

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.

ZUCCHINE & CAPRINO INSALATA (V)

Ribbons of courgette with mint, goat cheese and lemony focaccia croutons on a bed of crispy baby gem. Finished with walnuts and citronette dressing

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 homemade spaghetti alla chitarra with creamy truffle sauce, Parmigiano Reggiano foam and fresh black truffle. Served in a pecorino wheel.

GIRELLA DI VITELLO ALLA CACCIATORA

Freshly made twisted pasta filled with pulled veal ragù, coated in San Marzano tomato sauce, olives, capers and confit garlic, grated pecorino atop.

PIZZA

PIZZA NERANO (V)

Garlicky courgette cream, stracciatella, fried courgette and flaked almonds.
*vegan option 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