Antipasti

Plateau di 6 Ostriche | 35
Plateau of 6 Oysters, Gillardeau, Fine de Claire, Regal D'Or
(12,14)

Tonno Scottato | 28
Seared Tuna, citrus, savoy cabbage, chilli
(4,12)

Granchio Mediterraneo | 32
Mediterranean crab, fennel, romaine lettuce
(2,9,12)

Insalata di Mare | 48
Warm seafood medley, langoustine, prawns, squid, clams
(2,4, 9,12,14)

Carpaccio di 'Podolica' | 30
'Podolica' beef carpaccio, arugula, chiodini mushrooms, Parmigiano Reggiano 36 months
(1,3,7,12)

Gamberoni Rossi | 38
Sicilian red prawn crudo, yellow tomato, stracciatella, basil
(2,7,8,12)

Primi

Tagliolini Freschi al Tartufo Bianco | 55
Fresh 'tagliolini' pasta, veal jus, Parmigiano Reggiano 36 months, white truffle
(1,3,7,9)

Risotto ai Porcini | 48
Porcini mushroom risotto, langoustine, parsley
(2,4,7,9,12,14)

Elicoidali alla Genovese | 38
Elicoidali pasta, slow-cooked Neapolitan onion and beef ragu, aged ricotta, black truffle
(1,7,9,12)

A discretionary service charge of 15% will be added to your bill.
A £2.50 cover charge per person will be added to your bill.

LE SIRENUSE 1951
POSITANO

Secondi

Astice Blu alla griglia | 65
Grilled blue lobster, beet greens, roasted potatoes
(2,7,12)

Branzino 'Alla Dama' | 45
Seabass 'Alla Dama', sea truffles, razor clams, chickpeas
(4,9,12,14)

Polletto Ruspante | 125
Free-range spring chicken, porcini mushrooms, artichokes, black truffle
for two
(7,9,12)

Arrosto di Vitello | 48
Slow-roasted veal, mashed potato, spinach
(7,9,12)

Contorni

Cavolfiore Gratinato | 20
Cauliflower gratin, bechamel, Parmigiano Reggiano, smoked provola, white truffle
(1,3,7,9)

Scarola Napoletana | 12
Neapolitan escarole, anchovies, olives, capers, pine nuts, garlic
(4,8,12)

Gattò di patate | 12
Neapolitan potato cake
(1,3,7)

Consuming raw meats, poultry, shellfish, eggs or unpasteurised cheese may increase your risk of foodborne illness, please let us know if you have any allergies or intolerances.

TheTwentyTwo
LONDON