

ALDO ZILLI @

# Elaine's

## Small Plates & Appetisers

**Marinated Olives** 3.5 VG GF

**Deli Bread Basket** Selection of Bread,  
with Zilli Signature Dip **6** V

**Charcuterie** Selection of Three  
Cured Meats, Pickles **12** GF

**Cheese Board** Selection of Three Cheeses,  
Ale Chutney **12** V GF

**Fried Calamari & Zucchini** with  
Garlic & Caper Lemon Aioli **15**

**Polpo alla Griglia** Grilled Octopus,  
Red Pepper & Basil Salsa **15** GF

**Polpette Cacio e Pepe** Beef & Pork Mini  
Meatballs, Pecorino & Black Pepper Sauce **9**

**Bruschetta al Pomodoro** Toasted Focaccia,  
Cherry Tomato, Red Onion, Basil, EVO **8** VG

**Arancini** Wild Mushroom &  
Truffle Arancini, Parmesan Cream **9** V

**Carpaccio Di Manzo** Thinly Sliced Beef, Rocket  
& Parmesan, Lemon Dressing **14**

**King Scallops** Garlic & Parsley  
Butter **18.50**

**Tiger Prawn Bruschetta Arrabbiata** 12

## Salads

**Smoked Chicken Caesar Salad** 13  
**Burrata Caprese Salad** 12.5 V GF  
**Superfood Salad** 13 VG  
**Greek Salad** 11 V GF

*Award Winning Celebrity Chef **Aldo Zilli**  
Has Created A Menu Exclusively For **Elaine's***

## Pasta Dishes (S) Starter (M) Main

**Linguine all'Aragosta** Linguine with Fresh  
Lobster, Cherry Tomatoes & Shellfish Bisque  
**S 20 M 36**

**Tortelloni di Burrata** Tortelloni filled with  
Burrata & Truffle, Parmesan Fondue  
**S 10 M 17.5** V

**Spaghetti Carbonara** Guanciale, Egg Yolk,  
Pecorino Romano **S 9 M 18**

**Buffalo Ricotta & Spinach Ravioli** Butter  
Sage & Parmesan Gratin **S 12 M 18**

**Tagliatelle al Ragù** Homemade Tagliatelle  
with Slow Cooked Beef Ragù, Pecorino  
Romano **S 12 M 20.5**

**Penne Vodka Arrabbiata** Spicy Tomato &  
Vodka “Angry” Sauce **S 10 L 17.50** V

## Main Courses

**Chicken Schnitzel** Breaded Chicken Cutlet,  
Butter & Sage Truffle Mash **19**

**Stone Bass Fillet** Caper Butter, Asparagus  
& Minted New Potatoes **28** GF

**Aragosta alla Griglia** Half Grilled Lobster,  
Mustard Honey Butter & Lemon with Fully  
Loaded Fries **35**

**Elaine's Burger** 28-Day Aged Ground  
Brisket Burger, Salad, Tomato, American  
Cheese, Harlem Inspired Burger Sauce **16**

**“No Meat” Burger** Moving Mountains Patty,  
Salad, Tomato, Smoked Applewood Cheese,  
Harlem Inspired Burger Sauce **16** GF VG

## From The Grill

**Tomahawk GF (1kg)** 75  
**Sirloin GF (280g)** 28  
**Picanha GF (250g)** 25

## Sauces

**Peppercorn** 3 GF  
**Roasted Garlic Butter** 3 GF  
**Chimichurri** 3 GF

## Side Dishes

**Zucchini Fritti** Crispy Zucchini Fries **7** V

**Truffle Fries** Sea Salt Fries, with  
Truffle Oil & Parmesan **8.50** V GF

**Deli Fries** 6 GF VG

**Minted New Potatoes** 7 V GF

**Sautéed Baby Spinach** in Garlic  
& Chill **7** V GF

**Tenderstem Broccoli** in Butter  
Emulsion **7** V GF

**Rocket & Parmesan Salad** 6 V GF

**Mixed Leaves Salad** 6 VG GF

***Ask Your Waiter For Our Specials  
& Market Fish Of The Day***

Dietary requirements: VG These dishes are not made with any animal products. GF Dishes are made from products which do not contain gluten as an ingredient. V These dishes are suitable for vegetarians.

† Fish dishes may contain small bones. S Spicy. NS Not spicy available.

We have a dedicated preparation / cooking area for vegetarian, vegan and gluten free food. We follow good hygiene practices in our kitchen but, due to the presence of allergenic ingredients in some products, there is a small possibility that allergen traces may be found in any item. We advise you speak to a member of staff if you have any food allergies or intolerance.

All prices are inclusive of VAT at the current rate. A discretionary service charge of 12.5% will be added to your bill.  
We accept all major credit and debit cards.