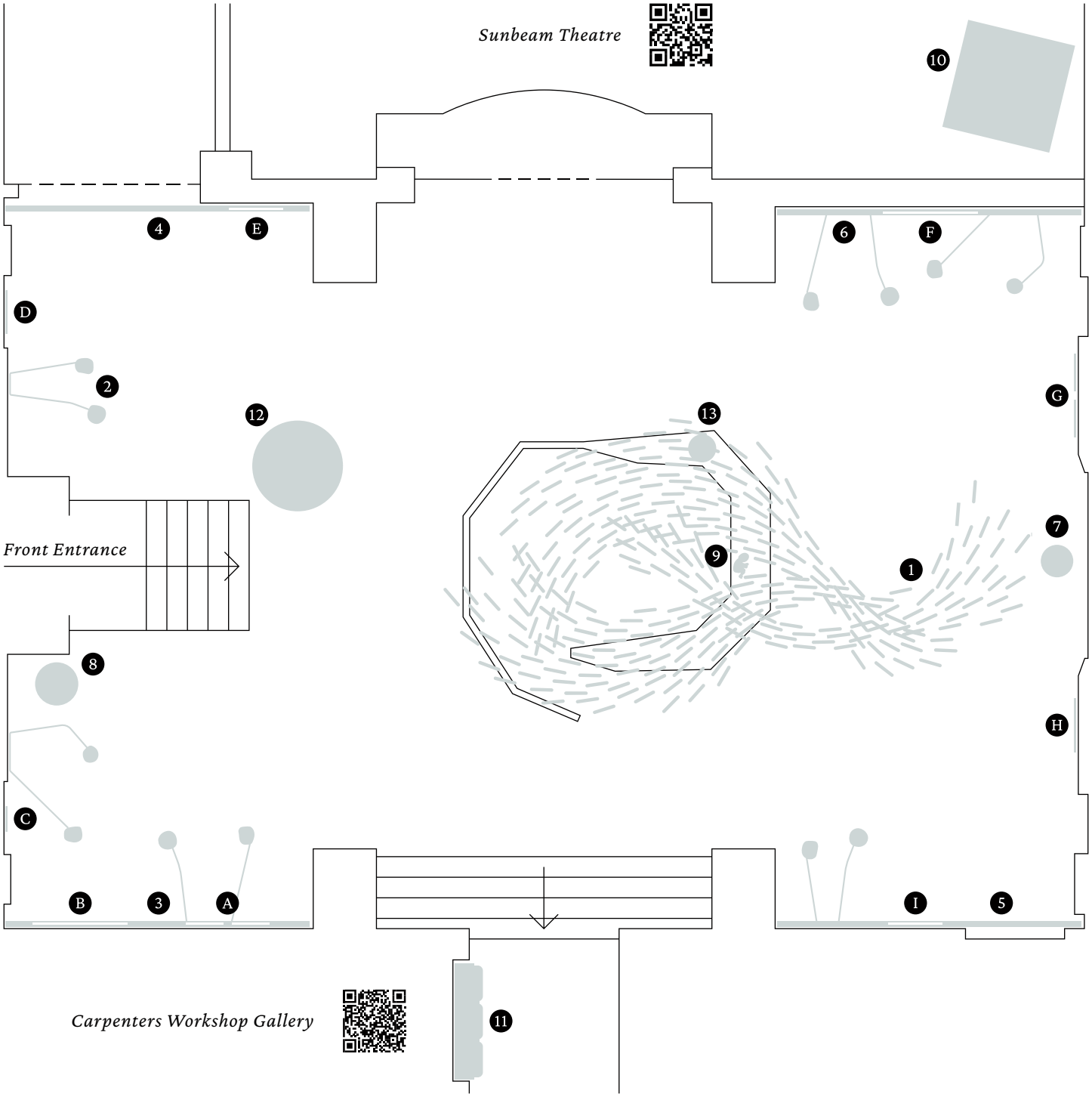
POLLINI

to start		**this morning's bread** *semi-dried datterini focaccina and streghe di Bologna (v)*	7
	🍴	**mortadella and tartufo** *tapioca crisp, scamorza, mortadella I.G.P. and Umbrian black winter truffle*	*each* 7
		aubergine caviar *tomato yuzu kosho and fresh vegetables for dipping (pb)*	18
		capocollo di martina franca *traditional cured meat from puglia, thinly sliced*	20
starters		**roasted delica pumpkin soup** *extra virgin olive oil and sage (v)*	13
		insalata di graziella *seasonal market vegetables, radish, avocado and cucumber (v) (add burrata D.O.P. +7)*	18
		cured wagyu carpaccio *thinly sliced bresaola, aged in stone pots in Valtellina*	26
	🍴	**crudo di spigola** *wild sea bass carpaccio and bottarga di muggine, drizzled citrus*	32
pizzette		**zucchini e squacquerone di romagna** *layered crispy courgette and mint (v)*	22
	🍴	**fior di latte and wagyu bresaola** *white Paris mushrooms and mozzarella*	24
		tartufo nero *Umbrian black winter truffle, fior di latte and scamorza*	28
pasta		**tagliatelle lamb ragù** *egg yolk and spinach pasta 'paglia e fieno', P.G.I. Welsh lamb, with gavi*	32
		potato gnocchi *cheese fondue, mixed wild mushrooms and Umbrian black winter truffle (v)*	35
		lobster linguine *native lobster, datterini tomato sauce, chilli and basil*	56
mains		**monkfish** *crispy potatoes, datterini tomatoes, Taggiasca olives and capers*	40
		scaloppine al limone *an Emilia-Romagna classic, rosé veal escalope with Amalfi lemon*	42
	🍴	**filetto al pepe verde** *aged Hereford beef fillet and fresh green peppercorns*	48
sides		**spring leaf salad** *on the side or for the table, with chardonnay vinaigrette (v)*	7 | 14
		triple-cooked potatoes *served with home-made salted caper mayonnaise (v)*	11
		finocchi gratinati *gratinated fennel, bechamel sauce and 36-month parmesan (v)*	9

On the floor... Matteo, Nafsika, Simone, Marie, Siren, Emmanuel, Aria, Demi and Corinna.
Behind the bar... Van, Cadz, Storhm, Giuseppe, Zai, Amit, Nafis and Giorgio.
In the kitchen... Emanuele, Onofrio, Angelo, Mehdi, Andy, and Annick.

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 **DRIFT** *Flylight San Francisco*, 2019
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