

POLLINI

to share	this morning's bread <i>semi-dried datterini foccacinna and streghe di Bologna (v)</i>	7
	‡‡ mortadella e tartufo <i>tapioca crisp, scamorza, mortadella I.G.P. and Umbrian black summer truffle</i>	7 14
	aubergine caviar <i>tomato yuzu kosho and fresh vegetables for dipping (pb)</i>	14
	cured wagyu carpaccio <i>thinly sliced bresaola, aged in stone pots in Valtellina</i>	24
starters	carrot and orange spice soup <i>green cardamom and seeded cracker (pb)</i>	12
	‡‡ vitello tonnato alla pollini <i>thinly sliced rosè veal, leafy celery, cornichons and Sicilian capers</i>	12 16
	graziella's salad <i>seasonal market vegetables, radish, avocado and cucumber (v) (add burrata D.O.P. +7)</i>	16
	insalata di polpo <i>warm octopus salad, pink fir potatoes, preserved lemon and Taggiasca olives</i>	16
	‡‡ crudo di spigola <i>wild sea bass carpaccio and bottarga di muggine, drizzled citrus</i>	28
pizzette	zucchini e squacquerone di romagna <i>layered crispy courgette and mint (v)</i>	16
	datterini tomato and anchovy <i>acciuaghe di Cetara and stracciatella di bufala D.O.P.</i>	18
	‡‡ fior di latte and wagyu bresaola <i>white Paris mushrooms and mozzarella</i>	20
	tartufo nero <i>Umbrian black summer 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>	19
	‡‡ tortelloni di bufala e spinaci <i>wild spinach, ricotta, buffalo mozzarella D.O.P, sage and butter (v)</i>	24
	petit violet artichoke risotto <i>with 24-month-aged parmigiano, florals and lemon (v) or (pb)</i>	26
	tagliatelle lamb ragù <i>egg yolk and spinach pasta 'paglia e fieno', P.G.I. Welsh lamb, with gavi</i>	29
	‡‡ spaghetti gambero rosso <i>chef Pollini's specialty, with pesto, stracciatella & red prawn, served lukewarm</i>	38
mains	fritto misto di mare <i>lightly fried seafood and heritage vegetables, with lemon and sea salt</i>	28
	polletto alla diavola <i>grilled corn-fed baby chicken, radish and gochujang</i>	32
	scaloppine al limone <i>an Emilia-Romagna classic, rosè veal escalope with Amalfi lemon</i>	32
	spigola alla griglia <i>line caught Cornish sea bass and British coastal sea herbs</i>	34
	‡‡ filetto al pepe verde <i>aged Hereford beef fillet and fresh green peppercorns</i>	46
sides	spring leaf salad <i>on the side or for the table, with chardonnay vinaigrette (v)</i>	7 14
	purple sprouting broccolini <i>poached, with preserved lemon dressing (pb)</i>	7
	stewed wild herbs <i>nettle, wild spinach and rainbow chard (pb)</i>	9
	triple-cooked potatoes <i>served with home-made salted caper mayonnaise (v)</i>	9



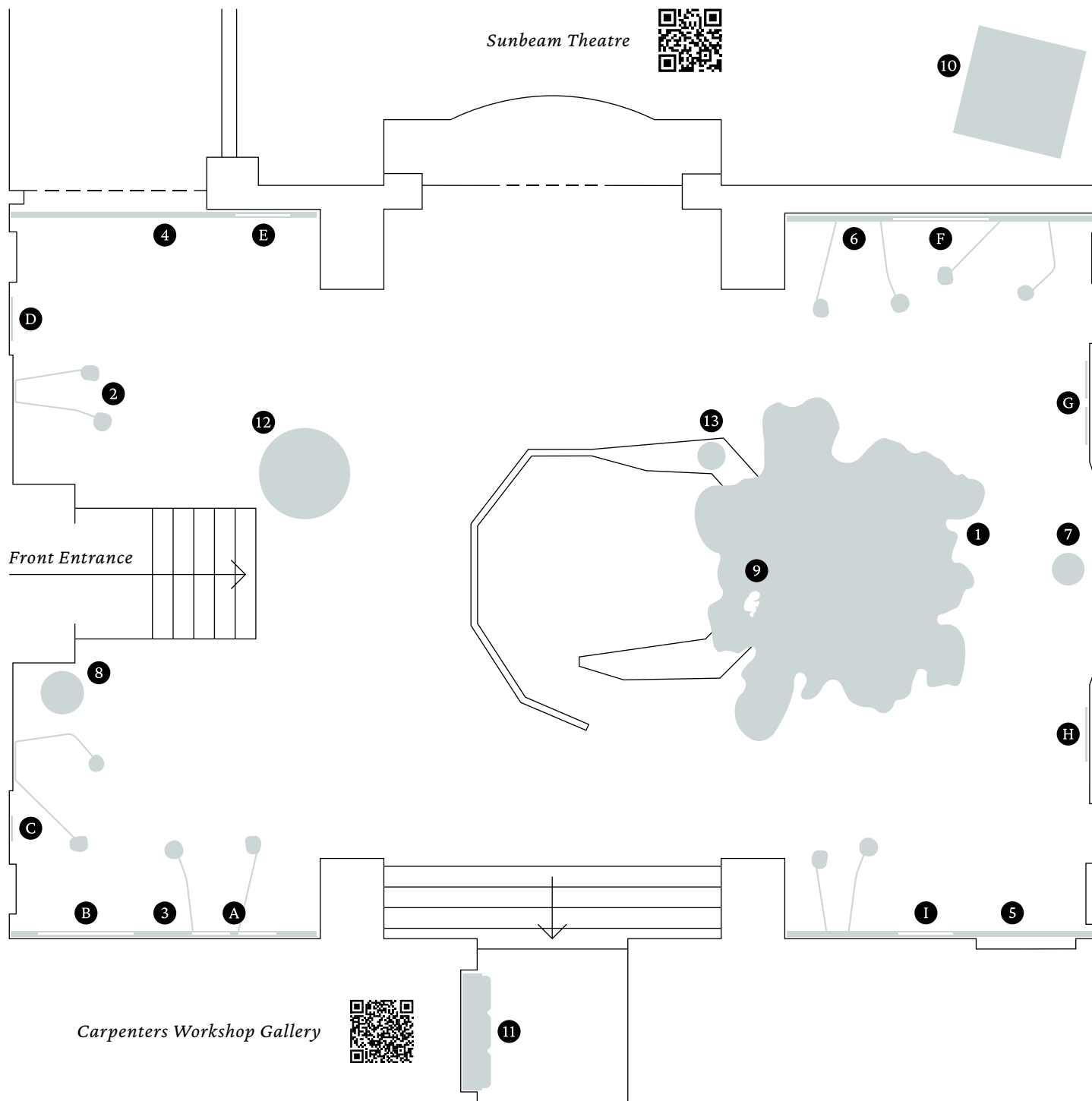
On the floor... Matteo, Nafsika, Richard, Marie, Valentina, Emanuelle, Fahad and Aria.

Behind the bar... Van, Gianluca, Luke, Giorgio, Fred, Nafis, Dejanel and Zai.

In the kitchen... Emanuele, Irfan, Angelo, Mehdi, Andy, Andrea and Keir.

We source our flowers from Calluna, our local florist artists on Golborne Road.

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



 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 wall artworks on view

- 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 Antonio Marras *Conosci Te Stesso – Know Yourself*, 2025
- F Kobi Israel *No Through Roads, Untitled*, 2008
- G Nobuyoshi Araki *Hanaguruma Series*, 1998 – 2015
- H Kendell Geers *Flesh of the Spirit*, 2019
- I Albert Watson *Felix, Melrose Avenue, Los Angeles*, 1989