

grato

Aperitivo

Nocellara Sicilian Olives 5.00 gf

Sourdough Bread seeds, extra virgin olive oil 4.00 v

Bruschetta vine tomatoes, basil, garlic, extra virgin olive oil 8.50 v

Primi Piatti

Candied Beetroot creamed goats cheese, walnuts, rocket 11.50 v gf n

Buratta di Puglia castelfranco venetian radicchio, rocket, cherry tomatoes, orange, honey 14.00 v gf

Warm Prawns Mediterranean zucchini, avocado, cherry tomatoes 14.50 gf

Affettati Misti (for two) salame di felino, pancetta, coppa, prosciutto, olives, mostarda di frutta 29.50 n

Prosciutto di Parma aged 24 months, spiced pear 14.50 gf

Pasta

Handmade Pumpkin Ravioli drawn butter, sage, pine kernels, parmesan, amalfi lemon 14.00 / 19.50 v n

Rigatoni Classic Bolognese san marzano, pork, beef, kale, pecorino, basil 14.50 / 18.50 vegetarian/vegan/gf by request

Handmade Tagliolini Brixham Crab garlic, parsley, fresh chilli, amalfi lemon zest 23.50

Risotto Primavera zaffarano, fava beans, fresh peas, asparagus, mint, acid butter 21.50 v gf

Cotti

Grilled Sea Bass parsnip puree, purple sprouting broccoli, salsa verde 25.50 gf

Veal Scaloppine grilled romano artichoke, lemon, parsley 26.00 gf

Handmade Spinach Malfatti ricotta di bufala, san marzano sugo, pesto, crema di piemonte 19.50 v n gf

Contorni

Rucola, reggiano, balsamic / Purple sprouting broccoli / Pink fur potatoes 5.00 each gf

Dolci

Tiramisu 9.00 n

Vanila Panna Cotta pistacchio, maraschino cherries 9.00 n gf

Blood Orange Polenta Cake almond flour, mascarpone, fruit of the day 8.50 n gf

Cheese Plate tallegio, gorgonzola dolce, pecorino, pane carasau, fruit of the day 15.00 n

Vanila, Chocolate Gelato; Lemon, Passion Fruit Sorbetto (two scoops) 7.00 n gf

Vin Santo tuscan dessert wine & cantucci 10.00 n

Digesitivo

Amaretto / Frangelico / Montenegro / Mirto / Strega / Sambuca 50ml 9.00 n

Sgroppino / Pietro's Espresso Martini / Irish Coffee / French Coffee (Cognac) 13.50 n

Limoncello 50ml 6.50

**Please let your server know if you have any allergies or dietary requirements
v vegetarian, n nuts, gf gluten free**

An optional gratuity of 12.5% will be added to the total bill

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