

ANTIPASTI / STARTERS

Calamari Fritti

Fried Squid Rings (G) 14

Insalata di Polpo

Roasted Octopus with Capers, Chickpeas and Romano Peppers Cream 14

Crudo di Tonno

Blood Orange Marinated Bluefin Tuna, Crispy Vegetables and Almond Mousse (G)(N) 16

Tagliere di Salumi D.O.P. dal Bar

Selection of D.O.P. Italian Cured Meats 16

Carpaccio di Manzo, Crudaiola e Pecorino

Beef Fillet Carpaccio with Sauce Vierge and Pecorino Cheese 16

Carciofi alla Romana

Braised Artichokes with Olive Oil, Garlic and Mint (V)(G) 11

Mozzarella di Bufala, Pomodori e Zucchine

Buffalo Mozzarella with Tomatoes and Grilled Courgettes (V) 13

Parmigiana di Melanzane Classica con Provola Affumicata

Oven-baked Classic Aubergine Parmigiana with Smoked Cheese (V) 13

ZUPPE / SOUP

Fregola e Cozze

Sautéed Mussels with Sardinian Cous Cous, Parsley, Broad Beans and Organic Extra Virgin Olive Oil 14

Minestrone e Riso Integrale

Traditional Minestrone with Brown Rice and Basil (V) 10

PESCE / FISH

Zuppetta di Pesce con Crostone all'Aglio

Seafood and Fish Stew (G) 25

Merluzzo alla Puttanesca Cotto a Bassa Temperatura

Slow-Cooked Cod with Puttanesca Sauce and Spinach (G) 24

Sogliola e Salmone al Vapore

Steamed Fillet of Dover Sole and Salmon with Broccoli and Potato Mash, Vermentino Sauce 28

Rana Pescatrice al Prosciutto Croccante

Roasted Monkfish wrapped in Parma Ham, Peperonata and Tomato Sauce 24

Fritto Misto di Pesce

Selection of Fried Fish (G) 24

PASTA E RISO / PASTA & RISOTTO

Dishes are available as a main course at a £5 supplement

Linguine Vongole

Linguine with Clams, Extra Virgin Olive Oil, Garlic and Parsley (G) 17

Tagliolini all'Astice

Homemade Tagliolini with Lobster, Mixed Peppers and a Light Tomato Sauce (G) 22

Cannelloni di Vitello

Gratinated Veal Cannelloni with Tomatoes and Cheese Fondue (G) 16

Spaghetti Integrali al Pomodoro

Wholemeal Spaghetti with Fresh Tomato and Basil Sauce (V)(G) 12

Rigatoni Trafilati al Bronzo, Cacio e Pepe

Homemade Bronze Die Rigatoni with Pecorino, Black Peppercorn and Black Truffle (V)(G) 19

Agnolotti Limone

Homemade Agnolotti stuffed with Fresh Ricotta, Lemon and Parsley, Parmesan and Extra Virgin Olive Oil (V)(G) 14

Penne Arrabbiata

Short Penne Pasta with Chilli, Tomatoes, Garlic and Parsley (V)(G) 14

Risotto Ortiche, Zafferano e Uovo di Quaglia

Saffron and Nettle Risotto with Parmesan and Poached Quail Egg (V) 16

CARNE / MEAT

Ossobuco di Vitello

Milanese Veal Ossobuco with Saffron Risotto and Gremolata 27

Coniglio all'Ischitana con Aglio e Peperoncino

Ischia-style Rabbit with Garlic and Chilli (G) 28

Filetto di Manzo, Asparagi e Uovo all'Occhio di Bue

Grilled Beef Tenderloin with Gratinated Asparagus, Truffle Paste and Fried Egg (G) 36

Polletto Ripieno

Roasted Spring Chicken, stuffed with Mushrooms and Truffle, served with Mashed Potatoes (G) 23

CONTORNI / SIDES (V)

Spinaci

Spinach 6

Verdure Saltate

Sautéed Vegetables 6

Agretti

Monk Beard, Olive Oil and Lemon 7

Patate al Forno

Roast Potatoes 6

Insalatina Mista

Mixed Leaf Salad 6

Rucola al Balsamico

Rocket and Balsamic 6

Zucchine Fritte

Courgette Fries (G) 8

Burrata e Pomodoro

Burrata and Tomato 18

Calamari Fritti

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Selezione di Salumi

Italian Cured Meats 22

Carciofi alla Romana

Artichoke with Olive Oil, Garlic and Mint (V) 20

PER IL TAVOLO / TO SHARE

Prosciutto e Charentais Melone

Parma Ham and Charentais Melon 12

Penne Arrabbiata

Chilli, Tomatoes, Garlic and Parsley 20

Tagliolini all'Astice

Homemade Tagliolini with Lobster, Mixed Peppers and a Light Tomato Sauce (G) 45

Spigola Intera

Whole Sea Bass 80

Astice Intero

Whole Native Lobster 90

Costoletta di Manzo

800g Dry-aged Rib Eye Steak 80

Fritto Misto di Pesce

Selection of Fried Fish (G) 47

Il Dolce del Giorno

Dessert of the Day (V)(N)(G) 9

Tortino al Cioccolato e Lamponi

Dark Chocolate Tart with Fresh Raspberries and Raspberry Sorbet (V)(N)(G) 9

Degustazione di Cioccolato

The Five Senses of Chocolate (V)(N)(G) 9

Babà Napoletano con Gelato al Rum

Neapolitan Cake with Rum Ice Cream (V)(G) 9

DOLCI / DESSERT

Waffle Morbido al Burro d'Arachide e Banana

Soft Peanut Butter Mousse on a Waffle, served with Banana and Chocolate Ice Cream (V)(G) 9

Pannacotta al Mango

Mango Pannacotta with Tropical Cream and Basil Sorbet (V)(N)(G) 9

Varietà di Gelati e Sorbetti Fatti in Casa

Selection of Homemade Ice Cream and Sorbet (V)(N)(G) 9

Focaccia alle Nocciole

Gluten Free Hazelnut Layered Focaccia with Gianduia Coffee Ice Cream (V)(N) 9

Selezione di Formaggi Tipici e Noci

Italian Artisan Cheese Selection and Walnut Bread (V)(N)(G) 12.50

(V) Vegetarian (N) May contain nuts (G) Contains gluten

Food Allergies and Intolerances: Should you have any questions regarding the content or preparation of any of our food please ask one of our team.

All prices are GBP inclusive of 20% VAT. A 12.5% discretionary service charge will be added to your final bill.

SEASONAL SET MENU

3 COURSES

£30

Carpaccio di Manzo

Peppered Beef Carpaccio, Rocket, Green Beans and Goat's Cheese Dressing

Baccalá Manteacato all'Arancia, Castagne e Balsamico di Modena

Orange-Scented Cod, Chestnuts and Balsamic Dressing (N)

Gnocchi alla romana

Gratinated Roman Gnocchi, with Semolina, Pecorino and Tomato Fondue (G)

Pollo al Parmigiano, Tortino di Patate, Carpaccio di Zucca e Mandorle

Corn-Fed Breast of Chicken, Potato Cake, Pumpkin Carpaccio and Almond Sauce (N)

Salmone al vapore

Steamed Salmon Fillet on Sautéed Broccoli and New Potatoes

Tagliolini

Tagliolini with Seafood, Lemon and Parsley (G)

Cioccolato

Chocolate, Mint and Buffalo Mozzarella Ice Cream (V)

Torta di mele

Apple Tart with Vanilla Ice Cream (G)

Tiramisu

Tiramisu with Chocolate Sauce (G)

MASSIMO

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AFTER DINNER COCKTAILS

16

Tiramisu Martini

Russian Standard Original Vodka, Baileys, Kahlúa, Espresso

Espresso Martini

Russian Standard Original Vodka, Kahlúa, Espresso

Winterchest

Haig Club Whisky, Chestnut Syrup, Double Cream

Rémy Moncheri

Rémy Martin VSOP Cognac, Kahlúa, Heering Cherry Liqueur, Espresso

DESSERT WINES

75ml / bottle

Moscato d'Asti Frizzante, Paolo Saracco, Piedmont, 2013	8 / 51
Floralis, Moscatel Oro, Miguel Torres, Spain, NV	10 / 43
Vin Santo Del Chianti, Cantine Bonacchi, Toscana, 2005	15 / 62
Ben Ryé, Passito Di Pantelleria, Donnafugata, Sicilia, 2011	23 / 96
Sauternes, La Chapelle De Lafaurie, France, 2010	26 / 109

PORT

75ml

Port LBV, Quinta De La Rosa, Portugal, 2010	9.50
Tawny Port Tonel N.12, Quinta De La Rosa, Portugal, 10Y	11

COFFEE

Espresso	4.50
Double Espresso	6
Macchiato	4.50
Cappuccino	6
Latte	6

CAFFÈ CORRETTO

Espresso with 10ml of one of the following:

Amaretto, Grappa, Sambuca, Frangelico, Baileys	
Single	6.50
Double	7.50

TEA

Corinthia Breakfast Blend	6	Earl Grey	6.50
Peppermint	6	Assam Bargang	6.50
Chamomile Flowers	6	Dragonwell	6.60
Fresh Mint	6	Jasmine Pearls	6.50

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