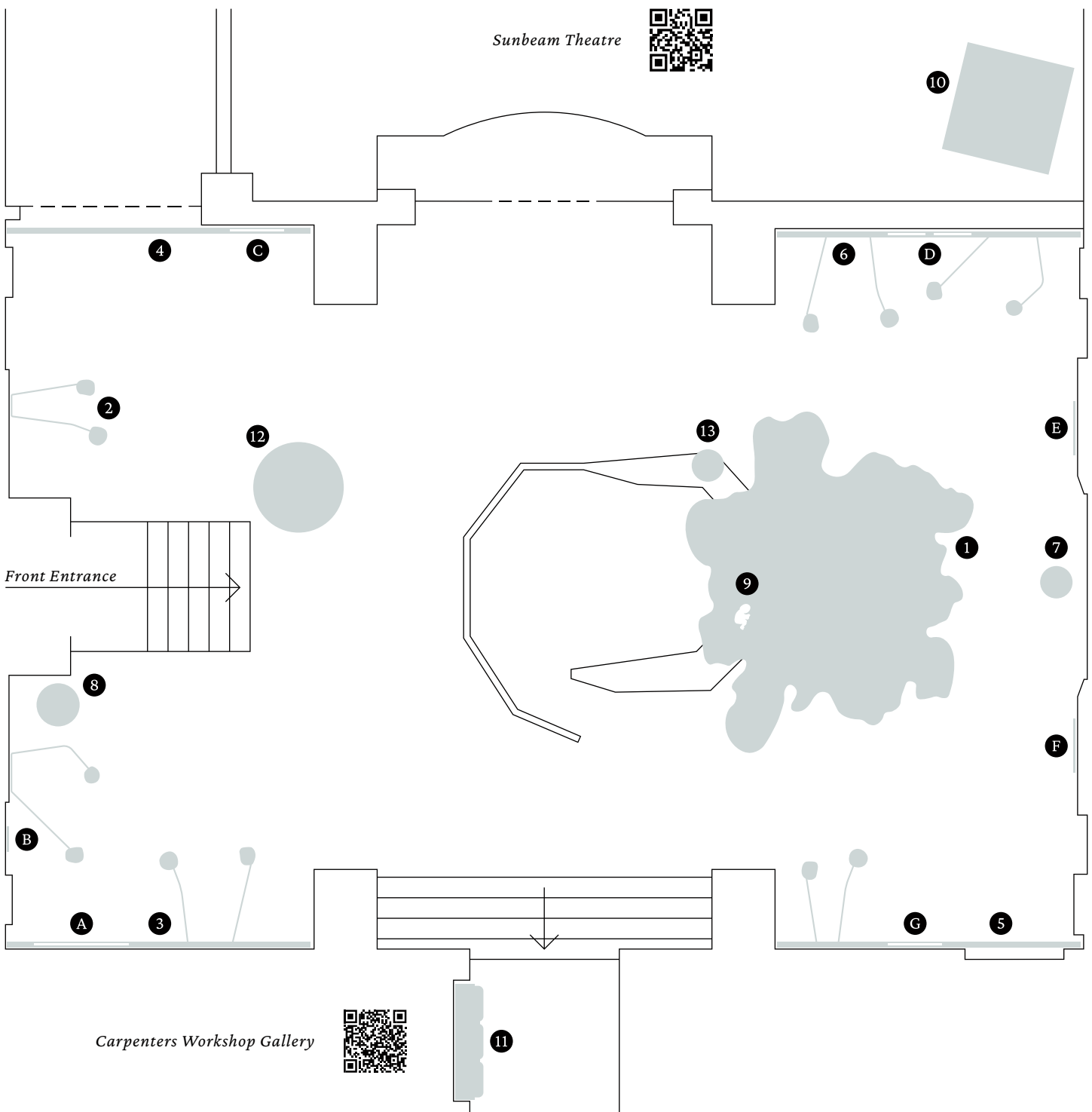


POLLINI

to share	this morning's bread <i>escarole & Taggiasca olive focaccia and streghe di Bologna (v)</i>	6
	mortadella e tartufo <i>tapioca crisp, scamorza, mortadella I.G.P and Umbrian winter truffle</i>	8
	prosciutto crudo patadok d.o.p <i>24-month aged ham, Iberian black pigs raised wild</i>	18
starters	aged delica squash soup <i>mandarin, ginger and seeded cracker (pb)</i>	10
	aubergine caviar <i>tomato yuzu kosho, seeded cracker and radish (pb)</i>	12
	graziella's salad <i>seasonal market vegetables, heritage radish, avocado and Carosello cucumber (v)</i>	14
	<i>+ burrata D.O.P</i>	6
	vitello tonnato <i>thinly sliced rosé veal, leafy celery, cornichons and Sicilian capers</i>	8 16
	calamaretti e carciofi <i>baby squid, roasted petit violet artichokes, garlic and mint</i>	18
	crudo di spigola <i>wild sea bass carpaccio, bottarga di muggine and finger lime</i>	28
pizzette	heritage courgette <i>mascarpone and mint (v)</i>	14
	datterini e acciughe <i>Cetara anchovies, datterini tomatoes and stracciatella di bufala D.O.P</i>	16
	wagyu bresaola <i>woodland mushrooms and fior di latte</i>	20
	tartufo nero <i>Umbrian black winter truffle, fior di latte and scamorza</i>	28
pasta	paccheri pomodoro e oro <i>silky San Marzano and datterini sauce, with burrata D.O.P (v)</i>	18
	tortelloni di bufala e spinaci <i>buffalo mozzarella, spinach, butter and sage (v)</i>	22
	tagliatelle al cinghiale <i>wild boar ragù, Rosso di Montalcino</i>	24
	petit violet artichoke risotto <i>Parmigiano reggiano and sorrento lemon (v) or (pb)</i>	26
	sea urchin linguine <i>Icelandic sea urchin, lime and bottarga di muggine</i>	30
mains	polletto alla diavola <i>grilled corn-fed baby chicken and gochujang</i>	28
	spigola alla griglia <i>line caught Cornish seabass, escarole and Taggiasca olives</i>	32
	coda di rospo all' acqua pazza <i>Cornish monkfish, palourde clams, datterini, Sorrento lemon</i>	34
	filetto al pepe verde <i>aged Hereford beef fillet and fresh green peppercorns</i>	46
sides	autumn leaves salad <i>chardonnay vinegar dressing and shallots (v)</i>	5
	padron peppers <i>(pb)</i>	6
	triple-cooked potatoes <i>sage and lime mayonnaise (v)</i>	6
	escarole alla romana <i>Taggiasca olives, chilli and garlic (pb)</i>	8





our permanent artworks on view

- 1 Nacho Carbonell *Big Cocoon Chandelier*, 2023
- 2 Vincenzo De Cotiis *DC612 Custom Wall Lamp*, 2009
- 3 Christopher Le Brun *Snow*, 2022
- 4 Christopher Le Brun *Leaf*, 2022
- 5 Christopher Le Brun *Wheat*, 2022
- 6 Christopher Le Brun *Rose*, 2022
- 7 Atelier Van Lieshout *Family Lamp*, 2019
- 8 Atelier Van Lieshout *The Clever Table Lamp*, 2021
- 9 Atelier Van Lieshout *Dickhead Baby*, 2008
- 10 Thomas Houseago *Beautiful Boy*, 2019
- 11 Jean Prouvé *Amphitheater Chairs (Set of 3)*, 1953
- 12 Atelier Van Lieshout *Rat Lamp*, 2020
- 13 Roger Herman *Untitled 165*, 2023

our photographs & prints on view

- A Kobi Israel *No Through Roads, Untitled*, 2008
- B Cathleen Naundorf *Future Couture – Mikado II*, 2016
- C Terry O'Neill *Laurence Olivier in Drag*, 1962
- D Nobuyoshi Araki *Hanaguruma Series, Tokyo*, 1998 – 2015
- E Kendell Geers *Flesh of the Spirit*, 2019
- F Roger Herman *Bird*, 2024
- G Albert Watson *Felix, Melrose Avenue, Los Angeles*, 1989