



B

SNACKS

NOCELLARA

£5.15

Marinated Nocellara Olives with mint and lemon
(GF)(VG)

PANE MISTO

£7.15

Artisan Bread selection, served with EVO and
balsamic (VG)

CESTINI DI SFOGLIA

£8

Vol-au-vent filled with chef surprise mousse

SHARING

IL TAGLIERE

£28.75

Cured Italian Meats, selection of cheeses &
roast vegetables (GF)

DUO DI CARPACCI AFFUMICATI

£21

Smoked swordfish and tuna carpaccio, served
with fried kale, orange dressing (GF)

CICCHETTI

Cicchetti are made for sharing. Medium-sized dishes,
just like you'd find in the bars of Italy.

These dishes are served as soon as they're ready, not
all at once, so there's always something fresh to enjoy.

We recommend 5-6 dishes between two.

TARTAR DI MANZO

£16.50

28 days dry aged beef fillet tartar, dressed with
olive oil, salt and pepper, lemon zest, torched
Gorgonzola dolce, carasau bread

PORCHETTA E FICHI

£13.95

Hot Roast Pork Slices, figs, balsamic glaze,
Spanish dark forest honey (GF)

BURRATA AFFUMICATA

£13.25

Apulian smoked burrata, warm parmesan sauce (V)

ASPARAGI

£12.25

Torched Asparagus, truffle dust, shaved
Grana Padano, poached egg (V)(VG*)

FIORI DI ZUCCA

£11.95

Fried courgette flowers, home-made
vegan green mayo (VG)

NORMA SCOMPOSTA

£12.25

Sliced Aubergine, Bottega Tomato Sauce,
Sardolino Cheese (V)(VG*)

LOBSTER CROCCHETTE

£12.90

Lobster croquettes, chipotle sauce

CAPELANTE

£16.50

Pan fried king scallops, mango tartar,
spicy dressing (GF)

LARGE PLATES

AGNELLO

£27.50

Roasted Derbyshire rack of lamb,
porcini cream, roast potatoes (GF)

CERVO

£17.95

Venison Fillet, blackcurrant sauce (GF)

FILETTO

£34.00

8oz 28 dry aged beef fillet, black truffle sauce (GF)

MERLUZZO

£26.00

Black cod loin, saffron sauce, n'duja drops (GF)

GAMBERONI

AL FORNO

£26.00

Roasted Argentinian prawns, lemon, chives
and green chilli dressing (GF)

SIDES

PATATE AL FORNO

£5.75

Roast new potatoes, white truffle,
grana padano cheese

VERDURE

AROSTO

£6.45

Roast mix vegetables

PURE DI

PATATE

£4.95

Mash Potato

LOOKING FOR THE PERFECT PAIRING?

Our team is here to guide you.

Whether it's wine, cocktails or something
non-alcoholic, ask your server for a
recommendation, they'll be happy to assist.

(V) VEGETARIAN

(VG) VEGAN

(VG*) VEGAN OPTION AVAILABLE

(GF) GLUTEN FREE

(GF*) GLUTEN FREE OPTION AVAILABLE

(N) CONTAINS NUTS

**PLEASE ALWAYS INFORM YOUR SERVER OF
ANY ALLERGIES BEFORE PLACING YOUR
ORDER AS NOT ALL INGREDIENTS CAN BE
LISTED & WE CANNOT GUARANTEE THE
ABSENCE OF ALLERGENS IN OUR DISHES**

**PLEASE NOTE A DISCRETIONARY 10%
SERVICE CHARGE IS ADDED TO YOUR BILL**

LABOTTEGA
— GASTRONOMIA & VINI —