

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

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

meat bites

Salame Ventricina Italian pork and Calabrian chilli salami 60g	7
Prosciutto San Daniele DOP the best Italian prosciutto crudo 50g	11
Beef Carpaccio thinly sliced, raw British beef Italian wild rocket, Parmigiano Reggiano DOP, aged balsamic vinegar of Modena DOP	13
Antipasti board prosciutto San Daniele DOP, spicy salame Ventricina, aged balsamic vinegar of Modena DOP, pane carasau, Parmigiano Reggiano DOP, cornichons, grapes, roasted Romano pepper, Italian mixed olives	20
Butcher's choice subject to availability, ask your server for today's selection	tbc

fish bites

Squid crispy flour coated salt and pepper squid, spicy Calabrian chilli & lemon mayo	12
Catch of the day subject to availability, ask your server for today's selection	tbc

fresh pasta

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

desserts

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

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

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

private cellar

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

beer

Moretti Lager 33 cl	6
Meantime London Pale Ale 33 cl	6

soft drinks

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

red wine

125/500/750 ml

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

rose wine

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

sparkling wine

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

non-alcoholic cocktails

Morso Punch orange, pineapple, ginger beer	7
Strawberry, lime & mint fizz Strawberry puree, lime, mint, soda water	7
Lychee & Cherry Fizz lychee, cherries, lime juice, soda water	7