



LUNCH

Daily Menu 1

Thin Slices of Veal with Tonnato Sauce and Capers
Grilled Branzino
Selection of House Cakes or Ice Creams

Daily Menu 2

Cucumber Avocado Cherry Tomatoes and Sweet Corn Salad
Tagliarelle all' Amatriciana Bianca
Selection of House Cakes or Ice Creams

Today's Special

Veal Ossobuco with Risotto alla Milanese

Yotto Selection

New Sashimi Salmon with Wasabi Soy seared with Olive and Sesame oil
New Sashimi Beef with Yuzu Ponzu seared with Sesame oil
Red Prawns with Yuzu Soy seared with Olive and Sesame oil
Japanese Style Dover Sole with Mix Salad and Tartar Sauce
Tuna Tataki Salad with Tosazu Dressing
Scampi Tempura with Creamy Wasabi Sauce

Classics

Pasta e Fagioli (Venetian Bean Soup)
Baked Thin White Tagliolini with Ham
Risotto Primavera
Rice Pilaf Alla Valenziana
Scampi alla Thermidor with Rice Pilaf
Calf Liver alla Veneziana with Polenta
Veal Chop alla Milanese
Chicken Curry with Rice Pilaf
Steak Tartare with Mixed Green Salad
Beef Carpaccio with Mix Salad

Salads and Sandwiches

Chef's Salad
Chicken Salad
Croque Monsieur
Club Sandwich
Scottish Sirloin Hamburger with French Fries

A LA CARTE MENU

Appetizers and Salads

Caviar Imperial Gold Osietra (100 gr.)
Burrata with Datterini Tomato and Black Olives
Stracchino Cheese with Grilled Asparagus
Cucumber Avocado Cherry Tomatoes and Sweet Corn Salad
Lentils with Mix Vegetables Salad
Asparagus and Beetroot Salad with Goat Cheese
Artichoke and Avocado Salad with Shaved Parmesan
Extra Sweet Prosciutto Crudo from Parma with Melon
Bresaola with Shaved Parmesan
Thin Slices of Veal with Tonnato Sauce and Capers
Wild Scottish Smoked Salmon
Special Octopus and Scampi Salad
King Crab
Tuna Tartare
Scampi and Cannellini Beans
Baccala` Mantecato
Fried Calamari with Tartar Sauce
Aubergine alla Parmigiana
Castraure al Forno (Baby Artichoke from Venice Laguna)

Soups and Pastas

(All our Fresh Pasta are Homemade)

Minestrone Soup
Soup of the Day
Pappa al Pomodoro
Tagliarelle al Pesto
Potato Gnocchi with Tomato and Basil
Spinach and Cheese Cannelloni with Asparagus
Green Tagliarelle with Tomato and Basil
Spaghetti with Branzino
Tagliarelle all' Amatriciana Bianca
Rigatoni alla Bolognese
Pappardelle with Sausage and Zucchini
Paccheri alla Genovese
Tagliardi with Veal Ragu
Tortellini with Panna, Prosciutto and Peas
Veal Ravioli alla Piemontese
Risotto of the Day

Main Courses

Dover Sole with Zucchini
Monkfish with Cherry Tomatoes and Black Olives
Chilean Sea Bass alla Carlina
Seppie in Tecia with Grilled Polenta
Boneless Chicken Spezzatino alla Pizzaiola
Oven Roast Chicken alla Ca'D'Oro
Veal Kidney with Risotto alla Milanese
Veal Farfalle with Lemon Sauce and Rice Pilaf
Veal Chop with Butter and Sage
Lamb Chops
Fillet of Beef alla Rossini
Chateaubriand with Bernaise Sauce (Serve 2 People)

From the Grill

Whole Dover Sole

Alaskan King Crab
Chilean Sea Bass
Scottish Salmon
Branzino
Corn Fed Chicken
Rib Eye Tagliata

Desserts

Vanilla Meringue
Moka Cake
Panna Cotta with Mix Berries Sauce
Lemon Meringue Tart
Tiramisu
Fruit Plate
Mix Sorbets: Mango, Strawberry, Yuzu
Chocolate Cake
Chocolate Ice Cream
Vanilla Ice Cream alla Minute (To Share)

Coffee by:



A discretionary 15% service charge will be added to your bill

WI-FI Network: CLondon Guest Password: CLondon25

Should you have any question about the menu or any allergy concern please ask a member of staff