

# AL · M A R E

*Già da più notti s'ode ancora il mare,  
lieve, su e giù, lungo le sabbie lisce.  
Eco d'una voce chiusa nella mente  
che risale dal tempo; ed anche questo  
lamento assiduo di gabbiani: forse  
d'uccelli delle torri, che l'aprile  
sospinge verso la pianura.  
Già m'eri vicina tu con quella voce;  
ed io vorrei che pure a te venisse,  
ora, di me un'eco di memoria,  
come quel buio murmure di mare.*

*Even more so at night the sea still  
sounds, lightly, up and down, along the  
smooth sands. Echo of an enclosed voice  
in the mind, that returns in time; and  
also that assiduous lament of the gulls;  
birds perhaps of the summits that  
April drives towards the plain; already  
you are near to me in that voice;  
and I wish there might yet come to you  
from me, an echo of memory, like this  
dark murmur of the sea.*

Salvatore Quasimodo

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## CRUDO

<b>Tonno al Tartufo Nero</b> 19 <i>Seared bluefin tuna* &amp; black truffle dressing</i>	<b>Tartare di Tonno</b> 32 <i>Mediterranean bluefin tuna*, oscietra caviar &amp; orange ponzu</i>
<b>Ricciola al Limone</b> 17 <i>Thinly sliced yellowtail &amp; Etna lemon dressing</i>	<b>Battuta di Tonno</b> 18 <i>Spicy Bluefin tuna* tartare &amp; saffron arancini</i>

## ANTIPASTI

★ <b>Melanzane alla Parmigiana (v)</b> 21 <i>Aubergine, homemade datterino tomato sauce, aged parmesan cheese &amp; basil</i>	<b>Vitello Tonnato</b> 22 <i>Thinly sliced veal, bluefin tuna* &amp; Pantelleria caper sauce</i>
<b>Carpaccio di Manzo</b> 23 <i>Dry aged Herefordshire beef carpaccio, rocket, parmesan cheese &amp; datterino tomato</i>	★ <b>Scampi</b> 38 <i>Seared langoustine with mostarda di Cremona</i>
<b>Burrata di Andria (v)</b> 17 <i>Burrata cheese, datterino tomato &amp; basil pesto</i>	★ <b>Calamari Fritti</b> 19 <i>Served with chili mayonnaise</i>

*\*Please note, our bluefin tuna comes from sustainable sources*

★ *Al Mare signature dishes*

*(v) Vegetarian. Should you have any allergen or dietary requirements, please do inform our team.  
All prices are inclusive of VAT. A discretionary service charge of 15% will be added to the bill.*

## PASTE

★ <b>Chitarrine alla Pescatora</b>	28	<b>Rigatoni al Tartufo</b>	25
<i>Calamari, clams, red prawns &amp; scallops</i>		<i>Black truffle rigatoni in pecorino cheese</i>	
★ <b>Ravioli di Ricotta</b>	21	★ <b>Tortelli di Formaggio (v)</b>	19
<i>Ricotta cheese, spinach &amp; tomato sauce</i>		<i>Cheese tortelli, fresh mint &amp; lemon</i>	
★ <b>Risotto all'Astice</b>	33	<b>Penne Arrabbiata (v)</b>	18
<i>Blue lobster, two-year aged Acquerello rice</i>		<i>Homemade spicy tomato sauce</i>	
★ <b>Agnolotti del Plin</b>	23		
<i>Chicken, aged parmesan cheese &amp; black truffle</i>			

## PESCE

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<b>Cacciucco</b>	34	★ <b>Granchio Reale</b>	37
<i>Fisherman's tomato seafood &amp; shellfish stew, orecchiette pasta</i>		<i>King crab, fusilli with basil pesto, tomato &amp; balsamic vinegar</i>	
<b>Orata Isolana</b>	27	★ <b>Branzino ai Carciofi</b>	35
<i>Seabream, clams, potato &amp; herbs</i>		<i>Pan seared wild seabass, artichokes &amp; clams</i>	
<b>Sogliola alla Mugnaia</b>	48	<b>Branzino al Sale</b>	95
<i>Dover sole, lemon &amp; parsley</i>		<i>Sea salt crusted wild seabass for two, crushed potato &amp; salmoriglio</i>	
★ <b>Linguine all'Astice</b>	39		
<i>Blue lobster linguine</i>			

## CARNE

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<b>Vitello alla Milanese</b>	38	<b>Lombo di Agnello</b>	35
<i>Veal chop, aged parmesan cheese, rocket &amp; tomato</i>		<i>Pan seared lamb in herb crust &amp; Sicilian vegetable caponata</i>	
<b>Filetto di Manzo</b>	32	<b>Calzone di Pollo</b>	27
<i>Dry aged Herefordshire beef tenderloin, spicy rainbow chard &amp; parsnips</i>		<i>Free range chicken breast calzone, Etna lemon &amp; thyme</i>	

★ Al Mare signature dishes

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## BUSINESS LUNCH

*For a smooth & timely experience, our business lunch menu is served for the whole table.*

### **Vitello Tonnato**

*Limousine veal, tuna sauce & caperberries*

*Or*

### **Burrata di Andria (v)**

*Burrata cheese, datterino tomato & basil pesto*

*Or*

### **Calamari Fritti**

*Served with chili mayonnaise*

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### **Ravioli di Ricotta**

*Ricotta cheese, spinach & tomato sauce*

*Or*

### **Filetto di Manzo**

*Dry aged Herefordshire beef tenderloin, spicy rainbow chard & parsnips*

*Additional £5*

*Or*

### **Orata Isolana**

*Seabream, potato & Tropea onion warm salad*

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### **Tiramisù**

*Mascarpone cream, Amaretto jelly & coffee*

**£49 per person**

*Including a glass of wine or soft drink & a coffee or tea.*

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## DOLCI

### Babà 13

*Limoncello babà, vanilla foam & fresh berries*

Tokaji, Royal Tokaji Blue Label 5 Puttonyos, Hungary 2013 - 20

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### Tiramisù 12

*Mascarpone cream, Amaretto jelly & coffee*

Marsala Superiore Dolce, Curatolo Arini, Sicilia, Italy - 11

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### Gelato Di Yogurt E Noce 12

*Greek yoghurt ice cream, caramelised pecan nuts, berries & honey*

Pedro Ximénez, 'El Candado', Valdespino, Jerez, Spain - 14

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### Black Peruvian Chocolate Tart 14

*Peruvian chocolate ganache, cocoa nibs shortbread & orange blossom ice cream*

Graham's 20 Y.O. Tawny Port, Portugal - 15

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### French Toast 'Crème Brulée' 12

*Caramelised crème brulée brioche & Madagascar vanilla ice cream*

Moscato d'Asti, G.D. Vajra, Piemonte, Italy 2020 - 12

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### Caramel Millefeuille 14

*Puff pastry, brown butter ice cream, hazelnut & milk crumble*

Vin Santo Colli dell'Etruria Centrale, Fattoria Casabianca, Toscana, Italy 2011 - 18

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### Muscovado & Tonka Bean Affogato 12

*Muscovado ice cream, fresh grated tonka bean, espresso coffee  
& our house coffee liquor blend*

Zacapa XO - 15

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## COFFEE

Espresso, Lungo, Ristretto, Macchiato 7

Americano, Cappuccino, Latte  
Flat White, Mocha, or Hot Chocolate 8

Irish Coffee 12

## 'MARIAGE FRÈRES' TEA

Covent Garden Tea (*English Breakfast*), Earl Grey Imperial,  
Marco Polo, Thé des Légendes, Fuji Yama, Thé à l'Opéra,  
Chamomile, Verbena or *Mentha Piperita* 7

### AMARI

<i>Tosolini Amaro Antico Rimedio</i>	12
<i>Gagliardo Fernet</i>	12
<i>Lucano Anniversario</i>	12
<i>Mr Black Coffee Amaro</i>	12
<i>Nunquam Amaro Herbarum</i>	12
<i>Casoni Amaro del Ciclista</i>	12

### DIGESTIVES

<i>Capovilla Pear Williams Eaux de Vie</i>	20
<i>Capovilla Grappa di Brunello 2008</i>	20
<i>Foursquare Hereditas 14yrs</i>	20
<i>Ron Zacapa Centenario XO Gran Reserva</i>	27
<i>Dalmore 18yrs</i>	29
<i>Willett's Pot Still Reserve Small Batch</i>	21



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