

Radici

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| nocellara olives (v) | 3 |
| nuts (v) | 3 |
| bread, extra virgin olive oil (v) | 3.5 |
| pizza, olive oil rosemary (v) | 4.5 |

cicchetti

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| hot 'nduja pinsa | 5.5 |
| tomato bruschetta (v) | 5.5 |
| smoked aubergine crocchette (v) | 6 |
| spicy meatballs, grana padano riserva | 8 |
| fried sardines, ink mayo | 8.5 |

antipasti

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| beef carpaccio, gorgonzola, pears, hazelnuts | 14 |
| roasted vegetable, quinoa salad (v) | 9.5 |
| mackerel escabeche | 10.5 |
| salumi, buffalo mozzarella | 11.5 |
| burrata, chicory, orange (v) | 13 |
| celeriac soup, roasted mushroom (v) | 11 |
| tuna tartare, avocado, mosto cotto | 14 |

primi

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| taglierini, fagioli, pancetta | 9.5 |
| spaghetti alla Franceschini, grana padano riserva (v) | 11.5 |
| seafood fettuccine | 14 |
| wild mushroom lasagna (v) | 13.5 |
| fregola, mussels, bottarga | 14.5 |
| tortelli smoked burrata, butter, sage, hazelnuts (v) | 14.5 |
| tagliolini, cacio e pepe, truffles (v) | 18.5 |
| pappardelle wild boar ragu | 15 |

secondi

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|---|------|
| aubergine parmigiana (v) | 11 |
| guinea fowl, pumpkin mash, cavolo nero | 18 |
| red mullet livornese | 18.5 |
| calf liver, pancetta, sage butter | 19 |
| black cod pizzaiola, tomatoes, capers, olives | 24.5 |
| beef tagliata, rocket, grana padano | 19.5 |
| slow cooked veal cheek, truffle, polenta | 24 |

pizza

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| margherita (v) | 8.5 |
| sausages, cime di rapa | 13 |
| siciliana, aubergine, smoked ricotta (v) | 12.5 |
| calabrese, 'nduja, spicy salame | 13 |
| parma ham, mushroom | 13.5 |
| crudaiola, rocket, torpedino tomato, burrata (v) | 15 |

contorni

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| leafy salad | 4.5 |
| zucchini fritti | 7 |
| seasonal vegetables | 6 |
| potato gattò | 6 |

dolci

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|--------------------------------------|-----|
| marsala tiramisù | 6.5 |
| cake of the day | 6.5 |
| tartufo di pizzo | 7 |
| bergamot cream, english berry coulis | 6.5 |
| selection of cheese | 7.5 |

ask your waiter for ice cream & sorbet

bambini menu available

check out our board for daily specials

follow us @radici_n1

during our aperitivo hour, from monday to friday, 5pm to 7pm, enjoy a glass of prosecco and a pizzetta for £9.75



choose from:
piccante
margherita (v)
prosciutto, funghi
cardinale

all prices are inclusive of VAT. a discretionary 12.5% service charge will be added to your bill.

Speak to a member of staff if you have any allergies or intolerances. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne illness.