

# POLLINI

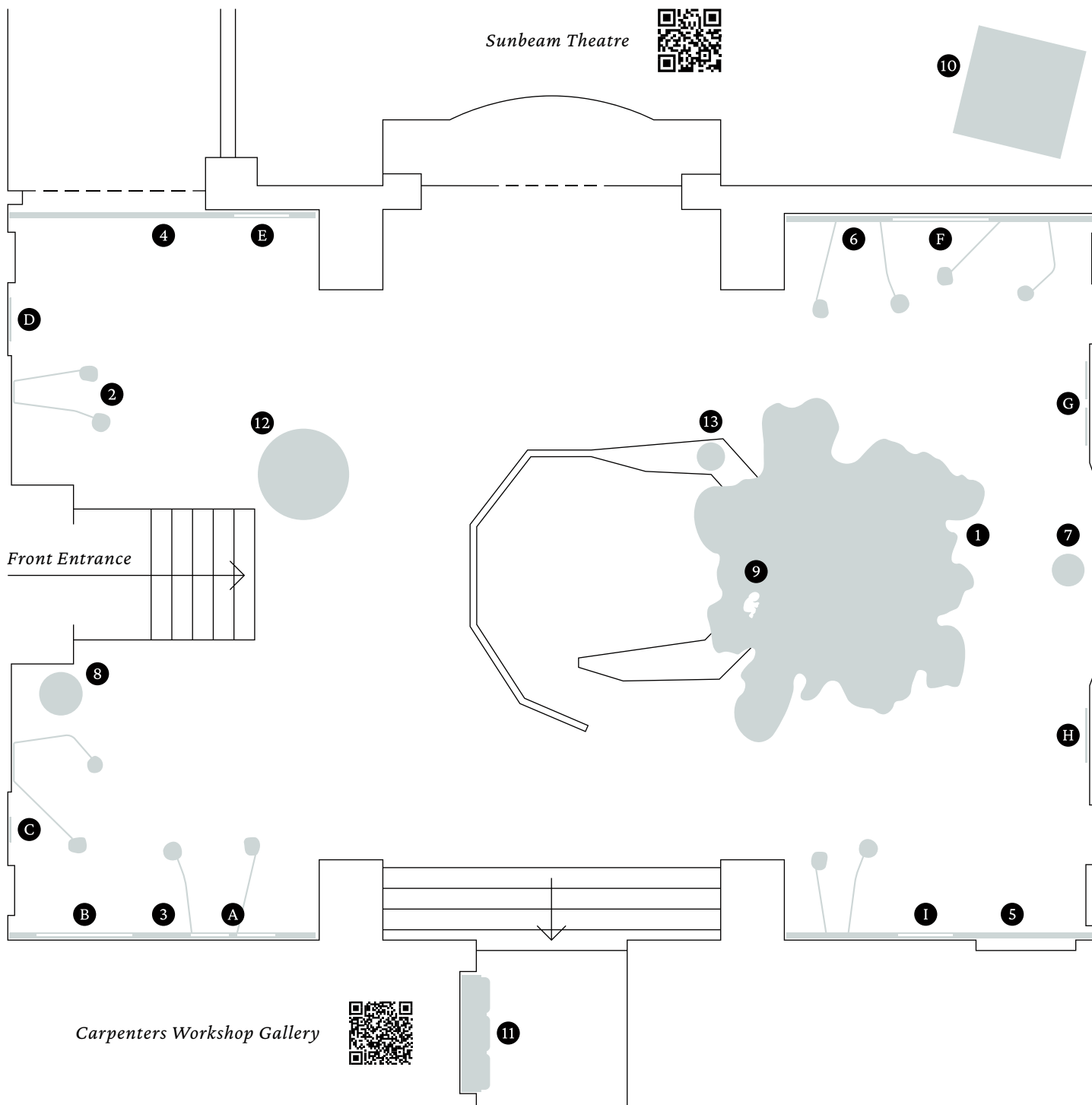
to share	<b>this morning's bread</b> <i>semi-dried datterini foccacinna and streghe di Bologna (v)</i>	7
	¶¶ <b>mortadella e tartufo</b> <i>tapioca crisp, scamorza, mortadella I.G.P. and Umbrian black summer truffle</i>	7   14
	<b>aubergine caviar</b> <i>tomato yuzu kosho and fresh vegetables for dipping (pb)</i>	14
	<b>cured wagyu carpaccio</b> <i>thinly sliced bresaola, aged in stone pots in Valtellina</i>	24
starters	<b>carrot and orange spice soup</b> <i>green cardamom and seeded cracker (pb)</i>	12
	¶¶ <b>vitello tonnato alla pollini</b> <i>thinly sliced rosé veal, leafy celery, cornichons and Sicilian capers</i>	12   18
	<b>graziella's salad</b> <i>seasonal market vegetables, radish, avocado and cucumber (v) (add burrata D.O.P. +7)</i>	16
	¶¶ <b>crudo di spigola</b> <i>wild sea bass carpaccio and bottarga di muggine, drizzled citrus</i>	28
pizzette	<b>datterini tomato and anchovy</b> <i>acciu'ghe di Cetara and stracciatella di bufala D.O.P.</i>	22
	¶¶ <b>fior di latte and wagyu bresaola</b> <i>white Paris mushrooms and mozzarella</i>	24
	<b>tartufo nero</b> <i>Umbrian black summer 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>	22
	¶¶ <b>tortelloni di bufala e spinaci</b> <i>wild spinach, ricotta, buffalo mozzarella D.O.P, sage and butter (v)</i>	27
	<b>tagliatelle lamb ragù</b> <i>egg yolk and spinach pasta 'paglia e fieno', P.G.I. Welsh lamb, with gavi</i>	32
	¶¶ <b>spaghetti gambero rosso</b> <i>chef Pollini's specialty, with pesto, stracciatella &amp; red prawn, served lukewarm</i>	44
mains	<b>polletto alla diavola</b> <i>grilled corn-fed baby chicken, radish and gochujang</i>	34
	<b>scaloppine al limone</b> <i>an Emilia-Romagna classic, rosé veal escalope with Amalfi lemon</i>	34
	<b>spigola alla griglia</b> <i>line caught Cornish sea bass and British coastal sea herbs</i>	36
	¶¶ <b>filetto al pepe verde</b> <i>aged Hereford beef fillet and fresh green peppercorns</i>	46
sides	<b>spring leaf salad</b> <i>on the side or for the table, with chardonnay vinaigrette (v)</i>	7   14
	<b>sprouting broccolini</b> <i>poached, with preserved lemon dressing (pb)</i>	7
	<b>triple-cooked potatoes</b> <i>served with home-made salted caper mayonnaise (v)</i>	9



On the floor... Matteo, Nafsika, Richard, Marie, Valentina, Emmanuel, Fahad and Aria.  
Behind the bar... Van, Gianluca, Luke, Giorgio, Fred, Nafis, Dejanel and Zai.  
In the kitchen... Emanuele, Onofrio, Angelo, Mehdi, Franco, 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