

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

— ANTIPASTI —

NOCELLARA OLIVES 5 *(ve) (ngc)*

HERB FOCACCIA, OLIVE OIL 7 *(ve)*

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

BEEF CARPACCIO, ROCKET, CIPRIANI SAUCE 16

BRUSCHETTA, STRACCIATELLA, PARMA HAM, SUN-DRIED TOMATOES 11

YELLOWFIN TUNA TARTARE, AVOCADO 18 *(ngc)*

BURRATA ALLA CAPRESE 16

Heritage tomatoes, capers, rocket (v) (ngc)

VITELLO TONNATO 16 *(ngc)*

CHARCUTERIE PLATTER 16

LUNCH

Set Menu

2 COURSES 21 | 3 COURSES 25

Monday to Friday, 12pm - 6.30pm

APERITIVO

Hour

CHOICE OF SPRITZ WITH CHEF'S SELECTION OF BITES

PER UNO 18 | PER QUATRO 68

Monday to Friday, 4pm - 6pm

— FRITTI —

ZUCCHINI FRITTI 7 *(v*)*

ARANCINI QUATTRO FORMAGGI 12
Tomato sauce (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

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

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

PROSCIUTTO E MELONE 15
Melon, Parma ham, ricotta, basil (v)

— PASTE —

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

RIGATONI ALL'ARRABBIATA 16 *(v*)*

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

LINGUINE, PRAWNS, TOMATOES, LEMON ZEST 25

TOMATO AND MOZZARELLA TORTELLINI 25
Courgettes, basil (v)

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

MAFALDINE ALLA BOLOGNESE 24

FETTUCCHINE, TRUFFLE 25 *(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

— 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

— PIATTI —

MEATBALLS 24

Whipped ricotta, garlic bread

TAGLIATA DI MANZO 33

Beef sirloin, gremolata, oregano, tomatoes

CHICKEN ALLA NAPOLETANA 28

Chicken Milanese, tomato sauce, mozzarella

CUORE DI MERLUZZO 30

Pan-seared cod, oregano-roasted vegetables (ngc)

POLLO AL LIMONE 24

Chicken breast, lemon butter sauce

PAN-SEARED TUNA 25

Caponata

— SIDES —

CAPONATA 8

Vegetable ratatouille (ve) (ngc)

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

TENDERSTEM BROCCOLI, GARLIC, CHILLI 6 (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, STRAWBERRIES 9 (v)

RED 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 10

Chocolate fondant, vanilla ice cream (v)

BOMBINI DI BAMBINI 12 (v)

CARAMEL SUNDAE 7 (v) (ngc)

— COFFEES —

Fair trade from Origin Coffee

ESPRESSO, MACCHIATO, PICCOLO 3.8

AMERICANO, FLAT WHITE 4.2

FILTER COFFEE 4.5

LATTE, CAPPUCCINO 4.8

THE PARIS SOCIETY TABLES

*Gigi Rigolatto - Mün - 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*