

MORSO

pasta | small bites | grappa

veg bites

Olives Castelvetro Nocerella del Belice DOP	4
Homemade Ricotta cheese ciabatta bread	4
Parmesan skinny fries Parmigiano Reggiano DOP, parsley, fresh San Marzano tomato ketchup	4
Grilled baby gem lemon mustard dressing	5
Pomodori fresh mini San Marzano tomatoes, Tropea red onions DOP, tarragon, balsamic dressing	5
Arancini tomato & mozzarella crispy risotto bites, pea & Pecorino DOP sauce, Italian wild rocket	6
Aubergine & Fregola aubergines & fennel ragu', Sardinian Fregola pasta, ricotta, Scamorza, fennel cress	7

meat bites

Salame Felino IGP buttery, soft with a hint of black pepper	5
Rump Tagliata British beef rump steak, Italian wild rocket, Parmigiano Reggiano DOP smoked butter	10

fish bites

Seared wild caught tuna cannellini beans, courgette, San Marzano tomatoes, mint, coriander cress, lemon dressing	9
Gamberoni pan fried king prawns, Italian lemon, fresh chilli & garlic butter, white wine, chives	10
Scottish Salmon brown butter, swiss chard, sorrel & almond pesto	12

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 a good start.

fresh pasta

Egg yolk Raviolo homemade ricotta, baby spinach, Clarence Court egg yolk, butter, crispy sage, Parmigiano Reggiano DOP	8
Spaghetti al pomodoro fresh San Marzano tomato sauce, Parmigiano Reggiano DOP	7
Tagliatelle cacio e pepe Pecorino Romano DOP, Grana Padano DOP, black pepper, butter	8
Maltagliati spicy Calabrian 'nduja, fennel seeds, British pork sausage, baby spinach, Parmigiano Reggiano DOP	9
Pappardelle al ragu' slow cooked British beef ragu', parsley, Pecorino Romano DOP	10
Paccheri al ragu di pesce mussels, clams, monkfish and squid ragu', San Marzano tomatoes, white wine, parsley, lemon zest	12

desserts

Potted Tiramisu our signature take on the classic Italian dessert enriched with dark chocolate crumbs and sweet Marsala wine	6
Crème fraiche panna cotta fresh apricots, flaked almonds, Amaretto grappa syrup	6
Caffe corretto affogato espresso coffee, Nardini almond grappa, fior di latte gelato	5
Gelato fior di latte; nocciolato; Lemon sorbet	4

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

white wine

Another day in the sun – elegant, intense and organic Zibibbo, Sicily	5 / 26
Who needs a Gavi? – fruity, vibrant with a zesty finish Cortese, Piedmont	5.5 / 28
The Chef's Favourite – clean, saline and floral Falanghina, Campania	6 / 32

private cellar

Colterenzio La Foa Chardonnay 2016 Alto Adige	79
Marrone Barolo La Morra 2013 Piedmont	79
Bertani Amarone Valpantena 2015 Veneto	89
Il Poggione Brunello di Montalcino 2013 Tuscany	99

beer

Moretti Lager 33 cl	5
Menabrea Lager 33 cl	5

double dutch tonics

Cucumber & watermelon	3.5
Pomegranate & basil	3.5
Ginger beer	3.5
Indian Tonic	3.5
Skinny Tonic	3.5

red wine

Down South – ripe, warm and fruity Primitivo Puglia	5 / 24
Il Calabrese – sweet, rich and soft, very Shiraz-like Nero d'Avola, Sicily	5.5 / 28
The Ol' Smoothie – full bodied, warm and smooth and mouth watering Negramaro, Puglia	6 / 32

rose wine

The Best of Both - not red, not white...rose? Primitivo, Puglia	5.5 / 30
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sparkling wine

Cool Boy - Prosecco like its meant to be Fiol, Veneto	6 / 33
The Classic - just like Champagne but better Ferrari, Perle 2010, Trento	60

non-alcoholic cocktails

Morso Punch orange, pineapple, ginger beer	5.5
Cucumber & Watermelon lemonade lemon, cucumber & watermelon tonic	5.5
Strawberry, Lime & Mint strawberry puree, lime, mint leaves, soda water	5.5
Cherry & Elderflower Fizz amarene cherries, elderflower cordial, soda water	5.5

100% natural juices

Orange	3
Pineapple	3
Apple	3