

ANTIPASTI / STARTERS

Calamari e Gamberi Fritti, Salsa Tartara

Fried Squid and Prawns with Tartare Sauce 16

Crudo di Salmone in Saor

Salmon Saor Carpaccio Style 15

Bruschetta di Astice, Avocado e Limone

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

Battuta di Branzino, Agrumi e Peperoncino

Sea Bass Tartare with Citrus and Chilli Dressing 16

Culaccia del Signor Rossi con Pere

Mr Rossi's Cured Ham with Pears 16

Tartar di Manzo e Puntarelle

Beef Tartare with traditional Puntarelle and Anchovy Salad 16

Burrata con Caponata di Verdure alla Piemontese

Burrata with Pickled Mixed Vegetable Caponata Piemontese Style (V) 13

Carciofi alla Romana

Braised Artichokes with Olive Oil, Lemon and Mint (V) 14

ZUPPE / SOUP

Minestrone di Verdure

Traditional Vegetable Minestrone (V) 10

Crema di Topinambur

Jerusalem Artichoke Soup with roasted Almonds and Truffle Oil (V) 10

PESCE / FISH

Merluzzo Nero con Patate e Salsa Crudaiola

Roasted Black Cod with Potatoes and Tomato Crudaiola 36

Sogliola al Forno alla Beccafico

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

Branzino al Cacciucco di Lenticchie

Oven-roasted Fillet of Sea Bass with braised Lentils, Black Cabbage Caciucco Style 32

Tonno alla Griglia

Grilled Tuna with Fennel and Blood Orange Salad 26

PASTA E RISO / PASTA & RISOTTO

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

Linguine all'Astice e Pesto

Linguine with Lobster and Basil Pesto 24

Spaghetti "Aglio, Olio e Peperoncino" con Granchio

Spaghetti with Garlic, Extra Virgin Olive Chilli Oil, Crab and Turnip Tops 16

Maccheroni al Ragù di Piccione

Macaroni with Pigeon Squab Ragu and Hazelnuts 16

Tagliolini Gratinati, Prosciutto Cotto e Funghi

Gratinated Green Tagliolini with Ham and Mushrooms 12

Ravioli di Zucca alla Mantovana

Mantovana Style Pumpkin Ravioli with Butter and Sage (V) 14

Rigatoni con Cacio, Pepe e Tartufo

Homemade Rigatoni with Pecorino, Black Peppercorns and Black Truffle (V) 19

Risotto al Vino Novello

Novello Wine and Taleggio Risotto (V) 14

CARNE / MEAT

Galletto Arrosto

Roasted Baby Chicken with traditional Polenta Taragna and Truffle Oil 20

Capriolo alla Milanese

Venison cutlet Milanese style with Parsnip Puree and Game Chips 28

Costoletta di Vitello alla Griglia

Grilled Veal Chop with Wild Mushrooms, Chicory and Salsa Verde Sauce 32

Fegato di Vitello alla Veneziana

Venetian Style Pan-fried Calf's Liver with Mashed Potatoes 20

CONTORNI / SIDES (V)

Zucchine Fritte

Courgette Fries 8

Cavoletto di Bruxelles e Castagne

Brussels Sprouts and Chestnut 6

Patate al Forno al Rosmarino

Roasted Potatoes with Rosemary 6

Purea di Spinaci alla Crema

Creamy Spinach Puree 8

Insalata di Radicchio

Radicchio Salad with Parmesan and 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

Crudo di Salmone in Saor

Salmon Carpaccio Saor Style 24

Linguine all'Astice e Pesto

Linguine with Lobster and Basil Pesto 48

Penne All'Arrabbiata

Penne with Spicy Tomato Sauce (V) 20

Maccheroni all'Amatriciana

Homemade Macaroni with Bacon and Spicy Tomato Sauce 26

Rombo al Forno

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

Tagliata di Manzo

*Grilled Rib of Beef, Radicchio and Gorgonzola 80**

* Serves two to three people

DOLCI / DESSERT

Gianduiotto

Hazelnut Gianduiotto (V) 9

Meringa al Cioccolato e Limone

Chocolate Meringue with Lemon Sorbet and Lemon Curd (V) 9

Tiramisu Classico

Venetian Tiramisu (V) 8

Piccoli Cannoli Siciliani

Bite-sized Cannoli filled with Ricotta and Pistachio (V) 9

Cheesecake al Mandarino

Mandarin Cheesecake (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

Corinthia Hotel London
10 Northumberland Avenue,
London WC2N 5AE

+44 (0)20 7998 0555
restaurants@corinthia.com

CORINTHIA.COM/LONDON