IL BAMBINI CLUB

LONDON

SPRITZ

IL CLASSICO 13.5

Martini aperitivo, Villa Sandi Prosecco, soda

IL FRANCESE 13.5

St-Germain elderflower liqueur, Moscato d'Asti, limonata

ROSSO SPRITZ 13.5

Martini Riserva Rubino, cherry, rosso frizzante

CALABRIAN SPRITZ 13.5

Italicus Rosolio di Bergamotto, bitter bianco, Villa Sandi Prosecco

DRINKS

IL CLASSICO 13.5
Martini Aperitivo, Villa Sandi Prosecco, soda

DESIGNATO SPRITZ 11
Pentire Coastal, Della Vite Zero, Fever-Tree Soda

VENETO, MONTE DALL'ORA, DISOBBEDIENTE,
CORVINONE/MOLINARA, 2023 13

VENETO, VILLA SANDI, PINOT GRIGIO DELLE VENEZIE,
PINOT GRIGIO, 2023 13

FESTIVE MENU

2 COURSES 29 | 3 COURSES 36

ANTIPASTI
Choice of one

BEEF CARPACCIO, ROCKET, CIPRIANI SAUCE
Add truffle +7

MOZZARELLA, BIETOLA E RUCOLA
Beetroot, mustard dressing, rocket (v) (ngc)

SPINACH, ARTICHOKE, PARMESAN SALAD *(v*)*

PRIMI
Choice of one

LINGUINE, PRAWNS, TOMATOES, LEMON ZEST

POLLO AL LIMONE
Chicken breast, lemon butter sauce

MUSHROOM RISOTTO *(v*)*

FILETTO DI ORATA
Sea bream, polenta, olive Taggiasche vierge (ngc)

TAGLIATA DI MANZO +18
Beef sirloin, gremolata, oregano, tomatoes (ngc)

SIDES

CAPONATA 8
Vegetable ratatouille (ve) (ngc)

ROCKET AND PARMESAN SALAD 6 *(v*) (ngc)*

TENDERSTEM BROCCOLI, GARLIC, CHILLI 7 *(ve) (ngc)*

ROASTED NEW POTATOES 6 *(v*) (ngc)*

TRUFFLE FETTUCCINE 9 *(v)*

RIGATONI 7
Tomato sauce or butter (v)*

DOLCI
Choice of one

PANETTONE
Zabaione (v)

VANILLA PANNA COTTA, BLACKCURRANT *(ngc)*

TIRAMISÙ +2
To share (v)

ANTIPASTI

NOCELLARA OLIVES 5 *(ve) (ngc)*

HERB FOCACCIA, OLIVE OIL 7 *(ve)*

AUBERGINE ALLA PARMIGIANA 12 *(v) (ngc)*

BEEF CARPACCIO, ROCKET, CIPRIANI SAUCE 16
Add truffle +7

BRUSCHETTA, STRACCIATELLA, PARMA HAM, SUN-DRIED TOMATOES 12

YELLOWFIN TUNA TARTARE, AVOCADO 18 *(ngc)*

BURRATA, BIETOLA E RUCOLA 16
Beetroot, mustard dressing, rocket (v) (ngc)

VITELLO TONNATO 16 *(ngc)*

CHARCUTERIE PLATTER 16

FRITTI

ZUCCHINI FRITTI 7 *(v*)*

MUSHROOM ARANCINI 14
Truffle ricotta (v)

MOZZARELLA IN CARROZZA 10
Fried cheese toastie, tomato sauce (v)

POLPETTE DI MELANZANE 12
Aubergine croquettes, spicy tomato sauce (v)

GAMBERI FRITTI 15
Crispy prawns, lemon mayonnaise

INSALATE

CAESAR SALAD 17
Add chicken or prawns +5

GREEN BEAN, PISTACHIOS, RICOTTA 15 *(v) (ngc)*

SPINACH, ARTICHOKE, PARMESAN 18 *(v*)*

ENDIVE SALAD 16
Orange, gorgonzola, walnuts (v)

PRICES INCLUDE VAT AT 20%.
A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL. 13.5% FOR TABLES OF MORE THAN SEVEN GUESTS.
BEFORE ORDERING, PLEASE INFORM A MEMBER OF STAFF OF ANY FOOD ALLERGIES OR INTOLERANCES.
V = VEGETARIAN | VE = VEGAN | NGC = NO GLUTEN-CONTAINING INGREDIENTS | V* = VEGAN OPTION AVAILABLE UPON REQUEST

PASTE

RIGATONI, TOMATOES, BASIL, STRACCIATELLA 16 *(v*)*

RIGATONI ALL'ARRABBIATA 16 *(v*)*

TROFIE, PESTO, PISTACHIOS, STRACCIATELLA 16 *(v)*

LINGUINE, LOBSTER, TOMATOES, LEMON ZEST 38

GNOCCHI, TALEGGIO, WILD MUSHROOM, BUTTERNUT 26

RISOTTO AI FRUTTI DI MARE 25
Prawns, squid, mussels (ngc)

PAPPARDELLE AL RAGÙ 26

FETTUCCINE, TRUFFLE 29 *(v)*

PIATTI

MEATBALLS 24
Whipped ricotta, garlic bread

TAGLIATA DI MANZO 35
Beef sirloin, gremolata, oregano, tomatoes (ngc)

CHICKEN ALLA NAPOLETANA 28
Chicken Milanese, tomato sauce, mozzarella

CUORE DI MERLUZZO 30
Pan-seared Scottish cod, polenta, olive Taggiasche vierge (ngc)

POLLO AL LIMONE 24
Chicken breast, lemon butter sauce

PAN-SEARED TUNA 27
Caponata

PIZZE

MARGHERITA 15
Tomato sauce, mozzarella, basil (v)*

DIAVOLA 18
Tomato sauce, mozzarella, spicy salami, burrata

GENOVESE 16
Burrata, basil pesto, Parmesan, rocket (v)
Add prosciutto +3.5

AL TARTUFO 25
Ricotta, mozzarella, taleggio, fresh truffle (v)

SIDES

CAPONATA 8
Vegetable ratatouille (ve) (ngc)

ROCKET AND PARMESAN SALAD 6 *(v*) (ngc)*

TENDERSTEM BROCCOLI, GARLIC, CHILLI 7 *(ve) (ngc)*

ROASTED NEW POTATOES 6 *(v*) (ngc)*

TRUFFLE FETTUCCINE 9 *(v)*

RIGATONI 7
Tomato sauce or butter (v)*

DOLCI

TIRAMISÙ 11 *(v)*

LEMON MERINGUE TART 9 *(v)*

PANNA COTTA, PASSION FRUIT 9 *(v) (ngc)*

BERRY SALAD, VANILLA CREAM, MERINGUE 9 *(v) (ngc)*

GELATI DI BAMBINI 4.5 *per scoop*
Vanilla (v) (ngc) · Pistachio (v) (ngc) · Chocolate (v) (ngc) · Lemon sorbet (ve) (ngc)

AFFOGATO 8
Espresso, vanilla ice cream, praline (v) (ngc)

TORTINO AL CIOCCOLATO 11
Chocolate fondant, vanilla ice cream (v)

BOMBINI DI BAMBINI 12 *(v)*

CARAMEL SUNDAE 7 *(v) (ngc)*

ULTIMO DRINK

SWEET WINES *7.5cl*

PIEDMONTE, MOSCATO D'ASTI DOCG,
VITE COLTE "LA GATTA", MOSCATO 2025 7

SICILIA, PANTELLERIA PASSITO LIQUOROSO DOC,
PELLIGRINO, ZIBBIBO, 2024 13

SICILIA, MARSALA SUPERIORE RISERVA SEMISECCO,
FLORIO, GRILLO, NV 11

DIGESTIVES *5cl*

CYNAR 7
FERNET BRANCA 12
MONTENEGRO 12
AMARO TOSLINI 14
DISARONNO 10
FRANGELICO 9
ISOBELLA LIMENCELLO 11

COCKTAILS

TIRAMISÙ MARTINI 14
Stoli Vanilla Vodka, Tia Maria, coffee, mascarpone foam

BACIO DI FICO 14
Woodford Reserve, fig, Antica Formula, honey, Disaronno

THE PARIS SOCIETY TABLES

Gigi Rigolatto - Mūn - Beau CoCo - Girafe - Monsieur Bleu - Apicius
House of Louie - Perruche - Le Piaf - Maison Revka - Bonnie - Mondaine
Dar Mima - La Suite - Laurent - Maxim's - Baronne - Bistrot Minim's -
Le Pompon - Le Grand Véfour