MEZZOGIORNO

BY FRANCESCO MAZZEI

À LA CARTE

CORINTHIA LONDON · 10A NORTHUMBERLAND AVENUE · LONDON

A KISMET MENU · CORINTHIA LONDON

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PANE E SFIZI

⊡	HOME MADE GIARDINIERA	8
⊙	CESTINO DI PANE	8.5
	HOT 'NDUJA	6
⊡	YORKSHIRE PECORINO	12
	'PICCANTE' CHILLI OIL	6
	PINZIMONIO DI VERDURE WITH SMOKED AUBERGINE PURÉE	12
	MAZARA RED SHRIMP SALAD "TONNATO"	29
	BIGNOLE AL PARMIGIANO REGGIANO E CULATELLO	22

ANTIPASTI

ANTIPASTO DI MARE

Tuna crudo and bottarga Add oscietra "King's Caviar" +18	18
Grilled Squid and Frajotta	18
Grilled Scottish Langoustine	24
Octopus stew, smoked ricotta	14
Orkney Scallops 'nduja, salsa verde	24

ANTIPASTO ALL' ITALIANA

Vesuvio salame	9
Salame piccante	6

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ANTIPASTI · CONTINUED

Cotechino, mostarda di frutta 10

Pipi e ova 12

Ricottina with pickled Tropea onion 9

Crostone with smoked burrata, anchovies and lemon 16

PANZANELLA DI GRANCHIO SCOZZESE 28
Scottish crab, tomato, cucumber, red onion, watercress

CARPACCIO DI MANZO INGLESE 29
Thinly sliced beef with black truffle, 72-month-aged Parmigiano Reggiano cheese, carciofi e puntarelle

TRECCINE GUTTIAU CIAMBOTTA 18
Apulian mozzarella knots with Sardinian bread and sweet and sour vegetables

FRUTTA E VERDURA 29
Fresh autumn fruits, vegetable salad and spiced pear sauce

PRIMI

TAGLIOLINI ALL'ASTICE BLU 52
Handmade egg tagliolini with native blue lobster sauce

LASAGNA PASTACHJNA 26
Calabrian lasagna with meatballs, eggs, aubergines, spinach and ragù

FILEJA E SPUNTATURE, SMOKED RICOTTA FOR TWO 46
Homemade fusilli-like pasta, spare pork- rib ragù, smoked ricotta

FETTUCCINE AI FUNGHI E TARTUFO 35
Hand-cut fettuccine with wild mushroom and black truffle

CARBONARA 22
Mezze maniche, pecorino Romano, guanciale, egg yolk

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PRIMI · CONTINUED

TORTELLI RICOTTA E BURRATA BALSAMICO TRADIZIONALE DI MODENA 25 YEARS DEL DUCA 24
Handmade tortelli stuffed with burrata and ricotta with brown butter, sage

THE CHAIRMAN'S TORTELLINI 31
Ham and Parmigiano Reggiano tortellini, Marsala chicken broth

LICURDIA 26
Traditional Southern Italian vegetable soup with duck egg

SECONDI

FREGOLA SARDA AI FRUTTI DI MARE FOR TWO 96
Sardinian fregola with seafood

DENTICE ALL'AGGHIOTTA 50
Guernsey pink bream with capers, onion, datterino tomatoes and green olive sauce

AGNELLO GALLESE "FORNARINA" 53
Grilled Welsh lamb rump, poverello beans, and cicoria

ZIA MARIA'S POLPETTA 29
Three-meat meatball with scamorza cheese

THE KING'S PORCHETTA 44
Pumpkin mash, scarola, olives, sultanas and Sicilian Corno pepper

FILETTO DI OMBRINA AL VAPORE CON CIPOLLA DI TROPEA 54
Steamed sea bass, pickled Tropea onion and friarelli

BISTECCA ALLA FIORENTINA MARKET PRICE
T-bone steak, radicchio and mosto cotto

LA PARMIGIANA DI VERDURE "ROSETTA" 28
Francesco's mum's courgette and aubergine Parmigiana

POLLO ALLA SILANA 38
Pot-roasted chicken breast with wild mushrooms and crispy pancetta

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CONTORNI

PATATE 'MPACCHIUSE 9
Shallow-fried sticky potatoes

BROCCOLO CALABRESE ALLA GRIGLIA 11
Chargrilled Calabrian broccoli with extra virgin olive oil, ginger and chilli

PEPERONATA 9.5
Sweet and sour peppers, capers and olives

THE ZUCCHINI FRITTI 15
Signature deep-fried zucchini sticks

INSALATA D'AUTUNNO 14
Seasonal autumn leaves

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APERITIVI

COCKTAILS

CALABRIA SPRITZ 21
Seatrus Gin, Bergamotto, Bollinger 'Special Cuve Brut, sparkling water

STRAWBERRY BELLINI 16
Bollinger 'Special Cuvée' Brut, strawberry

NEGRONI 16
Tanqueray gin, Cocchi Vermouth, Campari

MEZZOGIORNO IN BICICLETTA 16
Dry Marsala Pellegrino, Campari, Moscato d'Asti Vajra, soda water

NON-ALCOHOLIC

LIME AND CHILLI FIZZ 9
Lime and Chilli house blend with Franklin & Sons Pink Grapefruit and Bergamot Tonic

NOGRONI 12
Tanqueray 0.0, Martini Vibrante, Everleaf Mountain

CRODINO 7
Bitter-sweet, herbal drink, notes of orange and citrus peel

PERONI 00 330ML / 8

LAGER

BIRRA ICHNUSA 11

BOLLICINE

GLASS 125ML · BOTTLE 750ML

NON-ALCOHOLIC

'Lysegrøn' 0% ABV, NV Copenhagen Sparkling Tea 10.5 / 55

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CA DEL BOSCO

NV Franciacorta 'Cuvée Prestige Ed 48'	22.5 / 119
NV Franciacorta 'Rosé Prestige Ed 47'	28.5 / 150
2018 Franciacorta 'Millesimato'	190
2020 Franciacorta 'Saten'	225
2020 Franciacorta 'Zero Dosage'	225
2016 Franciacorta 'Annamaria Clementi'	425
1980 Franciacorta 'Annamaria Clementi'	850

FERRARI

2018 Trento 'Perle Rose Riserva'	160
2015 Trento 'Perle Bianco Riserva'	165
2016 Trento 'Perle Nero Riserva'	239
2016 Trento Riserva 'Lunelli'	360
2015 Trento 'Giulio Ferrari Riserva del Fondatore'	365

CHAMPAGNE

NV Bollinger 'Special Cuvée', Brut	25 / 130
NV Bollinger Rosé	30 / 160
2018 Bollinger 'La Grande Année'	65 / 295

VINO BIANCO — GLASS 125ML · BOTTLE 750ML

2025 Verdicchio die Castelli di Jesi 'Le Vaglie', Stefano Antonucci	69
2024 Trebbiano Spoletino 'Trebium', Antonelli, Abruzzo	15.5 / 79

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VINO BIANCO · CONTINUED

2024 'Mire', Carlomagno, Orange Wine, Calabria	16.5 / 75
2025 Vermentino, Tenuta Guado Al Tasso, Tuscany	18.5 / 89
2024 Etna Bianco 'Contrada Cavaliere', Benanti, Sicily, Italy	125
2023 Timorasso 'Fausto', Marina Coppi, Piedmont	130
2024 Lugana 'Riserva', Zenato, Veneto	25.5 / 145

VINO ROSSO

GLASS 125ML · BOTTLE 750ML

2024 Ciro Rosso, Librandi, Calabria	13.5 / 55
2025 Dolcetto d'Alba, G.D Vajra, Piedmont	69
2021 Cannonau di Sardegna, Vigne Surrau, Sardinia	15.5 / 79
2022 ''Cifti'', Carlomagno, Calabria	95
2023 Pinot Noir, Ellio Ottin, Valle d'Aosta	19.5 / 120
2020 Brunello di Montalcino, Col d'Orcia, Tuscany	145

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