

POLLINI
at
LADBROKE HALL

STUZZICHINI

★ MORTADELLA E TARTUFO NERO ···· 12	<i>Tapioca crisp, scamorza, mortadella, black truffle</i>
BURRO E ALICI ···· 19	<i>Cetara anchovies from the Amalfi coast, handmade butter, grilled sourdough</i>
OSTRICHE (half dozen) ···· 26	<i>Carlingford rock oysters, wasabi mignonette</i>
PESTO DI CICERCHIA ···· 9	<i>Umbrian wild chickpea purée, baby radish, spring onion oil</i>
PROSCIUTTO DI SAN DANIELE DOK DALL' AVA 22	<i>24 month aged prosciutto crudo from Friuli</i>
★ PIZZETTE AL TARTUFO ···· 16	<i>Provolone di Recco, black truffle pizzette</i>

ANTIPASTI

★ CRUDO DI RICCIOLA ···· 22	<i>Raw Yellowtail, cold pressed tomato yuzu kosho dressing</i>
CARPACCIO DI MANZO ···· 22	<i>Beef rump, artichoke, pecorino di Fossa, lemon, mustard leaf</i>
CAVOLFIOR E RICOTTA MUSTIA ···· 14	<i>Shaved cauliflower, avocado, almonds, Sardinian ricotta Mustia</i>
BURRATA E POMODORO ···· 20	<i>Artisan Puglian burrata, Isle of Wight heirloom tomatoes, basil</i>

PRIMI

SPAGHETTI ALLE VONGOLE ···· 24	<i>Clams, kanzuri, yuzu</i>
★ LASAGNA DELLA GRAZIELLA ···· 22	<i>Emanuele's interpretation of his mother's classic dish</i>
TAGLIATELLE ALL' ANATRA ···· 18	<i>Handmade tagliatelle, duck ragù, aged Parmesan</i>
TORTELLONI DI BUFALA E SPINACI ···· 18	<i>Handmade tortelloni, buffalo mozzarella, spinach, butter, sage</i>
MINISTRONE ···· 12	<i>Clear vegetable broth, diced seasonal vegetables</i>

SECONDI

COSTATA AI FERRI	<i>Chargrilled free range Cumbrian dry-aged ribeye steak</i>
600g ···· 65	
1000g ···· 110	
CODA DI ROSPO ALL' ACQUA PAZZA ···· 38	<i>Cornish monkfish, clams, sweet tomatoes, bay leaf, chilli, lemon, poached in Gavi di Gavi</i>
FRITTO MISTO ···· 34	<i>Fried seafood and vegetables, caper alioli</i>
★ PEPERONE FARCITO ···· 19	<i>Romano pepper, lentils, spinach, garlic, chilli, orange</i>

CONTORNI

INSALATA VERDE ···· 7	<i>Butterhead lettuce, Chardonnay dressing</i>
ERBE DI CAMPO ···· 8	<i>Seasonal wild greens, nettles, chard, wild spinach, garlic, chilli</i>
PATATINE FRITTE ···· 7	<i>French fries</i>
PATATINE FRITTE AL TARTUFO ···· 13	<i>French fries, black truffle, parmesan</i>

FORMAGGI

GORGONZOLA DOLCE ···· 12	<i>Gorgonzola DOC, Lombardy, Caseificio Angelo Croce</i>
SQUAQUERONE ···· 15	<i>A creamy cow's cheese from Emilia-Romagna, caramelised figs</i>

DOLCI

★ CREMOSO ALLA GIANDUJA DI VALRHONA 12	<i>Gianduja cream, chocolate and Piedmont hazelnut textures</i>
SOUFFLE AL MANGO ARROSTO ···· 14	<i>Roasted mango soufflé, Bajan rum ice cream, allow 15 mins</i>
TORTA DI CIOCCOLATO ···· 8	<i>Chocolate tart, candied orange, cocoa nibs</i>

GELATI E SORBETTI (FATTI IN CASA)

★ GELATO AL MOMENTO ···· 18	<i>Organic Madagascan vanilla bean ice cream, freshly made for the table, serves 2</i>
NOCCIOLA ···· 4	<i>Tonda Gentile Hazelnuts from Piedmont</i>
PISTACCHIO ···· 4	<i>Pistachio</i>
CIOCCOLATO ···· 4	<i>Dark chocolate</i>
YUZU E VANIGLIA ···· 4	<i>Yuzu and organic vanilla from Madagascar</i>
ANANAS E FINOCCHIO ···· 4	<i>Pineapple and fennel</i>
LAMPONE ···· 4	<i>Raspberry</i>
GELATO AFFOGATO ···· 12	<i>Hazelnut ice cream, espresso, Algebra Extra Dry Coffee Liquor</i>

PERCHÈ NO?

★ SGROPPINO ···· 7	<i>Sorrento lemon sorbet, Portobello Bergamot vodka, Prosecco</i>
BISCOTTI ASSORTITI ···· 5	<i>Cantucci, Pastine di mandorla, Tartufi alle prugne e rum</i>

