

Menu

ANTIPASTI

(select up to three)

- Burrata Pugliese, Roasted Romero Peppers, Cantabrian Anchovies 18
Grilled Sardines, Puntarella, Fennel Salad, Vinaigrette 16
Balfegó Blue Fin Tuna Crudo, Fennel, Pomelo, Watermelon Radish 22
Beef Fillet Tartare, Quail Egg, Horseradish, 24 Month Parmesan 19
Quinoa Salad, Spiky Artichokes, Avocado, Cashew (Vegan) 16
Italian Salumi Selection with Carasau Flatbread 19
3 Carlingford Louët-Feisser Oysters & Yuzu Granita 15
Imperial Gold Caviar 30gr, Crème Fraîche, Butter, Crostini 95

PASTA, CARNE E PESCE

(select up to three, please do not select two pasta dishes)

- Tiger Prawn Linguine, Tomato, Chilli & Basil 28
Carbonara - Pork Cheek, Egg & Pecorino Sardo 26
Portland Crab Tagliatelle alla Versiliana, Curry, Chilli 32
Tuscan Sausage Ragu Gnocchi, Wild Garlic 26
Ravioli Primavera with Buffalo Ricotta (V) 24
Cornish Hake, Clams, Arroccina Beans, Friarelli 27
Seabass, New Season's Peas, Monk's Beard 34
Buttermilk Chicken Milanese, Grilled Asparagus & Tarragon Aioli 27
Calves Liver alla Veneziana, Crispy Polenta 26
40 Day Aged Beef Rump, Spinach, Morels, Red Wine Jus 35
Grilled White Asparagus, Wild Rice, Romero Peppers & Avocado Cream (Vegan) 24

CONTORNI

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|---------------------------|-------------------------|
| Rocket & Parmesan 7 | Slow Roast Vegetables 8 |
| Charred Purple Broccoli 8 | Sicilian Tomato Salad 7 |
| Zucchini Fritti 8 | Rosemary Chips 6 |

DESSERT *(select three)*

- Amedei Chocolate Mousse, Almond Crumble 12
Tiramisu 11
Sauternes Caramel Custard, Wild Fennel Cantucci 11
Rhubarb & Zabaglione Cream Tart 12.5
MANICOMIO Gelato or Sorbet 4.5/scoop
MANICOMIO Petit Fours (To Share) 14
Affogato 7
Selection of Artisan Cheeses 15.5

CANAPÉ OPTIONS

maximum of 6 different canapes
please note minimum order of 20 on certain items

SNACKS

Marinated Olives £6
Home-Made Roast Nuts £7

FISH

Portland Crab, Lime & Cucumber £4.5
Tiger Prawn Fritti & Habanero Aioli £4
Seared Tuna, Sesame & Avocado £5
Seabream Tartare £4.5
Carlingford Oysters £4
Calamari Fritti £10 (serves 4) ²⁰⁺
Langoustine Arancino £7

MEAT

Mixed Salumi Board £19 (serves 4)
Buttermilk Fried Chicken £3
Beef & Pork Meatballs £4 ²⁰⁺
Chicken Liver & Sage Parfait Crostino £3.5
Mini Brioche Bun, Beef fillet & Pickled Cucumber £8 ²⁰⁺
Mini Brioche Bun, Pulled Pork & Pickled Cabbage £7 ²⁰⁺
Tuscan Sausage & Mozzarella Arancino £6 ²⁰⁺
Prosciutto di Parma & Freshly Baked Rosemary Focaccia £4

VEGETARIAN & VEGAN

Pizza Fritta, Tomato & Basil Salsa £4
Avocado, Chili, Lime & Coriander Crostino £4
Wild Mushroom Arancino £6 ²⁰⁺
Aubergine Trifolata & Mint Yoghurt Crostino (V) £4
Tomato & Basil Bruschetta (Vegan) £3.5
Buffalo Ricotta & Courgette Crostino (V) 3.5
Grilled Artichoke & Pecorino Bruschetta (V) 3.5

SWEET CANAPE

Dark Chocolate Truffles £3
Polenta & Mascarpone Cake £3 ²⁰⁺
Chocolate Brownie £2.5
Tiramisu £3

BOWL FOOD

maximum of 3 different bowls
minimum order of 10
(Available on a pre-order basis only)

Native Lobster Campanelle £20

Crispy Chicken Caesar Salad £10

Red Mullet Casarecce alla Versiliana £12.5

Tuscan Sausage, Chili & Fennel Orecchiette £12.5

Wild Mushroom Risotto (V) £12.5

Tuna Puttanesca Tubetti £12

Buffalo Mozzarella & Tomato Rigatoni (V) £11

Tuscan Beef Stew & Wet Polenta £12

Market Fish Stew, Fregola & Chilli £12.5

Slow Roast Pork & Potato Puree £12

Milanese Risotto (V) £11.5

Quinoa & Avocado Salad (Vegan) £10