

BAGNI DI
MEZZANOTTE



94 KENSINGTON HIGH ST
W8 4SJ LONDON

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

JACUZZI SET MENU

£62 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

LA VERA FOCACCIA ROMANA (VEG)

Warm home-made focaccia.

HOME-MADE GRISSINI CON BRESAOLA

Home-made grissini made with onion and Parmigiano Reggiano, smothered in creamy labneh and wrapped in beef Bresaola della Valtellina with lime zest.

INSALATA DI LIGURIA (V*, GIF)

Crispy endive salad with lamb's lettuce and confit lemon, topped with creamy gorgonzola, Parmigiano and toasted walnuts

BURRATA AL PISTACCHIO (V*)

Generous 250g burrata served with a creamy pistacchio pesto, crispy Sardinian carasau bread

CROCCHETTE DI VITELLO TONNATO

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

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

SPAGHETTI AL TARTUFO IN THE WHEEL OF CHEESE (V*)

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

LAMB RAGÙ GIRELLA

Freshly made twisted pasta filled with a lightly spiced pulled lamb ragù, topped with San Marzano tomato sauce, salsa verde, pecorino romano and chilli.

PIZZA

CIAO STRACCIA-BELLA (V)

"San Marzano tomato, Taggiasche olives, capers, smoky heart of burrata
vegan version available"

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, GIF)

DRINKS

COFFEE & LIMONCELLO