



STARTERS

Lard on Toast 15

Lardo di Colonnata "Simonini" on toasted bread, honey and walnuts

Caprese with Genovese Pesto 16

Buffalo Mozzarella from Paestum, beef tomato, home made pesto

Beef Tonnato 22

Lake District beef topped with tuna & caper sauce

Parma Ham & Bufala 23

30 months aged "Rosa dell'Angelo" Ham and "Barlotti" artisan bufala

Focaccia al Formaggio 21

Ligurian flatbread filled with "Invernizzi" Stracchino cheese

Pizza Margherita 17

Rich tomato sauce, buffalo mozzarella from Paestum, fresh basil

Beef & Bone 22

Bone marrow topped with Marango beef tartare, parsley, capers, pomegranate and croutons

Carpaccio 21

Marango beef thinly sliced raw beef topside, rocket and parmesan

Steak Tartare 21

Marango raw beef, prepared at the table in the following ways

- **Italian style**, olive oil, salt and pepper
- **Zola**, Gorgonzola cheese, balsamic vinegar, olive oil
- **French style**, anchovies, gherkins, onions, Worcestershire Sauce, salsa rubra, mustard, brandy

Green Olives 5 - Bread Basket 4

GRILL

Galletto al Mattone 24

Free-range chicken, herbs oil

Cheese Burger 23

Beef patty of dry aged Marango with cheddar enclosed in a hand-made bun, pickled onions served with chips

Rump Steak 200g | 33

Lake District rump steak

Fillet Steak 200g | 44

Super tender cut of Marango cross breed of Maremmana and Angus

Revolver, 600g | 79

Ribeye on the bone of Marango beef, bone marrow and toasted bread

Costata 600g | 76

Dry aged and pre-cut Marango ribeye on the bone

Fiorentina 700g | 88

Dry aged and pre-cut Marango t-bone

CUT TO ORDER STEAKS

Our signature steaks, featuring our newly selected sustainable breed Marango, an Italian cross breed of Maremmana and Angus, 7 weeks aged, savoury and tender, especially selected from farms in central Italy, and selections of breeds from Lake District farmers, with a marbly meat and intense buttery flavour.

* Lake District Costata or Fiorentina | 120/kg

Cut-to-order and in house dry aged Lake District on the bone

* Marango Costata / Fiorentina | 125/kg

Cut-to-order and in house dry aged Marango on the bone

Herb oil 3 - Marsala peppersauce 4 - Extra Bone Marrow 7

PASTA

Gragnano Spaghetti Tomato and Basil 18

Bronze drawn pasta, fresh tomatoes and basil sauce

Gragnano Spaghetti alla Carbonara 22

Bronze drawn pasta, guanciale, pecorino Romano, eggs, pepper

Ravioli Ragu 22

10 hours slow-cooked beef sauce, spinach and parmesan handmade ravioli

Trofie al Pesto 20

Green beans, potatoes

SIDES

Mixed Salad 8

Honey glazed Carrots 8

Broccoli 9

Hand-cut Chips 8

Truffle and Parmesan Chips 9

DESSERTS

Tiramisu 8

Mascarpone and savoiardi, coffee

Chocolate Cake 9

Flourless home recipe, ice cream

Babá 8

Classic Neapolitan dessert, a light airy yeast cake soaked in rum syrup

Pineapple Carpaccio 8

Mint infused citronette and pomegranate

Gelato with Amarena 18

Ice cream, served with Fabbri Amarena cherries, for two people

* Cut to order costata and fiorentina of Marango and Lake District are subject to limited availability
If you have any food allergies or intolerances, please inform a member of our team before ordering.

Please be aware that traces of allergens used in our kitchen may be present. A discretionary service charge of 13.5% will be added to your bill

IT'S NOT THE **COW** IT'S THE **HOW**

Flavour. Tradition. Sustainability.

We are Italian butchers with thirty years of experience in the restaurant industry. We opened our first establishment in London in 2012, and since then, we have focused on finding the best products to offer you a different experience.

Premium and Carbon Positive

We've partnered with **Lake District Farmers** to source beef from trusted British farms, alongside our signature Italian selections. It's more than meat, it's a commitment to a premium, sustainable, and carbon-positive supply chain.

We personally meet every farmer, visit every facility, and handpick every breed.

THE MARANGO

We're proud to be the first Italian restaurant to bring both Fassona and Marango breeds to the UK. The Marango is a unique cross between Angus Aberdeen and Italian Maremmana or Frisona cattle, raised wild for 6 to 7 months before being finished for another 10 to 12 months on the certified Marango Fioc diet. This natural, plant-based feed enhances the nutritional profile of the meat by increasing Omega-3 and reducing Omega-6 levels.

The farming process uses no chemicals or shortcuts, just honest traditional methods that respect both the animal and the environment. Born and raised in Norchia, an area rich in natural minerals, the cattle benefit from the land's unique qualities, which help develop the exceptional flavour of the meat.

We care deeply about the meat you eat, where it comes from, how it's raised, and how it makes you feel.

– Roberto Costa