pink garlic

Duck Leg Confit 22
salsify & red wine sauce

Veal Neck Fillet 26
cime di rapa & veal jus

Fish of the Day (fMarket)
ask your server for todays plate

Dolci | Desserts

Blood orange sorbet 6.5
mango jelly, blood orange jelly, tapioca & fennel

Cannolo with Ricotta Cream 8
black figs with milk chocolate & Cointreau
sauce

Torrocino Semifreddo 7
sultanas, toasted brioche & kumquat jam

Pineapple Carpaccio 6.5
coconut sorbet & lemon zest

Dolce de Leche Cheesecake 7
amaretti crumb

Bitter Chocolate & Olive Oil Mousse 7
malt ice cream, honeycomb

Coffee Panna Cotta 7
chocolate sponge & caramalised white
chocolate

Formaggi Selection. 12.5
Italian artisan cheese & opera bread

A discretionary 12.5% service charge will be added to your bill. Please advise of any allergies as many dishes can be amended to suit. Four To Eight | 1-5 Catherine Street | Covent Garden | WC2B 5JZ

Menu last updated March 15th 2017
Pricing and dishes subject to change.
Dishes are representative of the type of food available at the restaurant.