

MORSO

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

veg bites

Olives chilli marinated, pitted mixed Italian olives	4
Ciabatta bread unfiltered extra virgin olive oil	4
Parmesan Skinny fries Parmigiano Reggiano DOP, parsley, Italian black truffle mayonnaise	5
Little gem salad lemon & mustard salad dressing, micro cress leaves	6
Arancini tomato & mozzarella crispy risotto bites, pea & Pecorino Romano DOP sauce	7
Pomodori e burrata fresh seasonal tomatoes, balsamic & extra virgin olive oil dressing, homemade buffalo burrata, tarragon	10

meat bites

Salame Felino IGP hand sliced, buttery, soft with a hint of black pepper	6
Beef Carpaccio seared British beef, black truffle emulsion, extra virgin olive oil, rocket cress	10
Rump Tagliata sous-vide 5oz British rump steak, Italian parsley Salsa Verde, mixed cress	13

fish bites

Calamari fritti crispy tempura squid, parsley, Calabrian chillies & Amalfi lemon mayonnaise	10
Seared tuna wild caught yellow fin tuna, cannellini beans, courgette, san marzano tomatoes, coriander cress, Italian lemon dressing	14

fresh pasta

Spaghetti al pomodoro fresh San Marzano tomato sauce, Parmigiano Reggiano DOP	10
Egg yolk Raviolo homemade ricotta, baby spinach, Clarence Court egg yolk, butter, crispy sage, Parmigiano Reggiano DOP	11
Bucatini cacio e pepe Pecorino Romano DOP, Grana Padano DOP, black pepper	11
Campanelle e burrata spicy Calabrian chilli & fresh tomato sauce, buffalo burrata, lemon, mint & rocket gremolata, Parmigiano Reggiano DOP	13
Linguine ai gamberi infused garlic oil, fresh chilli, parsley, San Marzano tomatoes, red Argentinian prawns bisque, diced black tiger prawns, Amalfi lemon	14
Veal Tortelli slow cooked and braised veal ragu' filled tortelli pasta, brown butter, Parmigiano Reggiano DOP	15

desserts

Potted Tiramisu our signature take on the classic Italian dessert enriched with dark chocolate crumbs and sweet marsala wine	7
Caprese chocolate tart flourless almond, pistachio & cocoa tart, rosemary infused mascarpone cream	7
Caffe corretto e affogato espresso coffee, Nardini almond grappa, fior di latte gelato	6
Gelati fior di latte; nocciolato; lemon sorbet	5

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

- Summer Breeze** - dry and aromatic, with a creamy texture
Verdeca, Puglia 5 / 25
- Who needs a Gavi?** - fruity, vibrant with a zesty finish
Cortese, Piedmont 6 / 30
- Southern Charm** - delicate, saline and floral, elegantly refreshing
Vermentino, Puglia 7 / 35

private cellar

- Colterenzio La Foa Chardonnay 2019** 65
Alto Adige
- Bertani Amarone Valpantena 2018** 70
Veneto
- Brezza Barolo Cannubi 2017** 75
Piedmont
- Carpineto Brunello di Montalcino 2017** 80
Tuscany

beer

- Moretti** 5
Lager 33 cl
- Camden Pale Ale** 5.5
Pale Ale 33 cl

soft drinks

- Acqua Panna** still water 3.5
- San Pellegrino** sparkling water 3.5
- Double Dutch Tonic** 3.5
Cucumber & watermelon
Ginger beer
Indian Tonic
Skinny Tonic
- Eager 100% natural juice** 4
Orange
Pineapple
Apple
- Coke / Diet-Coke** 4

red wine

- Down South** - ripe, warm and fruity
Primitivo, Puglia 5 / 25
- Chianti's hills** - classic structure, dark fruits, great with food
San Giovese, Tuscany 6 / 30
- The Ol' Smoothie** - full bodied, warm and smooth, mouth watering
Negramaro, Puglia 7 / 35

rose wine

- The Best of Both** - not red, not white...rose?
Primitivo, Puglia 6 / 30

sparkling wine

- Cool Boy** - Prosecco like its meant to be
Fiol, Veneto 7 / 35
- Sacchetto Prosecco Rose' Brut 2020** 35
Veneto
- Collet Champagne Brut** 70
Champagne, France

non-alcoholic cocktails

- Morso Punch** 6
orange, pineapple, ginger beer
- Cucumber & Watermelon lemonade** 6
lemon juice, cucumber & watermelon tonic
- Lychee & Cherry Fizz** 6
lychee, cherries, lime juice, soda water

grappa

- Morso's Grappa Flight** 20
A great introduction to Grappa, try our unique selection of 4 grappa tasters accompanied by Pecorino Romano DOP and Italian chestnut honey