

CANALETTO

PRIMI

Oliva Ⓢ Ⓜ

Marinated olives 5

Aglione Ⓢ

Garlic flatbread 7

Pane Ⓢ Ⓜ

Selection of breads 6

Focaccia Ⓢ

Tomato focaccia 7

Arancini Ⓢ

Crispy wild mushroom risotto balls in panko breadcrumbs, spicy arrabiata sauce 8.5

Insalata Ⓜ

Prosciutto ham, Pecorino cheese, seasonal asparagus, pea shoots 12

Calamari

Deep-fried squid in a light, crispy tempura-style batter, garlic aioli 9.5

Burrata Ⓢ Ⓜ

Heritage vine tomatoes, creamy burrata, fresh basil 12

Gamberoni Ⓜ

Mediterranean king prawns pan-fried in garlic butter, white wine, chilli 14

Crostini Ⓜ

Homemade chicken liver pâté, ciabatta toast, homemade fig & olive chutney 9

Carpaccio Ⓜ

Fillet of beef carpaccio, Parmesan cheese, wild rocket, capers, lemon 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 lobster linguine cooked in garlic butter, white wine, vine tomatoes, fresh basil 32

Alla Norma ^V ^{GFA}

Rigatoni pasta, San Marzano tomato, aubergine, garlic, fresh basil, ricotta cheese 8 / 15

Al ragù[©] ^{GFA}

Tagliatelle pasta, signature homemade slow-cooked beef ragù 9 / 16

Carbonara ^{GFA}

Linguine pasta, egg yolk, smoked pancetta, cracked black pepper 8 / 15

Ravioli

Spinach and ricotta ravioli pasta, butter, fresh sage 8 / 15

SOURDOUGH PIZZA

Marinara ^V

San Marzano tomato, garlic, extra virgin olive oil, oregano 10

Margherita[©] ^V

San Marzano tomato, buffalo mozzarella, fresh basil 12.5

Calabrese

San Marzano tomato, buffalo mozzarella, Calabrian 'Nduja sausage, spicy salami 16

Capricciosa

San Marzano tomato, buffalo mozzarella, ham, artichokes, mushrooms, black olives 16

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SECONDI

Canaletto[®]

Grilled 28-day mature dry-aged fillet of beef, rosemary chips, wild mushroom, port & red wine sauce 36

Pollo

Classic chicken Milanese in crispy panko breadcrumbs, spaghetti al pomodoro 17

Merluzzo

Pan-fried fillet of cod, onion puree, butter sauce, spring onions, croutons, new potatoes 24

Fegato ^{GF}

Pan-fried calves' liver, smoked pancetta, mash, caramelised onion & red wine sauce 19

Salmone ^{GF}

Tuscan style salmon, cream, spinach, sundried tomato, olives, new potatoes 21

Agnello

Herb crusted rack of lamb, mint yogurt sauce, crispy rosemary potatoes 26

Maiale ^{GF}

Fillet of pork, smoked pancetta, honey-roasted carrots, salsa verde, mash 22

Vitello ^{GF}

Pan-fried veal, Marsala wine, wild mushrooms, cream, rosemary potatoes 18

zucchini fritti[®] / buttered spinach / tender-stem broccoli, garlic & chilli 5 ea.
peas, smoked pancetta & cream / rosemary chips / new potatoes / mash 5 ea.
wild rocket & aged Parmesan salad / mixed salad / tomato & onion salad 8 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 2.5 ea.

Affogato ^{gf}

Vanilla ice cream with Italian espresso coffee and hazelnuts 6.5

Formaggio ^{gfa}

Selection of Italian cheeses, biscuits, homemade fig & olive chutney, grapes and celery 14