



M O N T E R R E

A LA CARTE





CICCHETTI

Nocellara Olives 5.5

Roasted Almonds 4.5

Bread Basket 7

Garlic Bread 7
(Add cheese +3)

Truffle Arancini 8.5

Zucchini Fritti 8.5

OYSTERS

Maldon Rocks

three £17/ six £28/ dozen £49

Jersey Rocks

three £17/ six £28/ dozen £49

Suggested Pairing - Champagne Duval-Leroy Brut Reserve (Champagne, France)
£16 glass / £85 bottle

LOBSTER

Thermidor

Half £32 / Whole £62

Grilled

with garlic and parsley butter

Half £32 / Whole £62

Vegetarian (V) - Vegan (VG)

Please always inform your server of any allergies or intolerances before placing your order.

Not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens.

While Monterre does its utmost to ensure that all intrinsic foreign bodies—e.g., bones, shell, fruit stones etc – are removed from our products, small pieces may remain.

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



ANTIPASTI

Roasted Squash & Fennel Soup (vg)

served with crusty bread

10.5

Calamari Crocante

with mascarpone picante & agrodolce

15.5

Scared Beef Carpaccio

pecorino romano, arugula & roasted figs

17

Burrata al Pomodoro (v)

with cherry tomato salsa & home-made focaccia

15.5

Tiger Prawns al Forno

with saffron & ginger aioli

Starter 15.5/ Main 24.5 (with garden salad)

Tartare di Tonno

ponzu-cured tuna, avocado salsa, crispy capers & crostini

17

Monterre Nocciola Caprese (v)

mozzarella di bufala, San marzano tomato & hazelnut pesto

11

Grilled Octopus

with peperonata & fennel escabeche

Starter 16 / Main 24.5

Antipasto Misto

bresaola, prosciutto di parma, salame & giardiniera

14.5

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PASTA & RISOTTO

All of our pasta is freshly handmade.

Pappardelle all'Agnello

with a rich, slow-braised lamb shoulder & red wine ragu

28

Linguine Frutti di Mare

with pan-roasted scallops, tiger prawns, clams, mussels & white wine saffron sauce

31

Spaghetti alle Vongole

fresh clams, white wine, extra virgin olive oil & chervil

27.5

Gorgonzola & Truffle Mezzelune (v)

with parsley butter sauce, vintage parmesan & shaved truffle

29

Devon Crab & Mascarpone Ravioli

creamed roasted red pepper & dill

28

Rigatoni all'Arrabbiata (v)

San marzano tomatoes, chilli, basil & shaved parmesan (add pancetta +4)

25.5

Bucatini Cacio e Pepe (v)

pecorino romano & black pepper (add fresh truffle +14)

21.5

Linguine all'Aragosta

steamed lobster tail, langoustine bisque, cherry tomatoes & basil

35.5

Risotto ai Funghi (vg)

white wine creamed with wild mushrooms, thyme & parsley (add fresh truffle +12)

24

Risotto ai Gamberi

with tiger prawns, prosecco, lemon dill & saffron

26

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TERRA E MARE

Veal Milanese (300g)

ginger gremolata

45

Chargrilled Hereford Ribeye (225g)

served with peppercorn sauce or béarnaise

42

Wild Sea Bass

stone-baked with artichoke & chervil salsa

32

Chargrilled Hereford Bavetta Steak (225g)

served with peppercorn sauce or béarnaise

34

Grilled Roasted Polletto

(12-hour house-marinated baby chicken), served with chimichurri

30

Cotswold Lamb Cannon Pan Roasted

chianti salsa

33.9

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INSALATE

Apulian Burrata, Garden Leaves, Heirloom Tomatoes & Basil (v)

vintage balsamic & pomegranate dressing

17.5

Pan-Seared Tuna

served rare with radicchio, chicory, friggittello, arugula & clementine vinaigrette

24.5

Chicken Milanese Caesar

with romaine lettuce, herb croutons & parmesan dressing

23.5

CONTORNI

Fries (add parmesan & truffle +2) 6

Roasted Cauliflower Calabrese 7.5

Slow Roasted Vine Tomatoes & Herb Porcini 7

Fine Beans with Shallot Vinaigrette 7

Tender Stem Broccoli, Chilli & Lemon 7

Rosemary Baby Potatoes 7

Rocket & Parmesan Salad 7

Garden Leaves with House Dressing 7

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PIZZA NAPOLETANA

Margherita (v)

fior di latte mozzarella, basil & tomato sauce

17

Pepperoni & Nduja

spiced Italian sausage, pepperoni & fior di latte mozzarella

19

Frutti di Mare

prawns, octopus, clams & mussels

27

Monterre (v)

gorgonzola, caramelised pears, walnuts & truffle

27

Bufalina (v)

mozzarella di bufala, cherry tomato & basil

21

Capricciosa

prosciutto di parma, wild mushrooms, artichoke, fior di latte mozzarella & black olives

22

Marinara (vg)

slow-roasted cherry tomato, garlic & basil

17

Quattro Formaggi (v)

fior di latte mozzarella, gorgonzola, fontina & pecorino

21

Bresaola

thin sliced bresaola, fior di latte mozzarella, rocket & parmesan

23

Burrata (v)

apulian burrata, sun dried tomato, fior di latte mozzarella & basil (Add Parma Ham +3)

21,5

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LARGE GROUPS & PRIVATE HIRE

Whether it's a birthday, anniversary, engagement, or corporate event, our elegant indoor dining room, romantic terrace, and private event area provide the perfect setting. Surrounded by timeless design, great music, and exceptional Italian food and wine, every occasion at Monterre becomes a memory to cherish.

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 [@monterrelondon](https://www.instagram.com/monterrelondon)

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