

Cicchetti

(TWO PIECES)

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| CAVIALE POMMES ANNA (GF) <i>GF</i> Oscieta Caviar, Potato, Butter, Crème Fraîche | 34 | OTORO TOAST <i>GF</i> Mediterranean Bluefin Tuna, Brioche, Confit Garlic, Confit Tomato, Pimiento De Espelette, | 17 |
| GRANCHIO POMMES ANNA (GF) King Crab, Potato, Butter, Mayonnaise, Coriander Cress | 26 | ARANCINI AI FUNGHI (V) Porcini Mushroom, Truffle Mayonnaise, Fresh Winter Truffle | 15 |
| WAGYU TARTARE DI MANZO POMMES ANNA (GF) Wagyu Beef Tartare, Potato, Butter, Mustard, Capers, Parsley | 16 | | |

Crudo

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| NUDO GAMBERO ROSSO (GF) Mazzara Del Vallo Red Prawns, Espelette Chilli, Lemon Verbena Dressing | 36 | TAGLIO DI SPIGOLA (GF) Seabass, Rainbow Trout Roe, Espelette Chilli, Cedro-Soy | 21 |
| CARPACCIO DI CAPESANTE (GF) King Scallop Carpaccio, Radish, Smoked Chilli, Lemon Vinaigrette | 23 | TAGLIO DI HALIBUT (GF) Halibut, Yuzu Kosho, Lemon Dressing, Extra Virgin Olive Oil, Parsley | 19 |
| BATTUTA DI GAMBERO ROSSO (GF) <i>GF</i> Mazzara Del Vallo Red Prawns, Pink Peppercorns, Amalfi Lemon Zest | 35 | TARTARE DI RICCIOLA (GF) Amberjack, Shallots, Lemon Chive Emulsion | 24 |

Antipasti

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| VITELLO TONNATO (GF) Cold Sliced Veal, Tuna, Caper Sauce | 24 | CAPESANTE AL FORNO (GF) Jospier-Baked King Scallops, Chilli, Lemon, Parsley, Garlic Butter | 28 |
| WAGYU MIDOLLO ARROSTO Jospier-Roasted Bone Marrow, Pickled Mustard Seeds Toasted Sourdough | 28 | INSALATA ALLA CESARE (SERVES 2) <i>GF</i> Baby Gem, Anchovies, Capers, Mustard, Shallots, Grana Padano, Herb Crutons | 30 |
| CARPACCIO DI MANZO (SERVES 2) (GF) Beef Carpaccio, Rocket, Sun-Blushed Tomatoes, Toasted Pine Kernels, Lemon Mustard Dressing | 33 | PARMIGIANA DI MELANZANE (V) (GF) Baked Aubergine, San Marzano Tomatoes, Mozzarella, Parmesan Aged 18 Months | 16 |
| TARTELLETTIA DI CAPESANTE E CAVIALE Scallop Mousse Tart, Oscieta Caviar, Champagne Velouté | 54 | GAMBERI SCOTTATI (GF) Warm Red Prawns, Amalfi Lemon, Basil Oil | 21 |
| POLPO ALLA GRIGLIA (GF) <i>GF</i> Grilled Galician Octopus, Borlotti Beans, Sweet Paprika | 26 | VONGOLE AL FORNO (GF) <i>GF</i> Jospier-Baked Veraci Clams, White Wine, Garlic, Parsley | 19 |
| ZUCCHINI FRITTI (VG) (GF) Fried Courgettes | 9 | INSALATA DI LENTICCHIE (VG) (GF) Cherry Tomato, Cucumber, Bell Peppers, Toasted Pumpkins Seeds, Coriander Dressing | 18 |
| CALAMARO GRIGLIATO (GF) Herb-Marinated Squid, Jerusalem Artichokes | 23 | BARBABIETOLA (VG) (GF) Poached Beetroot, Roasted Walnuts, Hazelnut Dressing | 14 |
| GAMBERI AGLIO E PEPERONCINO (GF) Cast Iron Grilled Prawns, Garlic, Calabrian Chilli, Parsley | 32 | CARCIOFI E FAGIOLI BIANCHI (VG) (GF) Artichoke, Butter Beans, Salsa Verde, Taggiasca Oil | 19 |
| CALAMARI FRITTI (GF) Fried Calamari, Tartare Sauce | 19 | FOGLIE AMARE (VG) (GF) Endive, Radicchio, Apple, Chives, Candied Walnuts, Mustard Walnut Dressing | 16 |
| GRANCHIO E AVOCADO (GF) King Crab, Avocado, Datterino Tomatoes, Pimiento de Espelette, Amalfi Lemon, Onions, Chives | 32 | BURRATA AL TARTUFO (V) (GF) Burrata, Black Truffles, Balsamic | 26 |

SALE & PEPE

Mare

Frutti Di Mare

TOWER FOR TWO | 95, FOUR | 190

Mazzara Del Vallo Prawns, Langoustines, Spigola, Carpaccio Di Capesante,
Ostriche, Mignonette, Salsa Cocktail

SIGNATURE ADDITIONS

ARSA ITALICA OSCIETRA CAVIAR
30g | 80, 50g | 125

CORNISH HALF OR WHOLE LOBSTER
35 70

Caviale

Ostriche

6 | 12

CAVIALE ARSA ITALICA OSCIETRA

Served With Blinis, Egg, Red Onion,
Crème Fraîche, Chives
30G | 80, 50G | 125

GILLARDEAU N°6 FRANCIA

36 | 72

IRLANDESE

27 | 54

Primi

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| TAGLIATELLE RAGU ROSSO Beef Ragù, San Marzano Tomatoes, Rosemary | 27 | LINGUINE ALL' ARAGOSTA <i>S&P</i> Lobster, Datterino Tomatoes, Garlic, Basil | 80 |
| RAVIOLI RICOTTA E SPINACI (V) Spinach, Ricotta, Pecorino, Basil Herb Oil | 26 | RISOTTO AI FUNGHI PORCINI (V) (GF) Carnaroli Rice, Porcini Mushroom, Black Truffle, Parsley | 35 |
| SPAGHETTI ALLA BATTUTA DI RICCIOLA Amberjack Crudo, Chilli Flakes, Parsley, Shallots, Garlic, Onion, Chives | 26 | LINGUINI ALLE VONGOLE E BOTTARGA <i>S&P</i> Palourde Clams, White Wine, Garlic, Parsley, Bottarga | 53 |
| BUCATINI CACIO E PEPE (V) <i>S&P</i> Pecornio, Butter, Black Pepper | 32 | PENNE CON RAGU DI VITELLO White Veal Ragù, White Wine | 36 |
| SPAGHETTI ALLA CARBONARA Guanciale, Egg Yolk, Pecorino, | 27 | ORZO (VG) San Marzano Tomatoes, Capers, Peppers, Onion, Vegan Stracciatella | 21 |
| TAGLIARINI AL GRANCHIO King Crab, Datterino Tomatoes, Parsley, Garlic, Shallots, Extra Virgin Olive Oil | 45 | RISO ALLA PESCATORA (GF) Italian-Style Baked Arborio Rice "Paella", Squid, Clams, Prawns, Sea Bass, Gambero, Datterino Tomatoes, Bottarga | 43 |

S&P Our S&P Signature Dishes originate from our sister restaurant, Sale e Pepe Knightsbridge.

(V) Vegetarian, (VG) Vegan, (GF) Gluten Free

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All prices are inclusive of VAT. A discretionary 15% service charge will be added to your bill. If you have allergies or any dietary requirements, please speak to the team prior to ordering, we are unable to guarantee dishes will be completed allergen free. A range of gluten free dishes are available. Please kindly note that we only accept card payments.

@SALEPEPEMARE

Secondi

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| VITELLO ALLA MILANESE (450G) <i>SeP</i> Bone-In Pan-Fried Veal Chop, Breadcrumbs <i>GF OPTION AVAILABLE</i> | 63 | HALIBUT (GF) Pan-Seared Halibut Fillet, Shaved Fennel, Samphire, Amalfi Lemon | 44 |
| POLLO ALLA MILANESE Pan-Fried Corn-Fed Chicken Breast, Breadcrumbs <i>GF OPTION AVAILABLE</i> | 28 | TONNO GRIGLIATO (GF) Grilled Tuna, Sautéed Spinach, Vinaigrette | 42 |
| SOGLIOLA (GF) Dover Sole, Extra Virgin Olive Oil, Amalfi Lemon | 70 | | |

Pesce Del Giorno

SEABREAM | TURBOT | SEABASS | SKATE WING | RED SNAPPER | AMBERJACK |
LANGOUSTINE | ARAGOSTA | MAZZARA DEL VALLO PRAWNS | CALAMARO | GAMBERI

We are proud to serve an exceptional selection of whole fish from our ice counter. Our chefs will recommend the best cooking technique, or we invite you to select from the options below. Our selection of whole fish are sold by the kilo at market price.

GRILLED | SALT-CRUST | ACQUA PAZZA | ROASTED

Joseph Grill

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| COSTOLETTA DI VITELLO (450G) (GF) <i>SeP</i> Bone-In Grilled Veal Chop, Rosemary, Garlic | 63 | FIorentina DI WAGYU (1KG) (GF) Wagyu T-Bone | 195 |
| CARRE DI AGNELLO (GF) Herb-Marinated Lamb Chops | 48 | WAGYU COSTATA (350G) (GF) Wagyu Ribeye | 120 |
| POLLO INTERO (GF) Marinated Grilled Whole Baby Chicken, Salmoriglio, Grilled Lemon | 35 | FILETTO DI MANZO (200G) Grilled Beef Fillet, Peppercorn Sauce | 55 |
| WAGYU BISTECCA DEL MACELLAIO (200G) (GF) Wagyu Hanger Steak | 47 | | |

SAUCES | 3.5

Red Wine Jus, Peppercorn, Salmoriglio, Béarnaise, Diavola, Chimichurri

Contorni

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| PATATE FRITTE (VG) (GF) Skin-on Fries | 9 | PATATE ARROSTO (VG) (GF) Roasted Potatoes, Rosemary, Garlic | 9 |
| SPINACI (VG) (GF) Steamed Spinach, Roasted Garlic | 9 | BROCCOLINI GRIGLIATE (VG) (GF) Charred Broccolini, Red Chili | 9 |
| FUNGHI GRIGLIATE (VG) (GF) Portobello Mushroom, Roasted Garlic | 9 | CAROTE GRIGLIATE (VG) (GF) Heritage Baby Carrots, Honey, Mustard, Parsley | 9 |