

ANTIPASTI / STARTERS

Calamari e Gamberi Fritti, Salsa Tartara

Fried Squid and Prawns with Tartare Sauce 16

Manzo Scottato, Caprino, Spinacino e Menta

Seared Beef, Baby Spinach, Goat's Cheese and Mint 16

Bruschetta di Astice, Avocado e Limone

Scottish Lobster and Avocado with Lettuce, Marie Rose Sauce, Bruschetta 18

Crudo di Salmone in Saor

Salmon Saor Carpaccio Style 15

Culaccia del Signor Rossi con Melone

Mr Rossi's Cured Ham with Cantaloupe Melon 16

Insalata di Asparagi, Fave e Biscotto al Parmigiano

Asparagus and Broad Bean Salad with Parmesan Crumble 14

Burrata con Salsa al Tartufo Nero

Burrata with French Bean Salad and Black Truffle Dressing (V) 16

Carciofi Arrosto, Bottarga e Misticanza di Campo

Oven Roasted Artichokes with Bottarga, Lemon and Wild Salad 14

ZUPPE / SOUP

Minestrone di Verdure

Traditional Vegetable Minestrone (V) 10

Zuppa di Piselli e Menta

Pea and Mint Soup (V) 10

PESCE / FISH

Merluzzo Nero con Patate e Salsa Crudaiola

Roasted Black Cod with Potatoes and Crudaiola Sauce 38

Sogliola al forno all' Osso in Beccafico

Oven-baked Dover Sole with Breadcrumbs, Sultanas, Pine Nuts and Parsley 42

Branzino alla Griglia con Ceci in Zimino

Grilled Fillet of Sea Bass with Chickpeas "Zimino" Style 34

Ricciola, Salmoriglio e Caponata

Yellowtail with Vegetable Caponata and Salmoriglio Sauce 28

PASTA E RISO / PASTA & RISOTTO

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

Linguine con Vongole e Datterino

Linguine with Clams and Datterino Tomatoes 20

Tagliolini con Astice alla Pescatora

Tagliolini with Native Lobster and Pescatora Sauce 24

Maccheroni con Fave, Asparagi, Pecorino e Menta

Maccheroni with Broad Beans, Asparagus, Pecorino and Mint 14

Zite con Ragù di Pomodoro alla Napoletana

Zite Pasta with Short Rib of Beef and Fresh Tomato Ragout 14

Risotto con Verdure Primavera

Spring Vegetable Risotto with Fresh Herbs (V) 14

Rigatoni con Brasato d'Agnello

Home-made Rigatoni with Spring Lamb Ragout 14

Ravioli con Cacio, Pepe e Tartufo Nero

Ravioli with Pecorino, Black Peppercorns and Black Truffle Butter (V) 19

CARNE / MEAT

Galletto alla Fiorentina

Deep fried Baby Chicken "Fiorentina" Style with Aubergine and Spicy Tomato Sauce 22

Spalla d'Agnello al Forno con Salsa di Mostarda

Oven Roasted Shoulder of Spring Lamb with Carrots and Mustard Sauce 22

Costoletta di Vitello alla Griglia

Grilled Veal Chop with Asparagus and Salsa Verde 36

Fegato di Vitello alla Veneziana

Venetian Style Pan-fried Calf's Liver with Mashed Potatoes 22

CONTORNI / SIDES (V)

Zucchine Fritte

Courgette Fries 8

Verdure di Stagione al Vapore

Steamed Seasonal Vegetables 8

Patate al Forno al Rosmarino

Roasted Potatoes with Rosemary 6

Purea di Spinaci alla Crema

Creamy Spinach Purée 8

Cuore di Bue e Cipolle Rosse

Beef Tomato and Red Onion Salad with Balsamic Vinegar 8

CLASSICI DI MASSIMO / MASSIMO CLASSICS TO SHARE

Burrata e Pomodoro

Burrata and Tomatoes (V) 18

Calamari Fritti con Salsa Tartara

Deep-fried Squid with Tartare Sauce 22

Selezione di Salumi

Italian Cured Meats 22

Linguine all'Astice Classiche

Linguine with Lobster 48

Penne all'Arrabbiata

Penne with Spicy Tomato Sauce (V) 20

Rigatoni Cacio e Pepe al Tartufo Nero

Homemade Rigatoni, Pecorino, Black Pepper and Truffle Paste (V) 38

Rombo al Forno

*Oven-roasted Turbot with Potatoes, Capers and Lemons 80 **

Costatata di Manzo

Grilled Rib of Beef, Sautéed Tomatoes, Escarole and Broad Beans 90

** Serves two to three people*

DOLCI / DESSERT

Gianduiotto

Hazelnut Gianduiotto (V) 9

Mezza Sfoglia di Fragola e Pistacchio

Strawberries and Pistacchio Cream Half Mille Foille 9

Insalata di Fragola e Panna

Strawberry Salad with Cream 9

Crème Caramel e Mango

Crème Caramel with Mango and Hazelnut Crumble 9

Panna Cotta allo Yoghurt, Lamponi

Yoghurt Panna Cotta with Raspberries and Almond (V) 9

Tiramisu Classico

Venetian Tiramisu (V) 9

Varietà Gelati e Sorbetti

Selection of Homemade Ice Cream and Sorbet (V) 9

Selezione di Formaggi Misti Italiani

Selection of Italian Cheeses 12

(V) Vegetarian

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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