

# Cicchetti

(TWO PIECES)

**CAVIALE POMMES ANNA** (GF) *GF*  
Oscietra Caviar, Potato, Butter, Crème Fraîche

**GRANCHIO POMMES ANNA** (GF)  
King Crab, Potato, Butter, Mayonnaise, Coriander Cress

**WAGYU TARTARE DI MANZO POMMES ANNA** (GF)  
Wagyu Beef Tartare, Potato, Butter, Mustard, Capers, Parsley

**OTORO TOAST** *GF*  
Mediterranean Bluefin Tuna, Brioche, Confit Garlic, Confit Tomato, Espelette Chili

**ARANCINI AI FUNGHI** (V)  
Porcini Mushroom, Truffle Mayonnaise, Fresh Winter Truffle

## Crudo

**CARPACCIO DI CAPESANTE** (GF)  
Scallop Carpaccio, Radish, Smoked Chili, Lemon Vinaigrette

**TAGLIO DI SPIGOLA** (GF)  
Seabass, Rainbow Trout Roe, Espelette Chili, Citrus Dressing

**TAGLIO DI HALIBUT** (GF)  
Halibut, Yuzu Kosho, Lemon Dressing, Extra Virgin Olive Oil, Parsley

**TARTARE DI RICCIOLA** (GF)  
Amberjack, Shallots, Lemon Chive Oil

## Antipasti

**VITELLO TONNATO** (GF)  
Cold Sliced Veal, Tuna, Caper Sauce

**WAGYU MIDOLLO ARROSTO**  
Josper-Roasted Bone Marrow, Pickled Mustard Seeds, Toasted Sourdough

**CARPACCIO DI MANZO** (SERVES 2) (GF)  
Beef Carpaccio, Rocket, Sun-Blushed Tomatoes, Toasted Pine Kernels, Lemon Mustard Dressing

**TARTELLETTIA DI CAPESANTE E CAVIALE**  
Scallop Mousse Tart, Oscietra Caviar, Champagne Velouté

**POLPO ALLA GRIGLIA** (GF) *GF*  
Grilled Octopus, Borlotti Beans, Sweet Paprika

**CALAMARO GRIGLIATO** (GF)  
Herb-Marinated Squid, Jerusalem Artichokes

**GAMBERI AGLIO E PEPERONCINO** (GF)  
Cast-Iron Grilled Prawns, Garlic, Calabrian Chili, Parsley

**CALAMARI FRITTI** (GF)  
Fried Calamari, Sauce Diavolo

**GRANCHIO E AVOCADO** (GF)  
Crab, Avocado, Datterino Tomatoes, Pimiento de Espelette, Amalfi Lemon, Onions, Chives

**CAPESANTE AL FORNO** (GF)  
Josper-Baked Scallops, Chili, Lemon, Parsley, Garlic Butter

**INSALATA ALLA CESARE** (SERVES 2)  
Baby Gem, Anchovies, Capers, Mustard, Shallots, Grana Padano, Herb Marinated Croutons

**PARMIGIANA DI MELANZANE** (V) (GF) *GF*  
Baked Aubergine, San Marzano Tomatoes, Mozzarella, Parmesan Aged 18 Months

**GAMBERI SCOTTATI** (GF)  
Warm Red Prawns, Amalfi Lemon, Extra Virgin Olive Oil

**VONGOLE AL FORNO** (GF)  
Josper-Baked Veraci Clams, White Wine, Garlic, Parsley

**INSALATA DI LENTICCHIE** (VG) (GF) *GF*  
Cherry Tomato, Cucumber, Bell Peppers, Toasted Pumpkins Seeds, Coriander Dressing

**BARBABIETOLA** (VG) (GF)  
Poached Beetroot, Roasted Hazelnuts, Hazelnut Dressing

**CARCIOFI E FAGIOLI BIANCHI** (VG) (GF)  
Artichoke, Butter Beans, Salsa Verde, Taggiasca Olives

**FOGLIE AMARE** (VG) (GF)  
Endive, Radicchio, Apple, Chives, Candied Walnuts, Mustard Walnut Dressing

**BURRATA AL TARTUFO** (V) (GF)  
Burrata, Black Truffle, Balsamic

# SALE & PEPE

*Mare*

## *Frutti Di Mare*

Calamaro, Carpaccio Di Capesante, Langoustines, Cozze, Gillardeau Ostriche, Gamberoni, Gamberi Rossi, Salsa Mignonette, Salsa Rosa Maria

### SIGNATURE ADDITIONS

ARSA ITALICA OSCIETRA CAVIAR  
30g | 50g

HALF OR WHOLE LOBSTER

*Caviale*

*Ostriche*

#### CAVIALE ARSA ITALICA OSCIETRA

Served With Blinis, Egg, Red Onion,  
Crème Fraîche, Chives  
30g | 50g

#### GILLARDEAU

IRLANDESE ROCK OYSTERS

## *Pasta*

#### TAGLIATELLE RAGU ROSSO

Beef Ragu, San Marzano Tomatoes, Rosemary

#### RAVIOLI RICOTTA E SPINACI (V)

Spinach, Ricotta, Sage Butter, Parmesan

#### SPAGHETTI ALLA BATTUTA DI RICCIOLA

Amberjack Crudo, Chilli Flakes, Parsley, Shallots, Garlic, Onion, Chives

#### BUCATINI CACIO E PEPE (V) *S&P*

Pecornio, Butter, Black Pepper

#### SPAGHETTI ALLA CARBONARA

Guanciale, Egg Yolk, Pecorino

#### TAGLIARINI AL GRANCHIO

King Crab, Datterino Tomatoes, Parsley, Garlic, Shallots, Extra Virgin Olive Oil

#### LINGUINE ALL' ARAGOSTA (SERVES 2) *S&P*

Lobster, Datterino Tomatoes, Basil

#### RISOTTO AI FUNGHI PORCINI (V) (GF)

Carnaroli Rice, Wild Porcini Mushroom, Black Truffle

#### LINGUINI ALLE VONGOLE E BOTTARGA *S&P*

(SERVES 2)  
Palourde Clams, White Wine, Garlic, Parsley, Bottarga

#### PENNE CON RAGU DI VITELLO

White Veal Ragu, White Wine

#### ORZO (VG)

San Marzano Tomatoes, Capers, Peppers, Onion, Vegan Stracciatella

#### RISO ALLA PESCATORA (GF)

Italian-Style Baked Arborio Rice "Paella", Squid, Clams, Prawns, Datterino Tomatoes, Bottarga

OUR HOUSE OLIVE OIL IS AVAILABLE FOR PURCHASE. KINDLY ASK YOUR WAITER FOR ADDITIONAL INFORMATION.

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

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

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

**VITELLO ALLA MILANESE** (450G) *SeP*  
Bone-In Pan-Fried Veal Chop  
*GF OPTION AVAILABLE*

**POLLO ALLA MILANESE**  
Pan-Fried Corn-Fed Chicken Breast  
*GF OPTION AVAILABLE*

**SOGLIOLA** (GF)  
Dover Sole, Extra Virgin Olive Oil, Amalfi Lemon

**HALIBUT** (GF)  
Pan-Seared Halibut Fillet, Shaved Fennel,  
Samphire, Amalfi Lemon

**TONNO GRIGLIATO** (GF)  
Grilled Tuna Steak, Sautéed Spinach, Vinaigrette

## Pesce Del Giorno

Each day we select the finest fish and seafood from the market, chosen for its freshness and seasonality. Please ask your server to present today's selection. They will be delighted to recommend the most suitable preparation or you may choose your preferred cooking style from the options below. Our seafood is served by the kilo and priced according to the daily market.

GRILLED | SALT-CRUST | ACQUA PAZZA | ROASTED

## Joseph Grill

**COSTOLETTA DI VITELLO** (450G) (GF) *SeP*  
Bone-In Grilled Veal Chop, Rosemary, Garlic

**CARRE DI AGNELLO** (GF)  
Herb-Marinated Welsh Lamb Chops

**POLLO INTERO** (GF)  
Marinated Grilled Whole Baby Chicken, Salmoriglio,  
Grilled Lemon

**WAGYU BISTECCA DEL MACELLAIO** (200G) (GF)  
Wagyu Hanger Steak

**FIorentina DI WAGYU** (1KG) (GF)  
Wagyu T-Bone

**WAGYU COSTATA** (350G) (GF)  
Wagyu Ribeye

**FILETTO DI MANZO** (200G)  
Grilled Beef Fillet

### SAUCES

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

## Contorni

**PATATE FRITTE** (VG) (GF)  
Skin-on Fries

**SPINACI** (VG) (GF)  
Steamed Spinach, Roasted Garlic

**ZUCCHINI FRITTI** (VG) (GF)  
Fried Courgettes

**PATATE ARROSTO** (VG) (GF)  
Roasted Potatoes, Rosemary, Garlic

**BROCCOLINI GRIGLIATE** (VG) (GF)  
Charred Broccolini, Red Chili

**CAROTE GRIGLIATE** (VG) (GF)  
Heritage Baby Carrots, Honey, Mustard, Parsley