



**OLIVES**

KENSINGTON SW7

*A La Carte*

## Stuzzichini

<b>Olive</b> <i>Mixed olives selection</i>	3.5
<b>Pane e olio</b> <i>Rustic bread selection, extra-virgin olive oil and balsamic vinegar</i>	3.5
<b>Bruschetta al pomodoro</b> <i>Toasted ciabatta, vine tomatoes, basil, garlic</i>	6
<b>"Olives" bruschetta</b> <i>Tomato pesto, creamy burrata cheese, parma ham</i>	9
<b>Antipasto all'Italiana (for two)</b> <i>Finely-sliced cured meat selection, Grana Padano, tomato bruschetta and home-made pickles with Carasau bread</i>	16

## Contorni

<b>Insalata mista</b> <i>Mixed leaves, spring onion, fennel, dry cherry tomato, radish</i>	4
<b>Patate arrosto</b> <i>Herb roasted new potatoes</i>	4
<b>Spinaci spadellati, scalogno e scamorza</b> <i>Sautéed spinach, shallots and scamorza cheese</i>	4
<b>Broccoli calabrese stufati, aglio e peperoncino</b> <i>Pan-roasted tender stem broccoli, garlic and chilli</i>	5
<b>Rucola e Grana Padano</b> <i>Rocket leaves, Grana Padano and balsamic glaze</i>	5

## Antipasti

<b>Zuppa del Giorno</b> <i>Soup of the day - please ask your waiter for details</i>	6.5
<b>Insalatone 'Olives'</b> <i>Quinoa, chia seed, fennel, orange, capers, dill, lemon dressing and pine nuts</i>	9.5
<b>Vitello tonnato</b> <i>Traditional cold sliced veal served with velvety tuna flavoured sauce</i>	12
<b>Burrata con insalata di pomodori, cipolla rossa e basilico</b> <i>Burrata, heirloom tomato salad, red onion, extra virgin olive oil and basil</i>	11
<b>Carpaccio di manzo scottato al tartufo</b> <i>Seared Scottish beef carpaccio served with celeriac, capers, rocket leaves, Grana Padano shavings, lemon and fresh truffle dressing</i>	14
<b>Polpo croccante su crema di patate olive taggiasche pomodori secchi e pesto al basilico</b> <i>Crispy octopus served with potato cream, Taggiasca olives, sun dried tomato, and basil pesto drop</i>	13
<b>Frittura di calamari, gamberi, merluzzo e zucchine fritte con mayonnaise all aglio</b> <i>Deep fried calamari, prawns, cod and fried courgette with roast garlic dip</i>	13



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Food Allergies and Intolerances: Should you have any questions regarding the content or preparation of any of our food please ask one of our team. Our recipes are subject to change; therefore you are advised to check allergen information on every visit.

All prices are GBP inclusive of 20% VAT. A 12.5% discretionary service charge will be added to your final bill. (Sept.19)

## Pasta e Risotto

<b>Ravioli di spinaci e ricotta al burro e erbe</b> <i>Spinach and ricotta ravioli with butter herbs</i>	14
<b>Casarecce ai frutti di mare</b> <i>Seafood handmade casarecce with garlic, shallot, chilly and tomato</i>	15
<b>Gnocchetti di semola melanzana frita pomodorini e ricotta salata</b> <i>Homemade semolina gnocchi with deep fried aubergine, fresh datterini tomato, and salted ricotta cheese</i>	14
<b>Lasagna di manzo</b> <i>Homemade lasagna with Scottish beef ragout, mozzarella and Grana Padano sauce</i>	16
<b>Fusilli con ragu di agnello</b> <i>Homemade fusilli with lamb ragout</i>	15
<b>Spaghetti alla chitarra di grano saraceno con astice, datterino e cipollotto</b> <i>Buckwheat square spaghetti with lobster, chili garlic, datterino tomatoes, spring onion and basil</i>	24
<b>Risotto peperone rosso arrostito acchiughe e bagnetto verde</b> <i>Risotto with roast red pepper, anchovies fillet and green sauce</i>	15

## Pesce e Carne

<b>Filetto di salmone e le sue uova con condimento al salmoriglio sedano rapa puree e cavolfiore viola abbrustolito</b> <i>Roasted salmon fillet with celeriac purée, roasted purple cauliflower, salmon caviar and salmoriglio dressing</i>	20
<b>Maiale croccante con mele e marmellata di cipolle</b> <i>Oven-baked pork collar and belly served with caramelised apple and red onion marmalade</i>	20
<b>Couscous di cavolfiore, radicchio, olive, porro e mandorle</b> <i>Cauliflower couscous, radicchio, olives, leek, almonds</i>	17
<b>Costolette di agnello grigliate, farro, caviale di melanzane e olio alla menta</b> <i>Grilled lamb cutlet, spelt, aubergine purée and mint oil</i>	24
<b>Tagliata di manzo</b> <i>Grilled aged rib-eye steak served with watercress salad, balsamic onions and mushroom dip</i>	28.5
<b>Petto d'anatra arrosto, fagiolini e salsa alle prugne</b> <i>Roasted duck breast, green beans and prunes sauce</i>	19
<b>Grigliata mista di pesce</b> <i>Mixed grilled fish served with seasonal salad Our fish selection changes daily, please ask your waiter for today's offering</i>	25
<b>Merluzzo scottato con insalata di panzanella</b> <i>Pan fried cod with panzanella salad, mix cress</i>	19



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