

CANALETTO

PRIMI

Oliva Ⓢ GF

Marinated olives 6

Aglione Ⓢ

Garlic flatbread 8

Pane Ⓢ GFA

Selection of breads 7

Focaccia Ⓢ

Tomato focaccia 7

Arancini Ⓢ

Crispy wild mushroom risotto balls in panko breadcrumbs, spicy arrabiata sauce 9

Antipasto

Italian cured meats, Parma Ham, artichokes, olives & artisan breads 15

Ribollita Ⓢ

Tuscan bean, vegetable and tomato stew, Cavolo Nero 9

Calamari

Deep-fried squid in a light, crispy tempura-style batter, garlic aioli 12

Bruschetta Ⓢ

Toasted ciabatta, vine tomatoes, basil, garlic, extra virgin olive oil 9

Gamberoni Ⓢ

Mediterranean king prawns pan-fried in garlic butter, white wine, chilli 18

Caprese Ⓢ

Vine tomatoes, buffalo mozzarella, fresh basil, extra virgin olive oil 14

Crostini

Homemade chicken liver pâté, toast, homemade fig & olive chutney 12

Before ordering, please advise us of allergies, intolerances, or special dietary requirements. V = vegetarian, GF = gluten free, GFA = gluten free alternative available
While we take extreme care to minimise the risk of cross contamination, we cannot guarantee that any of our products are safe to consume for people with specific allergies.

A discretionary 10% service charge will be added to the total of the bill. All tips/service charge/gratuities are 100% retained by the team.

All prices inclusive of V.A.T. at the prevailing rate.

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FRESH PASTA

Aragosta[®] ^{GFA}

Classic fresh half lobster linguine cooked in garlic butter, white wine, vine tomatoes, fresh basil 39

Gnocchi ^V

Potato dumplings, wild mushroom and cream sauce, fresh parsley 12 / 19

Al Ragù ^{GFA}

Tagliatelle pasta, signature homemade slow-cooked beef ragù 10 / 17

Arrabbiata^{GFA}

Rigatoni pasta, garlic, fresh chilli, San Marzano tomato sauce 10 / 17

Ravioli ^V

Butternut squash ravioli pasta, brown butter, fresh sage 10 / 17

Risotto ^V

Porcini and wild mushroom risotto, Parmesan cheese 10 / 17

SOURDOUGH PIZZA

Margherita[®] ^V

San Marzano tomato, buffalo mozzarella, fresh basil 13

Calabrese

San Marzano tomato, buffalo mozzarella, Calabrian 'Nduja sausage, spicy salami 17

Capricciosa

San Marzano tomato, buffalo mozzarella, ham, artichokes, mushrooms, black olives 17

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SECONDI

Canaletto[©]

Grilled 28-day mature dry-aged fillet of beef, rosemary chips, wild mushroom, port & red wine sauce 39

Vitello ^{GF}

Classic crispy veal Milanese in Panko breadcrumbs, spaghetti al pomodoro 26

Merluzzo

Pan-fried fillet of cod, butter beans and vine tomatoes, herb crumb, aioli 28

Fegato ^{GF}

Pan-fried calves' liver, smoked pancetta, mash, caramelised onion & red wine sauce 23

Branzino ^{GF}

Grilled seabass, lemon butter sauce, crushed potatoes, seasonal greens 26

Cervo ^{GF}

Pan-fried venison loin, roasted root vegetables, port & blackberry sauce 28

Anatra

Duck breast, Sicilian spices, heritage carrots, beetroot, orange sauce 26

Pollo

Pan-fried chicken breast, wild mushroom, white wine, cream sauce, rosemary potatoes 23

Peposo

Rich Tuscan beef and red wine stew, garlic, black pepper, mashed potato 26

zucchini fritti[©] / buttered spinach / tender-stem broccoli, garlic & chilli 7 ea.
rosemary chips / new potatoes / mashed potato 7 ea.
Parmesan & wild rocket salad / mixed salad / tomato & onion salad 10 ea.

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DOLCI

Zabaglione® (*minimum two persons – 20 minutes*)

Traditional Italian pudding made with egg yolks, sugar, and Marsala wine. Our secret recipe is finished with traditional Italian almond biscotti 9 ea.

Dolci ^{gf}

Homemade pudding from the daily selection 9

Gelato ^{gf}

Ice creams and sorbets 3 ea.

Affogato ^{gf}

Vanilla ice cream with Italian espresso coffee and hazelnuts 7

Formaggio ^{gfa}

Selection of Italian cheeses, biscuits, homemade fig & olive chutney, grapes and celery 16