

SCARPETTA

- Crispy Polenta, n'duja mayo (gf) £6*
Mushroom Arancini, tarragon mayo (v,gf) £3.5
Rosemary Focaccia (pb) £6
Stracciatella, olive oil (v,gf) £8
Smoked Whipped Ricotta (v,gf) £8

ANTIPASTI

- Caprese, tomato, stracciatella, calabrian chilli (v,gf) £12*
Winter Tomato Panzanella (pb) £12
Zucchini Caesar, Parmesan, pangrattato (gf) £12
*Radicchio Salad, clementine, cranberry &
caramelised pecan (pb,gf) £14*
Carne Cruda, n'duja, pane carasau £16
Octopus Salad, datterino tomato & olive (gf) £16
Smoked Salmon Crudo, red currents & chilli £16

PRIMI

- Spaghetti, garlic, chilli, anchovy pangrattato £18*
Bucatini Cacio e Pepe (v) £19
Sardinian Gnocchi, chicken offal ragú, Parmesan £21
Ravioli, pumpkin, sage, chestnuts & hazelnuts (pb) £22
Calamarata, prawns, tomato, chilli £24
Pappardelle, Neapolitan beef ragú £24
Tagliatelle, porcini mushrooms, Grana Padano £24
~ add Truffle £6 ~

SECONDI

- Parmigiana di Melanzane (v,gf) £24*
Nonna's Beef & Oregano Meatballs, parmesan polenta, pangrattato £25
Cod, butter bean & agretti stew, pesto Genovese £26
Chicken Milanese, puttanesca sauce (gf) £27
Lamb rump, black pudding lentil stew £28
Tagliata di manzo, rocket, parmesan £32

CONTORNI

- Tomato, rocket & ricotta salad (v,gf) £6*
Rosemary Potatoes, sauce vierge (pb, gf) £6
'Nduja Sprouts £6
Parmesan Polenta £6

DOLCI

- Pistachio Cannoli (v) £6*
Chocolate Budino, salted caramel (pb, gf) £8
Tiramisu, caramelised pecans £8
Rum Baba, mascarpone, amarena cherries (v) £8.5

(PB) Plant-Based (V) Vegetarian (GF) Gluten Free

If you have any allergies or food intolerance, please advise a member of staff.
All prices include VAT. A discretionary 13.5% service charge will be added to your bill.

@MORTIMERHOUSEKITCHEN

COCKTAILS

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| <i>Milano-Bassano ~ Grappa Moscato, Cocchi Torino, Campari, Strawberry</i> | £14 |
| <i>Salvia ~ East London gin, Dolin, sage</i> | £14 |
| <i>Tramonto ~ El Dorado 3yo, Cointreau, Campari, vanilla, raspberry, lime, egg white</i> | £14 |
| <i>Alba ~ Campari, Kwai Feh, La Yuzu, grapefruit soda, Prosecco</i> | £14 |
| <i>Timida ~ St. Germain, La Yuzu, Creme de Rose, Prosecco, lemon</i> | £14 |
| <i>Sole ~ East London gin, Prosecco, lemon zest, basil</i> | £14 |

NO-LO

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| <i>Bollicine ~ Naughty, Press Berry Boost, elderflower, lemonade</i> | £9 |
| <i>No-Loma ~ Pentire Seaward, strawberry, grapefruit soda, lime</i> | £9 |
| <i>Brezza ~ Pentire Adrift, green tea, lime, agave</i> | £9 |

FRIZZANTE

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| <i>Ca' dei Frati "Cuvee dei Frati" Brut - NV Lombardy (Italy)</i> | £14.5 / 79 |
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VINO BIANCO

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| <i>Picpoul de Pinet, Reserve Roquemolière - 2022 Languedoc (France)</i> | £9 / 43 |
| <i>Sauvignon de Touraine, Croix des Champs - 2022 Loire (France)</i> | £10.5 / 51 |
| <i>Vermentino Soprasole, Pala - 2022 Sardinia (Italy)</i> | £13 / 63.5 |

VINO ROSSO

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| <i>Primitivo, Boheme - 2021 Puglia (Italy)</i> | £7.5 / 36.5 |
| <i>Chateau de Camarsac, Thierry Lurton - 2019 Bordeaux (France)</i> | £13 / 61 |
| <i>Cannonau Centosere, Pala - 2021 Sardinia (Italy)</i> | £13 / 64 |

VINO ROSATO

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| <i>Whispering Angel - 2021 Provence (France)</i> | £15 / 74.5 |
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BIRRA

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| <i>Lucky Saint (0.5%, 330ml)</i> | £7 |
| <i>Noam, Bavarian Lager (5.2%, 330ml)</i> | £7 |
| <i>Posh Lager, Forest Road Brewing (4.1%, pint)</i> | £7 |
| <i>Work IPA, Forest Road Brewing (5.4%, pint)</i> | £7.5 |