

AL · MARE

*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 mèri 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

Ricciola al Limone	15	Arancini di Tonno	16
<i>Thinly sliced yellowtail & Etna lemon dressing</i>		<i>Spicy bluefin tuna* tartare & saffron arancini</i>	
Tonno al Tartufo Nero	19	Tartare di Tonno	32
<i>Seared bluefin tuna* & black truffle dressing</i>		<i>Mediterranean bluefin tuna*, oscietra caviar & orange ponzu</i>	

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ANTIPASTI

★ Melanzane alla Parmigiana (v)	16	★ Calamari Fritti	15
<i>Aubergine, homemade datterino tomato sauce, aged parmesan cheese & basil</i>		<i>Crispy fried squid with chili mayonnaise</i>	
Carpaccio di Manzo	19	Vitello Tonnato	18
<i>Beef carpaccio, rocket, parmesan cheese & datterino tomato</i>		<i>Thinly sliced veal, bluefin tuna* & Pantelleria caper sauce</i>	
Burrata di Andria (v)	17	★ Consommè di Manzo	19
<i>Burrata cheese, datterino tomato & basil pesto</i>		<i>Cheese tortellini in beef consommé</i>	

*Please note, our bluefin tuna comes from sustainable sources

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PASTE

★ Agnolotti del Plin	22	★ Ravioli di Ricotta (v)	18
<i>Chicken & aged parmesan cheese</i>		<i>Ricotta cheese, spinach & tomato sauce</i>	
★ Tortelli di Formaggio (v)	19	★ Chitarrine alla Pescatora	28
<i>Cheese tortelli, fresh mint & lemon</i>		<i>Calamari, clams, red prawns & scallops</i>	
Rigatoni al Tartufo (v)	36	★ Risotto all'Astice	32
<i>Black truffle rigatoni</i>		<i>Two-year aged Acquerello rice & blue lobster</i>	
Penne Arrabbiata (v)	17		
<i>Homemade spicy tomato sauce</i>			

★ Al Mare signature dishes

(v) Vegetarian. Should you have any allergies 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.

PESCE

Orata Isolana	24	★ Branzino ai Carciofi	35
<i>Seabream, clams & potatoes</i>		<i>Pan seared wild seabass, artichokes & clams</i>	
Cacciucco	34	★ Granchio Reale	48
<i>Fisherman's tomato seafood & shellfish stew, orecchiette pasta</i>		<i>King crab, fusilli with basil pesto, tomato & balsamic vinegar</i>	
Sogliola alla Mugnaia	44	Branzino al Sale	8/100g
<i>Dover sole, lemon & parsley</i>		<i>Sea salt crusted wild seabass for two, crushed potato & salmoriglio</i>	
★ Linguine all'Astice	36		
<i>Blue lobster linguine</i>			

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CARNE

Vitello alla Milanese	36	Carré di Agnello	28
<i>Veal chop, aged parmesan cheese, rocket & tomato</i>		<i>Pan seared lamb in herb crust & Sicilian vegetable caponata</i>	
Filetto di Manzo	35	Calzone di Pollo	26
<i>Dry aged Herefordshire beef tenderloin, spicy rainbow chard & parsnips</i>		<i>Free range chicken breast calzone, Etna lemon & thyme</i>	

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SIDES

Patata	12	Barbabietole	8
<i>Potato mousseline & winter black truffle</i>		<i>Pickled rainbow beetroot salad & Piedmont hazelnut</i>	
Broccoletti	9	Spinaci	8
<i>Tender stem broccoli, anchovies' butter & Sicilian Mollicata</i>		<i>Sautéed baby spinach, garlic & lemon</i>	

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BUSINESS LUNCH

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

Vitello Tonnato

Thinly sliced veal, bluefin tuna & Pantelleria caper sauce

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

Rigatoni al Tartufo (v)

Black truffle rigatoni in pecorino cheese

Or

Orata Isolana

Seabream, clams, potato & herbs

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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

Rum babà, vanilla foam, raspberry

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

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Tiramisù 12

Dark chocolate & espresso 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 & pistachio ice cream

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

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French Toast 'Crème Brulée' 12

Caramelised crème brûlée brioche & Madagascar vanilla ice cream

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

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Lemon Tart 14

Vanilla shorcrust, almond sponge, lemon foam

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

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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