

SNACKS

Bella di Cerignola Olives 	7	Grilled Artichoke Hearts 	7
Rosemary Focaccia with New Season Sicilian Olive Oil 	6.5	Italian Antipasti Selection (for two to share)	19
24 Month Prosciutto di Parma DOP	9		


ANTIPASTI

Josper Grilled Colne Valley Lamb Ribs, Burnt Aubergine & Sesame	15
Calamari Fritti, Lime & Caper Tartar	14
Tiger Prawn Arancini - Habanero Aioli & Lime	18
Beef Fillet Tartare, Horseradish Aioli, Quail Egg, Parmesan Crostino	20
Bluefin Tuna Crudo, Pomelo, Fennel, Watermelon Radish	22
Burrata Pugliese, Roasted Romano Peppers, Cantabrian Anchovies	18
Quinoa Salad, Spiky Artichokes, Avocado & Cashews 	17

PASTA (STARTER OR MAIN SIZES)

Native Lobster Ravioli - Tomato, Chilli & Marjoram	31/42
Carbonara - Pork Cheek, Pecorino Sardo & Egg	20/26
Portland Crab Tagliatelle alla Versiliana, Curry, Chilli	21/28
Agnolotti Primavera, Nettles & Buffalo Ricotta	18/24
Tubetti - Tuscan Sausage Ragu, Wild Fennel, Friarielli, Chilli	20/26



SECONDI

Veal Milanese, Grilled Asparagus, Roasted Garlic & Rosemary Aioli	28
Cornish Hake Fillet, Arrocina Beans, Clams, Wild Garlic	26
White Asparagus, Wild Rice, Red Pepper & Avocado Cream 	25

JOSPER (Natural Lump Wood Charcoal Grill)

40 Day Aged Beef Rump, Morels, Spinach, Red Wine Jus	34
Marinated Sutton Hoo Chicken, Rainbow Chard & Chilli	28
Whole Seabass, New Season Peas, Monk's Beard	29

CONTORNI

Zucchini Fritti	8	Rosemary Fries	6
Sicilian Tomato Salad 	7	Slow Roasted Vegetables 	8
Rocket & Parmesan Salad	7	Charred Greens 	8

DESSERTS

Tiramisu - Savoiardi Sponge, Coffee & Mascarpone Cream	11
Crunchy Amedei Chocolate Tart, Redcurrant	12
Josper Burnt Cheesecake, Rhubarb Compote	11
Coconut Mousse, Strawberries, Basil Crumble 	10
Pannacotta Al Caramello, Cinnamon Silvered Almond	11
Affogato - Vanilla Ice Cream Topped with Italian Espresso (V)	7.5
Hand-Made Petit Four Selection (To Share)	14
Homemade Ice Creams & Sorbets (Scoop)	4.5
Cheese Board 3/5	14/22

SELECTION OF WINES BY THE GLASS

WHITE				RED			
	Grape	175ml	250ml		grape	175ml	250ml
Soave Classico DOC, Cantina Monteforte	Garganega	9.30	13.30	I Muri, Vigneti del Salento	Negroamaro	10.00	14.30
Sauvignon, Ponte del Diavolo	Sauvignon Blanc	11.50	15.50	Montepulciano D' Abruzzo Il Faggio	Montepulciano	10.30	14.70
Pinot Grigio, Bozen	Pinot Grigio	12.50	17.80	Chianti Mannucci Droandi	Sangiovese	12.30	17.60
Sancerre Alain Girard & Fils	Sauvignon Blanc	12.50 13.20	17.50 19.75	Valpolicella Classico, Le Salette	Corvina, Rondinella, Molinara	14.50	19.00
Gavi di Gavi, "Lugarara" La Giustiniana	Cortese	13.50	19.50	Château Mauvesin Barton Moulis en Médoc	Cab. Sauvignon, Merlot	12.50 15.00	17.50 20.50
Giunco, Cantina Mesa	Vermentino	12.50 13.50	17.50 18.90	Malbec Pulenta Estate	Malbec	12.50 15.50	17.50 21.00
Soave Pieropan, La Rocca	Garganega	12.50 17.70	17.50 22.40	Pinot Noir, Alois Lageder	Pinot Noir	12.50 15.50	17.50 22.00
Abtsberg Maximin Grünhaus	Riesling	12.50 18.40	17.50 23.30	Barolo Bisu Bonfante & Chiarle	Nebbiolo	12.50 16.50	17.50 22.50
Pouilly-Fuissé Dominique Cornin	Chardonnay	12.50 18.00	17.50 26.00	Guidalberto Tenuta San Guido	Cab Sauvignon, Merlot	12.50 20.10	17.50 25.50
Verdicchio Riserva, Villa Bucci	Verdicchio	12.50 30.00	17.50 38.10	Pelago, Umani Ronchi	Montepulciano, Cab Sauvignon, Merlot	12.50 23.90	17.50 30.30
FIZZY		125ml		ROSÉ			
Prosecco DOC 'Extra Dry' Ca di Alte	Glera	10.50		Chateau Les Mesclances Parcelle de Madame	Mourvèdre / Grenache	12.50	17.50
Champagne Piper Heidsieck	Brut blend	17.80		Still & Sparkling Water (750ml)		3.95	

CANTO COCKTAIL CREATIONS

CLASSIC COCKTAILS AVAILABLE ON REQUEST

DAVID Soy Sauce Grilled Pineapple Rum, Aperol, Lime, Orgeat.	12.00	JUDGEMENT Olmeca Blanco, Cointreau, Orange, Salt, Chilli, Lime, Coriander, Agave.	12.00
DONI Lemongrass Soju, Pomegranate, Lime, Soda.	10.00	MEDICI 58 & Co. Gin, Noilly Pratt, Fennel, Rhubarb, Rose	12.00
PIETÀ Olmeca Altos, Orange Blossom, Pea Flower, Orgeat, Lime.	12.00	LAURENTIA Van Wees Jonge Genever, Lillet Blanc, Absinthe, Honey, Peas.	12.00
SISTINE Sotol, Amaro Montenegro, Nettle, Lime.	14.00	ATLAS Maker's Mark, Amaro Del Capo, Maraschino Originale, Coffee, Chilli.	14.00
ADAMO Sagatiba Cachaca, Dandelion, Burdock, Lime, Mint.	12.00		

BEER

bottle	6.50	Moretti 4.6%ABV
	6.00	Peroni Alcohol Free Lager 0.0% ABV
draft	7.50/ 5.00	Peroni Pint and 1/2 Pint



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Password: cantocorvino

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The Borneo Orangutan Survival UK

More than ever We are proud supporters of this charity and its valuable work in the plight of the Borneo Orangutans. We hope you will join us in supporting this cause by means of accepting the voluntary £1.50 donation which will appear on your bill. However, if you are not in favour please do let us know and we will remove it.



If you have any intolerance or specific diet, please notify the waiter for guidance.
A 15% discretionary service charge will be added to your bill.