

Sunday 22nd August



Antipasti

OLIVES 7

SEASONAL SOUP 9.75

FRIED ZUCCHINE 7.35

Courgette

*Add Basil mayo +2

PARMESAN ARANCINI 7.25

With Fontina Cheese

BRUSCHETTA 9.75

With Fresh Tomato & Basil

HOUSE FOCACCIA 7.50

*Add Parmesan Butter +1

TENDERSTEM BROCCOLI 9.75

Grilled with Olive Oil

Pizza

MARGHERITA 15.75

Tomato and Buffalo Mozzarella

REGINA 19

Parma Ham, Burrata, Tomato, Rocket

QUATTRO FORMAGGI 17.85

4 Cheese: Mozzarella, Gorgonzola, Parmesan, Scamorza

SPICY PICCANTE 16.85

Spicy Salami, Buffalo Mozzarella, Tomato, Fresh Chili

TRUFFLE MUSHROOM 27

Fresh Truffle, Buffalo Mozzarella, Mixed Mushrooms and Truffle Sauce

GREEN VEGETARIAN 17.25

Grilled: Aubergine, Courgette, Peppers, Mushrooms, Mozzarella, Tomato



Pasta

MAFALDINE RAGU 21.50

Fresh Pasta with Meat and Tomato Sauce

TROFIE PESTO 17.85

Genovese Pasta with Pesto Sauce

CACIO E PEPE 23.50

Spaghetti with Parmesan and Pepper Sauce

KING PRAWN 33.75

Linguine with Datterino Tomato

BLACK TRUFFLE PARMESAN WHEEL 36.75

Tagliolini with 24-month Parmesan

FUNGHI RISOTTO 19.50

Wild-Mushroom and Butter

PACCHERI CARBONARA 21

With Guanciale and Parmesan

RICOTTA RAVIOLI 17.85

With Aubergine and Tomato Sauce

LOBSTER SPAGHETTI 46

With Tomato and Basil

Meat

BEEF CARPACCIO 15.75

Thinly Sliced Raw Beef with Parmesan

TOMATO MEATBALLS 17.85

Pork and Beef Meatballs with Tomato and Parmesan

STEAK TARTARE 17.85

Marinated Raw Ground Beef

SIRLOIN ON THE BONE (400gr) 52.50

Grilled with Butter & Sage

CHICKEN MILANESE 24.50

With Datterino Tomatoes and Rocket

Fish & Seafood

FRIED CALAMARI 14.50

With Parsley Aioli

TUNA CARPACCIO 22.5

Marinated Raw Tuna with Tomatoes

GARLIC PRAWNS 24.5

With Datterino Tomatoes

GRILLED OCTOPUS 23.50

With Faba Bean Mash and Olive Oil

SEABASS MUGNAIA 29

Pan-Seared with Butter and Lemon

Contorni

PATATINE FRITTE 7.25

OVEN-ROASTED POTATOES 7.95

Salads & Vegetables

GOAT CHEESE SALAD 15

With Figs and Hazelnuts

CAPONATA 12,65

Slow Fried Aubergine with Tomato and Roasted Pine Nuts

BURRATA PISTACCHIO 15.75

With Creamy Pistacchio and Datterino Tomatoes

SICILIAN ORANGE SALAD 14.50

Mixed Salad with Olives and Hazelnuts

MELANZANE PARMIGIANA 19

Baked Aubergine with Tomato and Mozzarella

Wi-fi: Como Garden Guest
Password: ComoGarden1

Our menu contains allergens, if you suffer from a food allergy or intolerance, please let a member of the restaurant team know upon placing your order.
All prices are inclusive of VAT, A 12.5% discretionary charge will be added on top of your bill.