

ANTIPASTI / STARTERS

Tagliere di Salumi D.O.P. dal Bar

Selection of D.O.P. Italian Cured Meats 16

Verdure Grigliate e Parmigiano

Selection of Grilled Vegetables with Rocket Salad, Parmesan and Aged Balsamic Vinegar (V) 11

Parmigiana di Melanzane Classica con Provola Affumicata

Oven-baked Classic Aubergine Parmigiana with Smoked Cheese (V) 13

Astice con Mela Verde del Süd Tirolo e Insalata di Pomodorini

Poached Lobster with Green Apple and Cherry Tomato Salad 19

Insalata di Polipo

Roasted Octopus with Capers, Chickpeas and Romano Peppers Cream 14

Carpaccio di Manzo con Tartufo Pregiato

Beef Carpaccio with Black Winter Truffle 19

Crudo di Tonno

Blood Orange Marinated Bluefin Tuna, Crispy Vegetables and Almond Mousse (G)(N) 16

Insalata Caprese ai Cinque Pomodori, Sale alla Vaniglia e Mozzarella di Bufala Campana

Heritage Tomato and Buffalo Mozzarella with Vanilla Salt (V) 13

PASTA E RISO / PASTA & RISOTTO

Dishes are available as a main course at a £5 supplement

Spaghetti Integrali al Pomodoro

Wholemeal Spaghetti with Fresh Tomato and Basil Sauce (V)(G) 11

Tagliolini all'Astice

Homemade Tagliolini with Lobster, Mixed Peppers and a Light Tomato Sauce (G) 21

Bucatini Trafilati al Bronzo "Cacio e Pepe" con Tartufo Pregiato

Thick Hollow Pasta with Cheese, Black Pepper and Black Winter Truffle (V)(G) 18

Mafalde alla Ricotta di Bufala e Ragù Napoletano

Slow-Cooked Neapolitan Ragù with Ribbon-Shaped Pasta (G) 16

Risotto Melanzane e Taleggio

Carnaroli Risotto with Aubergine, Taleggio and Balsamic Vinegar (V) 15

Ravioli di Melanzana con Pomodori e Ricotta Affumicata

Homemade Ravioli Pasta with Aubergines, Tomato and Smoked Ricotta Cheese (V)(G) 14

Tagliatelle di Castagne con Funghi Selvatici e Erba Cipollina

Chestnut Tagliatelle Pasta with Wild Mushrooms and Chives (N)(G) 16

Orecchiette alle Cime di Rapa, Salsiccia e Peperoncino

Ear-shaped Pasta with Italian Sausage, Wild Turnip and Fresh Chilli (G) 16

ZUPPE / SOUP

Minestrone e Riso Integrale

Traditional Minestrone with Brown Rice and Basil (V) 9

Fregola e Cozze

Sautéed Mussels with Sardinian Cous-Cous, Baby Kale, Parsley and Organic Extra Virgin Olive Oil 14

PESCE / FISH

Zuppetta di Pesce con Crostone all'Aglio

Seafood and Fish Stew (G) 25

Merluzzo Cotto a Bassa Temperatura alla Puttanesca

Slow-Cooked Cod with Puttanesca Sauce and Spinach (G) 24

Coda di Rospo, Pistacchio, Melanzana e Insalata di Finocchio

Roasted Monkfish with Pistachio, Aubergine and Fennel Salad (N) 28

Fritto Misto di Pesce

Selection of Fried Fish (G) 24

Orata al Forno con Cicoria al Balsamico

Oven-baked Sea Bream with Chicory and Balsamic Dressing 24

CARNE / MEAT

Cervo con Bieta, Funghi Selvatici e Salsa al Cioccolato

Venison Loin with Swiss Chard, Wild Mushrooms and Chocolate Sauce (G) 32

Coniglio All'Ischitana con Aglio e Peperoncino

Ischia-style Rabbit with Garlic and Chilli (G) 28

Manzo con Sedano Rapa, Porro Croccante e Castagne

Beef Fillet Mignon with Celeriac, Crispy Leek and Chestnut (G) 36

Polletto Ripieno

Roasted Baby Chicken, stuffed with Mushrooms and Truffle, served with Mash Potatoes (G) 23

DALLA GRIGLIA DA CONDIVIDERE

FROM THE GRILL TO SHARE

Bistecca / 800g Dry-aged Rib Eye Steak 80

Spigola / Whole Sea Bass 80

Astice / Whole Native Lobster 90

CONTORNI / SIDES (V)

Spinaci - Patate al Forno - Rucola al Balsamico - Insalatina
Spinach - Roast Potatoes - Rocket and Balsamic - Mixed Leaf Salad 6

Zucchine Fritte
Courgette Fries (G) 7

Verdure Saltate
Mixed vegetables 6

DOLCI / DESSERT

Il Dolce del Giorno

Dessert of the Day (V)(N)(G) 8.50

Composta d'Arance e Cachi

Orange Compote with Sharon Fruit Carpaccio (V)(G) 8

Degustazione di Cioccolato

The Five Senses of Chocolate (V)(N)(G) 8

Pastiera Napoletana

Neapolitan Tart with Orange and Ricotta Cheese (V)(N)(G) 9

Babà Napoletano con Gelato al Rum

Neapolitan Cake with Rum Ice Cream (V)(G) 7

Panna Cotta al Burro di Arachidi, Frittelle alla Banana

Peanut Butter Panna Cotta, Banana Doughnuts (V)(N)(G) 9

Varietà di Gelati e Sorbetti Fatti in Casa

Selection of Homemade Ice Cream and Sorbet (V)(N)(G) 8

Caprese alla Cioccolata Bianca e Limoncello con Gelato alle Mandorle

White Chocolate and Limoncello Cake with Almond Ice Cream (V)(N)(G) 8

Selezione di Formaggi Tipici e Noci

Italian Artisan Cheese Selection and Walnut Bread (V)(N)(G) 12.50

SPUNTINO DI RIFLESSIONE

FOOD FOR THOUGHT

Verdure Grigliate e Parmigiano
Selection of Grilled Vegetables with Rocket Salad, Parmesan and Aged Balsamic Vinegar (V) 11

Spaghetti Integrali al Pomodoro
Wholemeal spaghetti with fresh tomato and basil sauce (V) 11

Battuta di Pollo ai Ferri e Spinaci al Vapore
Grilled Chicken Escalope with Steamed Spinach 25

Piatto di Frutta Fresca
Fresh Sliced Fruit Platter (V) £9

(V) Vegetarian (N) May contain nuts (G) Contains gluten

Food Allergies and Intolerances: Should you have any questions regarding the content or preparation of any of our food please ask one of our team.

All prices are GBP inclusive of 20% VAT. A 12.5% discretionary service charge will be added to your final bill.

MASSIMO

Restaurant & Bar

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