

Quadrato



STARTERS

Burrata 27
(V, GF) Delicate burrata from Southern Italy, served with heritage beetroot, beetroot gel, and a fragrant San Marzano tomato consommé.

Salmon Crudo 27
Cured salmon served with a refreshing cucumber salsa, red onion, and fresh tomato concasse. Paired with a creamy goat curd and herb mousse, balanced by a frisée salad to offset the richness. Garnished with shiso cress for a fresh, aromatic touch.

Beef Tartare with Shimeji Mushrooms 26
(GF) Finely diced beef fillet, enhanced by a punchy tartare sauce, and balanced with shimeji mushrooms. Served with crispy sourdough slices and a light beef fat terrine.

Scallop on Shell 27
(GF) A single, perfectly cooked fresh scallop presented with a luxurious butter sauce featuring fresh pear juice. Topped with a delicate lobster bisque foam, this dish offers a sophisticated combination of flavours.

OYSTERS 37
(GF) A selection of six exquisite oysters, served with your choice of accompaniment. For a light, refreshing touch, indulge in the cucumber granita, or opt for the mignonette sauce for a refined, tangy finish.

MAINS

Risotto Melenzana & Burrata 18
(V, VG available) A warm, comforting risotto with roasted aubergine purée, finished with creamy burrata from Puglia and sweet roasted datterino tomatoes.

Ravioli alla Ghiotta di Caterina 25
A harmonious dish featuring two distinct ravioli—one filled with delicate fish and the other with a complementary garnish, made in-house by our chefs. Finished with a fresh pomodoro sauce, grated Parmesan, and a touch of basil for a vibrant touch.

Crab Ravioli 37
Two exquisite hand-crafted ravioli, filled with fresh, hand-picked white crab and creamy ricotta, all enveloped in a rich Caviar Butter sauce. Made in-house by our chefs, using premium English crab for a truly delightful experience.

Fish Cannelloni 20
Delectable cannelloni filled with a blend of cod and salmon, complemented by fragrant sea herbs and finished with a rich fish velouté for a luxurious taste of the sea.

Bucatini Nero di Seppia 25
Experience the depths of flavour with this squid ink bucatini, renowned for its unique black colour and subtle oceanic essence. Paired with a rich seafood sauce, each strand of pasta is enveloped in the taste of the sea, featuring tender cuttlefish that adds both texture and depth.

Bucatini Carbonara 27
Savour our classic bucatini carbonara, featuring thick, hollow bucatini pasta that perfectly captures the rich sauce. Tender guanciale, made from cured pork cheek, adds a savory depth, while a hint of freshly cracked black pepper provides warmth. Finished with a creamy blend of Pecorino Romano and Parmesan cheese.

SIDES 8

Sourdough Bread
French Fries (GF)
Italian Salad (V, GF)
New Potatoes & Herb Oil (V, VG, GF)
Fine Beans with Pomodoro Sauce (VG, GF)
Grilled Broccoli with Mint & Basil (VG, GF)

Fresh Italian Truffle £5 per gram (V, VG, GF)

Stone Bass 20
(GF) A fresh portion of wild sea bass, expertly cooked and served with a vibrant salsa verde. Garnished with tender courgette, this dish highlights the natural flavours of the fish while adding a refreshing herbal touch.

Beef Fillet 50
(GF) This slow-cooked beef fillet is designed for maximum flavour, cooked to a perfect medium rare with a tender, pink centre. Accompanied by a smooth pumpkin purée, made from seasonal pumpkin, and finished with a rich beef sauce.

Corn-fed Chicken 35
(GF) A beautifully tender chicken breast, slow-cooked for moisture and flavour, served with a rich chicken jus (contains alcohol). Accompanied by crispy fries and a buttery cabbage purée for a delightful finish.

DESSERTS

Basque Cheesecake 8
A creamy cheesecake with a buttery biscuit base, topped with fresh strawberries and a drizzle of strawberry coulis.

Rum Baba 8
A light, airy sponge soaked in rum syrup, served with whipped cream and fresh fruit.

Salted Caramel Chocolate Cake 15.50
(V) A rich, warm chocolate cake served with salted caramel ice cream, topped with a crisp chocolate tuile and crunchy buckwheat crumble, finished with a smooth, warm chocolate sauce.

Selection of Ice Creams 4
Raisin and Diplomatico Rum (V)
Vanilla (V)
Chocolate (V)
Earl Grey Jing Tea (V)
Salted Caramel (V)

A discretionary service charge of 12.5% will be added to the bill.

Some of our ingredients contain allergens. Please speak to a member of our team for more information or if you have any special dietary requirements.

V - Vegetarian, VG - Vegan, GF - Gluten Free



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