

STEFANIA

RISTORANTE ITALIANO

L O N D O N

From Our Family To Yours, With Love & Tradition

STEP INTO A WORLD WHERE LOVE, FAMILY, AND
CULINARY TRADITION ARE PASSED DOWN THROUGH
GENERATIONS.

THIS JOURNEY BEGINS IN THE HEART OF A WARM,
BUSTLING KITCHEN, WHERE OUR HEAD CHEF, DIEGO'S
MOTHER STEFANIA, A MATRIARCH OF BOTH HER FAMILY
AND HER CRAFT, BROUGHT JOY AND TOGETHERNESS
THROUGH HER TIMELESS RECIPES.

WITH EACH DISH, SHE WOVE THE STORIES OF HER
ANCESTORS, BLENDING FRESH INGREDIENTS, AGE-OLD
TECHNIQUES AND AN UNWAVERING SENSE OF DEVOTION.

Buon Appetito!

LET'S HONOR THE TRADITION OF GOOD FOOD, GOOD
COMPANY, AND THE MEMORIES WE CREATE TOGETHER.

Antipasti

STARTERS

MIXED ITALIAN OLIVES GF	6
<i>Italian olives served with 24-month-aged Parmigiano.</i>	
FOCACCIA	6
<i>Traditional Roman focaccia served with an olive tapenade dip.</i>	
POLPETTINE FRITTE	12
<i>Deep-fried Wagyu meatballs served with arrabbiata sauce and grated smoked cheese.</i>	
FRITTURA DI MARE	13
<i>Tiger prawns and calamari served with tartare sauce.</i>	
BURRATA V, GF	11
<i>Fresh tomatoes, wild rocket, aged balsamic.</i>	
BRUSCHETTA ROMANA V	10
<i>Stracciatella cheese, marinated cherry tomatoes.</i>	
CARPACCIO DI MANZO GF	14
<i>Thinly sliced tenderloin served with rocket salad, Parmigiano shavings and lemon wedges.</i>	
BONE MARROW	10
<i>Caramelised onion au jus, grilled sourdough.</i>	
FOIE GRAS IN SALSA DI VINO ROSSO	21
<i>Pan-seared duck liver terrine with red wine and morel sauce, wild berry jam and toasted brioche.</i>	
CROCCHETTE DI TARTUFO	11
<i>Truffle paste, mushrooms, truffle mayo, Pecorino.</i>	
GAMBERI AL TEGAME GF	14
<i>Lobster bisque, tiger prawns.</i>	
AUBERGINE PARMIGIANA	10
<i>Aubergine timbale, tomato sauce reduction, mozzarella di bufala, Parmigiano.</i>	

V, VEGETARIAN

VG, VEGAN

GF, GLUTEN FREE

**Market Price. Please check with your server. All prices are quoted in GBP (£).
A discretionary 10% service charge may be added to your bill, along with a £3 cover charge per guest.
Please note that not all ingredients are listed on the menu. If you have any dietary requirements or food allergies, please inform your server before ordering.

Insalate
SALADS

INSALATA DI POMODORO V, GF	11
<i>Roma tomatoes, cherry tomatoes, mozzarella di bufala, baby romaine lettuce, pesto dressing and sun-dried tomatoes.</i>	
INSALATA ALL'ANATRA GF	13
<i>Duck confit, gorgonzola, rocket, cherry tomatoes, caramelised walnuts, pear, aged balsamic vinegar and extra virgin olive oil.</i>	

Zuppe
SOUPS

MINISTRONE VG	10
<i>Fresh vegetables in a bean broth.</i>	
BRODETTO DI MARE	13
<i>Seafood soup with prawns, squid, mussels and clams.</i>	

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Le Nostre Paste

OUR PASTA

GNOCCHI AL TARTUFO <i>Gnocchi with truffle paste, sage & burnt butter sauce.</i>	18
PAPPARDELLE CON GUANCIA DI MANZO <i>Pappardelle with a white ragù of slow-cooked Wagyu beef cheek, finished with grated Pecorino Romano.</i>	23
RIGATONI ALLA NORCINA <i>Rigatoni with lamb mince, button mushrooms and green peas in a creamy sauce, finished with grated Pecorino Romano.</i>	22
PICI CACIO E PEPE <i>Pici with Pecorino Romano and freshly cracked black pepper.</i>	18
SPAGHETTI AGLIO, OLIO E GAMBERI <i>Spaghetti with king prawns, fresh garlic, chilli and olive oil.</i>	32
LINGUINE ALLE VONGOLE E BOTTARGA <i>Linguine with fresh clams, garlic, olive oil and cured tuna roe.</i>	28
PACCHERI ALL'AMATRICIANA <i>Paccheri with slow-cooked smoked duck bacon in a lightly spiced tomato sauce, finished with Pecorino Romano.</i>	25
RAVIOLI DI RICOTTA E SPINACI ^v <i>Ravioli filled with ricotta and spinach in a sage butter sauce, finished with truffle Pecorino.</i>	20
CAPPELLINI AL NERO DI SEPPIA <i>Handmade squid ink pasta with mixed seafood in a rich lobster bisque sauce.</i>	32
LINGUINE ALL'ARAGOSTA <i>Linguine with rock lobster in a rich lobster bisque. Available as half or whole.</i>	35/ 68
RIGATONI ALLA CARBONARA <i>Rigatoni with smoked duck bacon, Pecorino Romano and egg yolk.</i>	23
RISOTTO OF THE DAY <i>Please ask your server for today's selection.</i>	ASK

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Le Bistecche

STEAKS

*Subject to availability.
All steaks are served with rocket salad and beef jus.*

AUSTRALIAN WAGYU TOMAHAWK GF	£19/ 100G
<i>Bone-in Wagyu rib-eye, prized for its rich marbling, deep flavour and impressive presentation.</i>	
AUSTRALIAN WAGYU RIB-EYE MB 6/7 GF	£30/ 100G
<i>Exceptionally marbled Wagyu rib-eye with a rich, buttery texture and full-bodied flavour.</i>	
AUSTRALIAN WAGYU STRIPLOIN MB 6/7 GF	£30/ 100G
<i>Finely marbled Wagyu striploin, balancing tenderness with a rich, robust flavour.</i>	
BLACK ANGUS TENDERLOIN GF	£35/ 200G
<i>Lean and exceptionally tender Black Angus beef with a delicate, refined flavour.</i>	

Secondi Piatti

FROM THE STOVE

COSTOLETTE D'AGNELLO GF	38
<i>Lamb rack, truffle chickpea purée, asparagus, portobello mushroom, lamb jus.</i>	
OSSOBUCCO	39
<i>Slow-cooked Italian ossobuco served with saffron risotto and caramelised red onion.</i>	
POLLO ALLA ROMANA GF	28
<i>Marinated spring chicken served with roasted potatoes.</i>	
SOGLIOLA ALLA MUGNAIA GF	37
<i>Lemon sole cooked in sage butter with capers, black olives and lemon zest.</i>	
BACCALÀ ALLA PUTTANESCA GF	30
<i>Cod fillet, puttanesca sauce.</i>	

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Contorni

SIDES

GRILLED ASPARAGUS VG	12
CREAMY SPINACH V	8
TRUFFLE FRIES	7
TRUFFLE MASH	7
ROASTED POTATOES VG, GF	6

Dolci

DESSERTS

STEFANIA'S TIRAMISU V <i>Contains alcohol.</i>	8
TORTINO DI CIOCCOLATO V <i>Chocolate lava cake served with vanilla ice cream.</i>	9
PANNA COTTA <i>Wild berry compote, chocolate granola.</i>	7
CHEESECAKE DELLA NONNA V <i>Dark chocolate, cream cheese, hazelnut.</i>	10
AFFOGATO AL CAFFÈ V, GF <i>Espresso, vanilla ice cream.</i>	8.5
SORBETTO AL LIMONE VG, GF <i>Lemon sorbet.</i>	7
GELATI DELLA CASA V, GF <i>Please ask your server for today's selection.</i>	7

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