

BAGNI DI
MEZZANOTTE



94 KENSINGTON HIGH ST
W8 4SJ LONDON

CHRISTMAS AT JACUZZI

We serve family-style
sharing menus to enjoy
for the whole table!

£72 PER PERSON

+ service charge

Please let our staff know if you have
any allergies or dietary
requirements, they will be able
to adjust the menu accordingly.

ANTIPASTI

FOCACCIA WITH GARLIC

Goey focaccia stuffed with melted ricotta,
garlic and herbs

CULATELLO DI ZIBELLO

An Emilian specialty, the most luxurious
and delicate of hams from San Nicola.

CROCCHETTE DI VITELLO TONNATO

Breaded croquettes with slow-cooked pulled veal, salsa tonnata
and big juicy capers.

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ENDIVE & GORGONZOLA SALAD (V*, GIF)

Crispy chicory and endive salad topped with creamy
gorgonzola sauce, Parmigiano Reggiano, preserved
lemon, walnuts and balsamic glaze.

BURRATA AL TARTUFO (V, GIF)

Creamy 250g burrata di Puglia with fresh shavings
of black truffle atop.

CRUDO & FRESCO

CARPACCIO DI MANZO AL TARTUFO (GIF)

Finest beef carpaccio with 22-month Parmigiano Reggiano, rocket salad, balsamic glaze
and fresh black truffle.

PRIMI PIATTI

CRAB & VONGOLE RISOTTO (GIF)

Light langoustine bisque risotto with crab and vongole, tarragon oil, lemon zest, fresh chilli

SPAGHETTI AL TARTUFO (V*)

Our special home-made spaghetti alla chitarra with creamy truffle sauce, Parmigiano Reggiano foam
and fresh black truffle. Served in a pecorino wheel

PIZZA

TRUFFLE WONDERLAND

Mozzarella fior di latte base, mortadella, smoky stracciatella, fresh black truffle



DOLCI

CHOCO JACQUEMOUSSE (V)

Creamy-light indulgent chocolate mousse,
topped with a coffee praline.

IL TIGRAMISÙ (V)

The unbeatable classic,
not so classic.

SORBETTO DEL GIORNO (VEG)

DRINKS

COFFEE & LIMONCELLO