

POLLINI

at

LADBROKE HALL

STUZZICHINI | ANTIPASTI

THIS MORNING'S BREAD 6
Escarole & Taggiasca olive focaccia and streghe di Bologna (v)

PADRON PEPPERS (pb) 6

PIATTO DI FORMAGGI ITALIANI 12
*Formai De Mut D.O.P, Squacquerone Di Romagna D.O.P,
Gorgonzola D.O.P, served with quince compote (v)*

AUBERGINE CAVIAR 16
Tomato yuzu kosho, seeded cracker and radish (pb)

PROSCIUTTO CRUDO PATADOK D.O.P 18
24-month aged ham, Iberian black pigs raised wild

TERRINA DI VITELLO 20
*Rosé veal, foie gras e lardo di Colonnata, toasted brioche,
cornichons and mostarda di Cremona*

CRUDO DI SPIGOLA 28
Wild sea bass carpaccio, bottarga di muggine and finger lime

PIZZETTA AL TARTUFO NERO 28
Umbrian black winter truffle, fior di latte and scamorza

PRIMI | SECONDI

PACCHERI POMODORO E ORO 18
Silky San Marzano and datterini sauce, with burrata D.O.P (v)

TAGLIATELLE AL CINGHIALE 24
Wild boar ragù, Rosso di Montalcino

AGNELLO ALLA GRIGLIA 32
Grilled Herdwick lamb rump, salsa verde Piemontese and endive

DOLCI

SORBET *Freshly made in-house*
Yuzu | Muscat grape & grappa | Amalfi lemon (pb) 5

GELATO *Raw Jersey milk, churned in-house (v)*
Salted caramel | Hazelnut | Vanilla | Chocolate 4
Pistachio 5
Madagascan vanilla bean, made to order to share 16

TIRAMISÙ CLASSICO 10
Mascarpone, savoiardi and amaretto disaronno (v)

VANILLA PANNA COTTA 10
Served with British autumn berries (v)

PROFITEROLES AL CIOCCOLATO
Italian profiteroles and Felchlin chocolate 65% (v)
Individual 8
Made to share 16



Please advise us of any allergies, (v) denotes vegetarian, (pb) denotes plant-based.
An optional service charge of 14.5% will be added to the bill.

CHAMPAGNE & SPARKLING	125ml	Bottle
PROSECCO DI VALDOBBIANDENE <i>Veneto, Italy, 2023</i>	12	70
R DE RUINART <i>NV</i>	20	130
RUINART <i>'Blanc de Blancs', NV</i>		220
DOM PÉRIGNON <i>2015</i>		420
KRUG VINTAGE <i>2011</i>		700
KRUG VINTAGE <i>2004</i>		1,200
SPARKLING (NON-ALCOHOLIC)		
WILD IDOL	12	70
WHITE		
SOAVE CLASSICO <i>Balestri Valda, 2023 (Organic)</i>	9.5	48
GAVI DI GAVI <i>Lugarara, La Giustiniana, Piedmont, 2024</i>	12	65
BRAMITO CHARDONNAY <i>Castello della Sala, Antinori, Umbria, 2024</i>	17	100
SANCERRE BLANC OVIDE <i>Domaine Pierre Morin, 2022</i>		90
PULIGNY-MONTRACHET <i>Domaine Pernod-Bélicard, 2022</i>		140
MIANI BIANCO <i>Friuli Colli Orientali, 2021</i>		360
LE MONTRACHET GRAND CRU <i>Domaine Rémouissenet, 2011</i>		1,350
ROSÉ		
PEYRASSOL ROSÉ <i>Côtes de Provence, 2023 (Organic)</i>	15	90
SAKE		
SAKE SHIRAIWA <i>Toyama Prefecture</i>		330

RED	125ml	Bottle
CORVINA <i>Ca Nova, Veronese Gorgo, 2022 (Organic)</i>	9.5	48
LANGHE NEBBIOLO <i>Occhetti, Prunotto, Antinori, 2023</i>	14.5	85
CHÂTEAU MARQUIS DE TERMES <i>Margaux, 2018</i>	20	110
LE VOLTE DELL ORNELLAIA <i>Bolgheri, 2022</i>		95
BARBARESCO RISERVA <i>'Spezie', Vite Colte, 2015</i>		120
BOURGOGNE <i>Orchis Mascula, Naudin Ferrand, 2021</i>		150
BRUNELLO DI MONTALCINO <i>Romitorio, 2016</i>		200
TAURASI RISERVA <i>'Della Società', Jaoquin, Campania, 2014</i>		220
CHÂTEAU TALBOT <i>Grand Cru Classe, St. Julien, 2015</i>		240
BAROLO RISERVA <i>Oddero, Vigna Rionda, Piedmont, 2012</i>		440
BARBARESCO <i>Gaja, 2016</i>		650
BRUNELLO DI MONTALCINO RISERVA <i>Case Basse di Gianfranco Soldera, 1997</i>		1,600
CLASSIC COCKTAIL		
MARGARITA		14
NEGRONI		14
OLD-FASHIONED		14
MARTINI		15
COCKTAIL		
PINK TEQUILA <i>Mijenta Blanco, Pink grapefruit soda, Pink foam</i>		16
JAZZY MIND <i>Rose infused Palmare gin, Jasmine & champagne cordial, Orange bitters</i>		18
NEGRONI ROSA <i>Rose infused Palmare gin, Cocchi Rosa, Italicus, Orange bitters</i>		18

