

# MORSO

Welcome to Morso. We specialise in fresh pasta which we serve alongside a selection of daily made Italian-inspired small bites. One or two bites and a pasta per person is a good start.

## veg bites

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<b>Focaccia bread</b> extra virgin olive oil, sea salt	3
<b>Olives</b> chilli marinated, pitted mixed Italian olives	5
<b>Parmesan Skinny fries</b> Parmigiano Reggiano DOP, parsley, Italian black truffle mayonnaise	7
<b>Little gem salad</b> lemon & mustard mayo, micro cress leaves	8
<b>Arancini</b> tomato & mozzarella crispy risotto bites, pea & Pecorino Romano DOP sauce	9
<b>Pomodorini e burrata</b> fresh seasonal tomatoes, balsamic & extra virgin olive oil dressing, homemade buffalo burrata, tarragon	14

## meat bites

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<b>Salame Finocchiona IGP</b> Italian pork and fennel salami 60g	7
<b>Prosciutto San Daniele DOP</b> the best Italian prosciutto crudo 50g	11
<b>Beef Carpaccio</b> thinly sliced, raw British beef Italian wild rocket, Parmigiano Reggiano DOP, aged balsamic vinegar of Modena DOP	13
<b>Antipasti board</b> prosciutto San Daniele DOP, salame Finocchiona IGP, aged balsamic vinegar of Modena DOP, pane carasau, Parmigiano Reggiano DOP, cornichons, Italian mixed olives	20
<b>Butcher's choice</b> subject to availability, ask your server for today's selection	tbc

## fish bites

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<b>Calamari</b> crispy panko coated calamari rings, spicy Calabrian chilli & lemon mayo	12
<b>Catch of the day</b> subject to availability, ask your server for today's selection	tbc

## fresh pasta

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<b>Spaghetti al pomodoro</b> fresh San Marzano tomato sauce, Parmigiano Reggiano DOP	14
<b>Bucatini cacio e pepe</b> egg-free pasta, Pecorino Romano DOP, Grana Padano DOP, black pepper	17
<b>Rigatoni Pistachio &amp; Burrata</b> fresh pistachio and basil pesto, Parmigiano Reggiano DOP, homemade buffalo burrata, toasted pistachio crumb	19
<b>Truffle &amp; Ricotta Ravioli</b> black truffle & ricotta ravioli, fresh peas, truffle butter, Parmigiano Reggiano DOP	19
<b>Prawn Linguine</b> prawns, Calabrian chillies, infused garlic oil, San Marzano tomatoes, bisque butter sauce, Italian wild rocket and parsley	19
<b>Tagliatelle al Ragù</b> slow cooked British beef ragù, Parmigiano Reggiano DOP, Italian parsley	19
<b>Spaghetti alla Carbonara</b> Clarence Court eggs, Pecorino Romano DOP, crispy guanciale (pork cheek bacon), black pepper	19

## desserts

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<b>Potted Tiramisu</b> our signature take on the classic Italian dessert enriched with dark chocolate crumbs and sweet marsala wine	9
<b>Risotto rice pudding</b> crème anglaise, caramelized hazelnuts	9
<b>Chocolate mousse</b> amaretto liqueur, amaretti biscuits, berries	8
<b>Caffe corretto e affogato</b> espresso coffee, Nardini almond grappa, fior di latte gelato	6
<b>Gelati</b> fior di latte; nocciolato; lemon sorbet	6

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Please make your server aware of any dietary requirements or allergies, although we cannot guarantee that our food is free from allergens, as all meals are prepared in the same kitchen

Please note all of our Pastas are served 'al dente' (with a bite to it), just like in Italy, if you wish it to have it more cooked just let us know

A discretionary service charge of 12.5% will be added to the final bill

## white wine

125/500/750 ml

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<b>I came, I saw, I conquered</b> - fruity and citrus aromas are integrated with the floral notes Grillo, Sicily	7/24/34
<b>Southern Charm</b> - delicate, saline and floral, elegantly refreshing Vermentino, Puglia	8/28/39
<b>Calabrian Clear Sea</b> - fresh, Mediterranean, with a pleasant final marine note Greco Bianco, Calabria	9/32/44
<b>Gavi vs. Gavi</b> - fragrant and full-bodied, round and savoury Cortese, Piedmont	60

## private cellar

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<b>Colterenzio La Foa Chardonnay 2021</b> Alto Adige	80
<b>Carpineto Brunello di Montalcino 2017</b> Tuscany	95
<b>Brezza Barolo Cannubi 2018</b> Piedmont	105
<b>Ca' Rugate Amarone della Valpolicella 'Punta 470' 2019</b> Veneto	105

## beer

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<b>Moretti</b> Lager 33 cl	6
<b>Meantime</b> London Pale Ale 33 cl	6

## soft drinks

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<b>Acqua Panna</b> still water	4
<b>San Pellegrino</b> sparkling water	4
<b>Double Dutch Tonic</b> Ginger beer	4
Indian tonic / Skinny tonic	
<b>Eager 100% natural juice</b> Orange, Pineapple, Apple	5
<b>Coke / Diet-Coke / Zero</b>	5

## red wine

125/500/750 ml

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<b>Down South</b> - ripe, warm and fruity Primitivo, Puglia	7/24/34
<b>Chianti's hills</b> - classic structure, dark fruits, great with food San Giovese, Tuscany	8/28/39
<b>The Ol' Smoothie</b> - full bodied, warm and smooth, mouth watering Negroamaro, Puglia	9/32/44
<b>Capture the Terroir</b> - well-integrated tannins, body that is not excessively heavy Barbera, Piedmont	60

## rose wine

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<b>The Best of Both</b> - not red, not white...rose? Primitivo, Puglia	8/28/39
<b>Between red and white</b> - crisp and refreshing, with nuances of cherry and wild red fruits Aglianico, Campania	62

## sparkling wine

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<b>Lovely Bubbly</b> - Prosecco like its meant to be Glera, Veneto	8 / 39
<b>Berlucchi Franciacorta '61 Saten'</b> - an elegant, smooth and refined sparkling wine Chardonnay, Lombardy	75
<b>Hoffman &amp; Rathbone Classic Cuvee 2015</b> - an elegant sparkling with a fine mousse and refreshing acidity Sussex	110

## non-alcoholic cocktails

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<b>Morso Punch</b> orange, pineapple, ginger beer	7
<b>Strawberry, lime &amp; mint fizz</b> Strawberry puree, lime, mint, soda water	7
<b>Lychee &amp; Cherry Fizz</b> lychee, cherries, lime juice, soda water	7