

*Circolo  
popolare*

Prodotti direttamente dall'Italia  
due volte alla settimana

*Circolo popolare*

Tutto è fatto in casa

40-41 Rathbone Place, W1T 1HX

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

## CIRCOLO SET MENU

£54 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

### *NUTS FOR BURRATA (V, GIF)*

Creamy 250g burrata di Puglia topped with roasted  
hazelnuts and herbs.

### *FOCACCIA DELLA CASA ALLE OLIVE (VEG)*

Home-made warm focaccia with Taggiasche olives.

### *FRITTO DI SEPIE*

Fried local cuttlefish in light batter and breadcrumbs,  
home-made tartare sauce.

### *INSALATA DI LIGURIA (V\*, GIF)*

Crispy endive salad with lamb's lettuce and  
confit lemon, topped with creamy gorgonzola,  
Parmigiano and toasted walnuts.  
\*vegan version available\*.

### *BRESAOLA DELLA VALTELLINA (GIF)*

One of the finest cuts of beef leg, cured for 40  
days and produced by San Nicola Prosciuttificio.  
Lean and flavourful, lightly dressed with olive oil  
and lemon zest.

## CRUDO & FRESCO

### *THE BIG MAMMA CLASSIC CARPACCIO (GIF)*

Classic beef carpaccio with rocket salad, balsamic  
reduction and big flakes of 22-month Parmigiano  
Reggiano.

## PRIMI PIATTI

### *LA GRAN CARBONARA (V)*

Home-made spaghetti alla chitarra served in the whole round of pecorino, crispy guanciale, egg yolk and a lot of pepper.

### *TORCIGLIONI AL RAGÙ DI SALSICCIA*

Home-made torciglioni pasta with slow-cooked fennel and tomato sausage ragù, topped with grated Parmigiano.

## PIZZA

### *EMRATA BURRATA (V)*

San Marzano tomato base, smoked stracciatella, taggiasche olives, capers.  
\*vegan option available\*

## DOLCI

### *THE INCOMPARABLE LEMON PIE (V)*

zingy tart and humongous 5'9-inch meringue  
layer, THE must.

### *IL TIGRAMISÙ (V)*

The unbeatable classic,  
not so classic.

### *SORBETTO DEL GIORNO (VEG, GIF)*

## DRINKS

### *COFFEE & LIMONCELLO*

(GIF) DISHES ARE GLUTEN-INTOLERANT FRIENDLY. (V) DISHES ARE VEGETARIAN. (V\*) DISHES ARE VEGETARIAN  
EXCEPT FOR THE USE OF ANIMAL RENNET IN THE CHEESE DUE TO ITS TRADITIONAL METHOD. (VEG) DISHES ARE VEGAN.  
ALL DISHES MAY CONTAIN TRACES OF GLUTEN, NUTS AND OTHER ALLERGENS.