



OLIVES

KENSINGTON SW7

A La Carte

Stuzzichini

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

Contorni

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

Antipasti

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



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Pasta e Risotto

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

Pesce e Carne

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



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SET LUNCH

Antipasti

Zuppa del giorno

Soup of the day

Panzanella

Couscous, tomatoes, cucumber, red onion and basil

Frittura di bianchetti e zucchine con mayonnaise all aglio

*Deep fried whitebait and courgette with roasted
garlic mayonnaise*

Primi e Secondi

Filetto di salmone con insalata

Pan fried salmon fillet with mix leaves

Spaghetti alla chitarra di grano saraceno cacio e pepe

*Buckwheat homemade spaghetti with pecorino
cheese and black pepper*

Petto di pollo alla griglia

Grilled chicken paillard, chips and salad

Lasagna di manzo

*Homemade lasagna, beef ragout, mozzarella,
Grana Padano sauce*

Dolci

Crema catalana al cioccolato bianco

White chocolate crème brûlée

Carpaccio di ananas

Pineapple carpaccio with fruit coulis

Two courses (12:00 – 3.00pm): 15
Three courses (12:00 – 3.00pm): 21

PRE-THEATRE

Antipasti

Carpaccio di salmone, arancia e finocchio

Salmon carpaccio, orange segments and shaved fennel

Insalata di pollo sedano, melograno e mayonnaise alla nocciola

*Chicken salad with celery pomegranate, hazelnut
mayonnaise and mix leaves*

Insalata caprese

Tomato and mozzarella salad with basil pesto

Primi e Secondi

Ravioli di spinaci e ricotta al burro e erbe

Spinach and ricotta ravioli with butter herbs

Salmone al forno, purea di sedano rapa, cous cous di cavolfiore

*Baked salmon fillet, celeriac sauce, mix leaves with
cauliflower couscous*

Pancia di maiale arrosto

Grilled pork belly, seasonal vegetables

Dolci

Crema catalana al cioccolato bianco

White chocolate crème brûlée

Carpaccio di ananas

Pineapple carpaccio with fruit coulis

Panna cotta alla vaniglia

Vanilla panna cotta with berries coulis

Two courses (5.00 – 7.00pm): 20
Three courses (5.00 – 7.00pm): 24



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