



Radici News

"Join us for our Weekend Brunch
Saturdays from 11am till 2:30pm
Sundays from 11am till 4pm
*Sunday Roast carved on the day by
our Master Butcher Sal.*"

"Is it time for Aperitivo?
*Half priced selection of cocktails
from 5 to 7pm Monday to Friday.*"

"Book your party with us
*Our Wine Room, Private Dining Room and beautiful restaurant
accommodate your parties from 8 to 150 guests. Talk to us.*"

www.radici.uk

nocellara olives ^(VG)	3
bread, extra virgin olive oil ^{(VG)(GF-R)}	3.5
pinsa	
wild garlic ^(V)	7.5
'nduja	8.5
blue cheese	9.5

cicchetti

tomato bruschetta ^{(VG)(GF-R)}	5.5
smoked aubergine crocchette ^(V)	6.5
spicy meatballs, grana padano riserva	8
cornish sardines, pappa al pomodoro	9

antipasti

baby gem, avocado, pumpkin seeds ^{(VG)(GF)}	8
beef carpaccio, watercress, ovin sardo ^(GF)	14.5
charcoal mackerel, grilled vegetables quinoa salad ^(GF)	10.5
prosciutto e mozzarella di bufala ^(GF)	15
puglian burrata, watercress, torpedino tomatoes ^(V)	13.5
spicy tuna tartare, avocado, baby gem lettuce, grana padano ^(GF-R)	14.5
antipasto all'italiana for 2 ^(GF-R)	16

primi

taglierini, fagioli, pancetta ^(GF-R)	9.5
spaghetti alla Franceschini, grana padano riserva ^{(V)(GF)(VG-R)}	11.5
lobster linguine ^(GF-R)	27
southern lasagna, Francesco's family recipe	16.5
seafood riso ^(GF)	16.5
tortelli smoked burrata, cherry tomatoes, hazelnuts ^(V)	14.5
wild boar ragu fettuccine ^(GF-R)	16
mezze maniche, 'nduja, burrata ^(GF-R)	15
tagliolini cacio e pepe, black autumn truffle ^{(V)(GF-R)}	20.5

Vegetarian ^(V) | Vegan ^(VG) | Gluten Free ^(GF) | On Request ^(-R)

*Speak to a member of staff if you have any allergies or intolerances
consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese
may increase your risk of foodborne illness
all prices are inclusive of VAT. a discretionary 12.5% service charge will be added to your bill*

secondi

soft polenta, wild mushrooms, hazelnuts ^(VG)	11
<i>add black truffle</i>	6
aubergine parmigiana ^(V)	11
pot roasted guinea fowl, pumpkin mash, cavolo nero	18
cod guazzetto, peppers, olives	19.5
calf liver, pancetta, sage butter ^(GF)	19.5
oven roasted sea bream, potatoes, capers ^(GF)	22
beef tagliata, rocket, grana padano ^(GF)	22.5
lamb ossobuco, polenta	24
veal milanese	31

pizza

margherita ^(V)	8.5
parma ham, mushrooms	14
siciliana, aubergine, smoked ricotta ^(V)	13.5
calabrese, 'nduja, spicy salame, smoked ricotta	13
mushroom and black autumn truffle ^(V)	20.5
crudaioia, rocket, torpedino tomato, burrata ^(V)	15
noese, spicy salame, mushroom, parma ham, olives	15
vegana, courgette, aubergine, peppers, mushrooms ^(VG)	12.5

contorni

leafy salad ^{(VG)(GF)}	4.5
zucchini fritti ^(V)	7
autumn vegetables ^{(VG)(GF)}	6
roasted potatoes ^(V)	6

dolci

marsala tiramisù - (may contain nuts) ^(V)	6.5
cake of the day - (may contain nuts) ^(V)	6.5
tartufo di pizzo ^{(V)(GF)}	7
vanilla panna cotta, citrus sauce ^(GF)	7
bergamot cream, spicy chocolate sauce ^(GF)	6.5
selection of cheese ^(GF-R)	7.5
lemon sorbet ^{(VG)(GF)}	4
<i>ask your waiter for our ice cream of the day ^{(V)(GF)}</i>	

*bambini menu available
check out our board for daily specials
follow us @radici_n1*