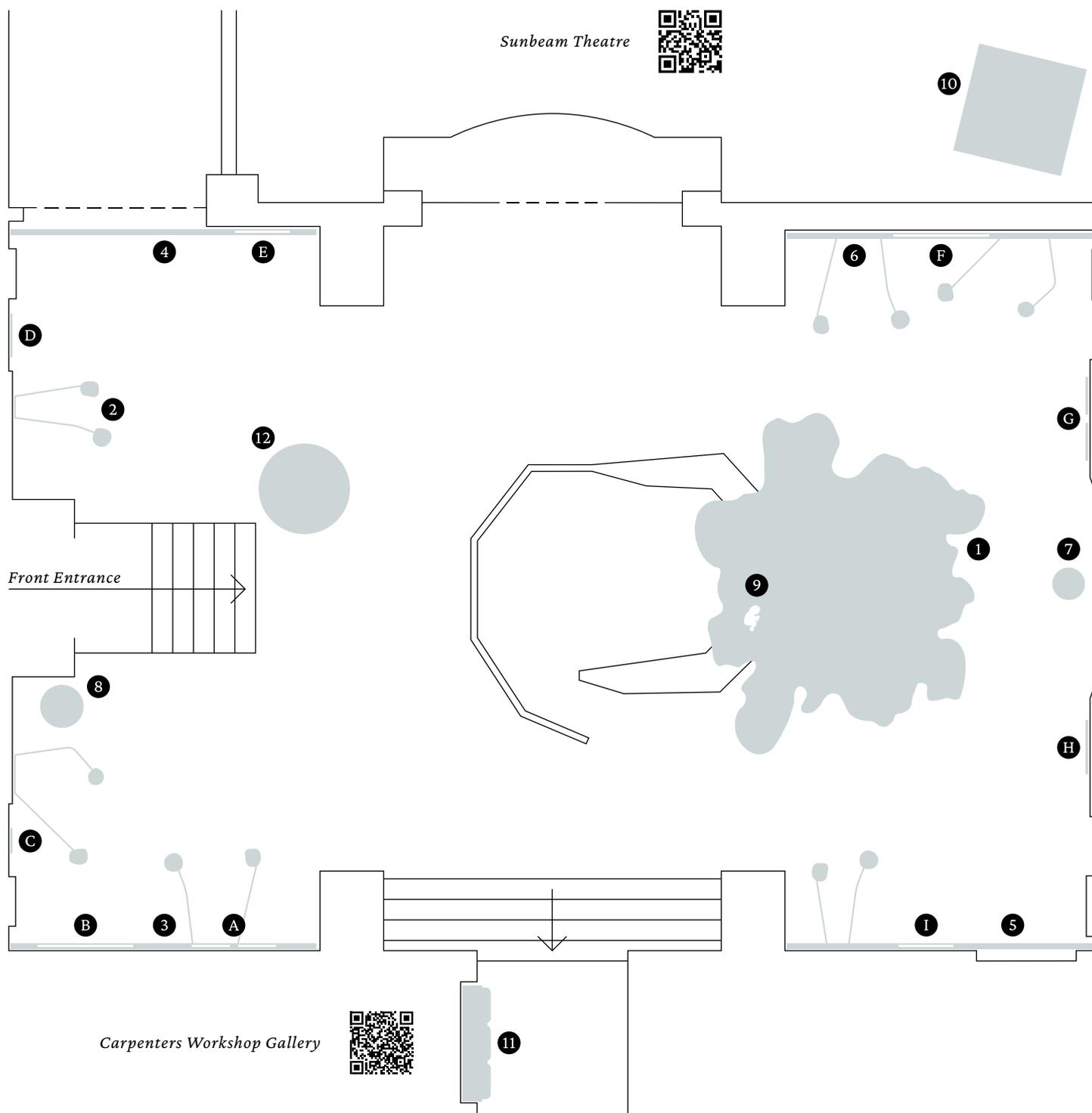


# POLLINI

to share	<b>this morning's bread</b> <i>escarole &amp; Taggiasca olive focaccia and streghe di Bologna (v)</i>	6
	<b>mortadella e tartufo</b> <i>tapioca crisp, scamorza, mortadella I.G.P and Umbrian black winter truffle</i>	8
	<b>prosciutto crudo patadok d.o.p</b> <i>24-month aged ham, Iberian black pigs raised wild</i>	18
	<b>wagyu bresaola carpaccio</b>	28
starters	<b>aged delica squash soup</b> <i>mandarin, ginger and seeded cracker (pb)</i>	10
	<b>aubergine caviar</b> <i>tomato yuzu kosho, seeded cracker and radish (pb)</i>	12
	<b>graziella's salad</b> <i>seasonal market vegetables, heritage radish, avocado and Carosello cucumber (v)</i>	14
	<i>+ burrata D.O.P</i>	7
	<b>vitello tonnato</b> <i>thinly sliced rosé veal, leafy celery, cornichons and Sicilian capers</i>	8   16
	<b>calamaretti e carciofi</b> <i>baby squid, roasted petit violet artichokes, garlic and mint</i>	18
	<b>crudo di spigola</b> <i>wild sea bass carpaccio, bottarga di muggine and finger lime</i>	28
pizzette	<b>heritage courgette</b> <i>buffalo mozzarella D.O.P and mint (v)</i>	14
	<b>datterini e acciughe</b> <i>Cetara anchovies, datterini tomatoes and stracciatella di bufala D.O.P</i>	16
	<b>wagyu bresaola</b> <i>woodland mushrooms and fior di latte</i>	20
	<b>tartufo nero</b> <i>Umbrian black winter truffle, fior di latte and scamorza</i>	28
pasta	<b>paccheri pomodoro e oro</b> <i>silky San Marzano and datterini sauce, with burrata D.O.P (v)</i>	18
	<b>tortelloni di bufala e spinaci</b> <i>buffalo mozzarella D.O.P, spinach, butter and sage (v)</i>	22
	<b>tagliatelle al cinghiale</b> <i>wild boar ragù, Rosso di Montalcino</i>	24
	<b>petit violet artichoke risotto</b> <i>Parmigiano reggiano and sorrento lemon (v) or (pb)</i>	26
	<b>sea urchin linguine</b> <i>Icelandic sea urchin, lime and bottarga di muggine</i>	30
mains	<b>polletto alla diavola</b> <i>grilled corn-fed baby chicken, radish and gochujang</i>	28
	<b>spigola alla griglia</b> <i>line caught Cornish seabass, escarole and Taggiasca olives</i>	32
	<b>coda di rospo all' acqua pazza</b> <i>Cornish monkfish, palourde clams, datterini, Sorrento lemon</i>	34
	<b>filetto al pepe verde</b> <i>aged Hereford beef fillet and fresh green peppercorns</i>	46
sides	<b>winter leaves salad</b> <i>chardonnay vinegar dressing and shallots (v)</i>	5
	<b>triple-cooked potatoes</b> <i>sage and lime mayonnaise (v)</i>	6
	<b>escarole alla romana</b> <i>Taggiasca olives, chilli and garlic (pb)</i>	8
	<b>padron peppers</b> <i>(pb)</i>	8






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 our permanent artworks on view
 

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- 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

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 our photographs & prints on view
 

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- A Jamie Morgan *Madison & Herbie*, 2023
- B Roger Herman *Mountain Painting 5*, 2012
- C Cathleen Naundorf *Future Couture – Mikado II*, 2016
- D Terry O’Neill *Laurence Olivier in Drag*, 1962
- E Roger Herman *Bird*, 2024
- F Kobi Israel *No Through Roads, Untitled*, 2008
- G Nobuyoshi Araki *Hanaguruma Series, Tokyo*, 1998 – 2015
- H Kendell Geers *Flesh of the Spirit*, 2019
- I Albert Watson *Felix, Melrose Avenue, Los Angeles*, 1989