

# POLLINI

at

## LADBROKE HALL

### STUZZICHINI

★ MORTADELLA E TARTUFO NERO ···· each 6  
*Tapioca crisp, scamorza, mortadella, black truffle*

ALICI E BURRO ···· 19  
*Cetara anchovies from the Amalfi coast, handmade butter, grilled sourdough*

OSTRICHE ···· each 4  
*Carlingford rock oysters, wasabi mignonette*

PESTO DI CICERCHIA ···· 9  
*Umbrian wild chickpea purée, baby radish, spring onion oil (pb)*

PROSCIUTTO DI SAN DANIELE NEBRODOK 22  
*24 month aged ham from Sicilian, wild roaming Black pigs*

★ PIZZETTE AL TARTUFO ···· 16  
*Provolone di Recco, black truffle pizzette (v)*

### ANTIPASTI

★ CRUDO DI RICCIOLA ···· 22  
*Raw Yellowtail, cold pressed tomato yuzu kosho dressing*

CARPACCIO DI MANZO ···· 22  
*Beef rump, artichoke, pecorino di Fossa, lemon, purple mustard leaf*

CAVOLFIOR E RICOTTA MUSTIA ···· 14  
*Shaved cauliflower, avocado, almonds, Sardinian ricotta Mustia (v)*

BURRATA E POMODORO ···· 20  
*Artisan Puglian burrata, Isle of Wight heirloom tomatoes, basil (v)*

### PRIMI

SPAGHETTI ALLE VONGOLE ···· 24  
*Palourde clams, kanzuri, yuzu*

★ LASAGNA DELLA GRAZIELLA ···· 22  
*Emanuele's interpretation of his mother's classic dish*

TAGLIATELLE ALL' ANATRA ···· 18  
*Handmade tagliatelle, duck ragù, 36 month aged Parmesan*

TORTELLONI DI BUFALA E SPINACI ···· 18  
*Handmade tortelloni, buffalo mozzarella, spinach, butter, sage (v)*

MINISTRONE ···· 12  
*Clear vegetable broth, diced seasonal vegetables, preserved Sorrento lemon, garlic bruschetta (pb)*

### SECONDI

COSTATA AI FERRI  
*Chargrilled 35 day dry-aged ribeye on the bone, sourced from a Cumbrian farm which uses regenerative farming*  
600g ···· 65  
1000g ···· 110

CODA DI ROSPO ALL' ACQUA PAZZA ···· 38  
*Cornish monkfish, Palourde clams, Datterini tomatoes, bay leaf, chilli, Sorrento lemon, poached in Gavi di Gavi*

FRITTO MISTO DI MARE ···· 34  
*Fried red mullet, Dover sole, baby squid, king prawn, vegetable julienne, caper alioli*

★ PEPERONE FARCITO ···· 19  
*Romano pepper, lentils, spinach, garlic, chilli, orange (pb)*

### CONTORNI

INSALATA VERDE ···· 7  
*Butterhead lettuce, shallots, Chardonnay dressing (v)*

ERBE DI CAMPO ···· 8  
*Seasonal wild greens, nettles, rainbow chard, wild spinach, marigold, garlic, chilli (pb)*

PATATINE FRITTE ···· 7  
*French fries (pb)*

PATATINE FRITTE AL TARTUFO ···· 13  
*French fries, black truffle, parmesan*

### FORMAGGI

GORGONZOLA DOLCE ···· 12  
*Gorgonzola DOC, Lombardy, Caseificio Angelo Croce*

SQUAQUERONE ···· 15  
*A creamy cow's cheese from Emilia-Romagna, caramelised figs*

### DOLCI

★ CREMOSO ALLA GIANDUJA DI VALRHONA 12  
*Gianduja cream, chocolate and Piedmont hazelnut textures (v)*

SOUFFLE AL MANGO ARROSTO ···· 14  
*Roasted mango soufflé, Bajan rum ice cream, allow 15 mins (v)*

TORTA DI CIOCCOLATO ···· 8  
*Chocolate tart, candied orange, cocoa nibs (v)*

### GELATI E SORBETTI (FATTI IN CASA)

★ GELATO AL MOMENTO ···· 18  
*Organic Madagascan vanilla bean ice cream, freshly made for the table, serves 2 (v)*

NOCCIOLA ···· 4  
*Tonda Gentile Hazelnuts from Piedmont (v)*

PISTACCHIO ···· 4  
*Sicilian pistachio (v)*

CIOCCOLATO ···· 4  
*Dark chocolate (v)*

YUZU E VANIGLIA ···· 4  
*Yuzu and organic vanilla from Madagascar (pb)*

ANANAS E FINOCCHIO ···· 4  
*Pineapple and fennel (pb)*

LAMPONE ···· 4  
*Raspberry (pb)*

GELATO AFFOGATO ···· 12  
*Hazelnut ice cream, espresso, Algebra Extra Dry Coffee Liqueur (v)*

### PERCHÈ NO?

★ SGROPPINO ···· 7  
*Sorrento lemon sorbet, Portobello Bergamot vodka, Prosecco (v)*

BISCOTTI ASSORTITI ···· 5  
*Cantucci, Pastine di mandorla, Tartufi alle prugne e rum (v)*

