

cold bites

Olives Bella di Cerignola DOP	3
Morso homemade ricotta ciabatta bread	4
Fresh Torpedino salad mini San Marzano tomatoes, Tropea red onion DOP, tarragon, balsamic dressing	5
British beef Carpaccio grass fed beef rump, Italian wild rocket, black truffle emulsion, Parmigiano Reggiano DOP	8
Swordfish crudo sashimi swordfish loin, blood orange & grappa dressing, rosemary, crispy capers, fennel	8

hot bites

Arancini tomato & mozzarella crispy risotto bites, pea & Pecorino DOP sauce	6
Polenta chips Parmigiano Reggiano DOP, parsley, fresh Torpedino tomato ketchup	4
Grilled baby gem lemon mustard dressing	4
Aubergine & Fregola aubergines & fennel ragu', Sardinian Fregola pasta, ricotta, Scamorza cheese	7
Roasted Squash & Cavolo Nero ricotta, roasted onions, chilli pumpkin seeds, balsamic dressing	8
Chicken Arrosticini garlic & rosemary marinated free range British chicken skewers, sweet balsamic glaze, radicchio	9
Rump Tagliata grass fed, British beef rump steak, smoked Parmigiano Reggiano DOP & garlic butter, Italian wild rocket	9
Sea Bream fillet grilled cavolo nero, fresh tomato salsa	9
Gamberoni grilled king prawns, Amalfi lemon, Italian wild rocket, chilli oil	11
Lamb Rump Jerusalem Artichoke puree, salsa verde	12

Please make your server aware of any dietary requirements or allergies

We do not believe in charging you for service, please feel free to leave a tip which will be entirely kept by the waiting team

MORSO

pasta | small bites | grappa

Welcome to Morso. We specialise in fresh handmade pasta which we serve alongside a selection of freshly made Italian-inspired small bites. A couple of bites and a pasta per person is good start.

fresh pasta

Egg yolk Raviolo homemade ricotta, baby spinach, Clarence Court egg, butter, crispy sage, Parmigiano Reggiano DOP	8
Gnocchi ai funghi mixed seasonal mushrooms, white wine, butter, Pangrattato	8
Maltagliati spicy Calabrian 'nduja, fennel seeds, pork sausage, baby spinach, Parmigiano Reggiano DOP	9
Spaghetti al pomodoro fresh mini San Marzano tomato sauce, Parmigiano Reggiano DOP	7
Tagliatelle cacio e pepe Pecorino Romano DOP, Grana Padano DOP, black pepper, butter	8
Cavatelli alle cime di rapa egg free Cavatelli pasta, turnip tops, fresh chilli, garlic, Parmigiano Reggiano DOP	8
Pappardelle al ragu' slow cooked British beef shin ragu', parsley, Pecorino Romano DOP	10
Tagliolini alle vongole squid ink tagliolini pasta, clams, fresh chilli, garlic, white wine, parsley	11

desserts

Potted Tiramisu our signature take on the classic Italian dessert enriched with dark chocolate crumbs and sweet Marsala wine	6
Poached pear in red wine, whipped mascarpone & almond grappa, pistachio praline	5
Caprese chocolate tart flourless almond, pistachio & cocoa tart, vanilla & rosemary mascarpone cream	6
Caffe corretto affogato espresso coffee, Nardini almond grappa, vanilla ice cream	4.5