paper moon



There is no more sincere love

than that for food.

Come a Casa

In questo spazio raffinato ed unico, desideriamo accogliere i nostri ospiti con la calorosa informalità di un ambiente domestico. I piatti proposti sono valorizzati dalla genuinità dei prodotti scelti, che esalta il gusto di ogni pietanza come a casa… ma meglio.

In this refined and unique place, we greet our guests in an informal and familiar atmosphere. Our dishes are made with natural products which enhance the taste of each dish with the quality of its ingredients. It feels like home… or even better.

Senza Fuoco

Senza Fuoco è la nostra proposta di cibo "non cucinato", lavorato e trasformato senza l'ausilio e l'alchimia del fuoco, ovvero lasciandolo il più possibile inalterato nella sua forma originale e primaria, al fine di esprimere al meglio ciò che effettivamente è.

Senza Fuoco is our "raw" food kitchen, where we prepare food without using fire. The food is therefore unchanged and keeps its original and primary characteristics, in order to express its real essence.

Senza Tempo

Fieramente "non sostituibili", se non per brevi e ragionevoli intervalli, questi piatti classici vengono da noi proposti durante tutto il corso dell'anno, in quanto da secoli sono l'espressione gastronomica di costumi e tradizioni del Mediterraneo.

These classic dishes are offered throughout the year, with the exception of very short periods, since they are the expression of all year around of Mediterranean cooking traditions.

Questa Stagione

In quest'area dinamica e in continua evoluzione della carta, offriamo una breve ma significativa rappresentanza dei prodotti di stagione, irrinunciabili nella nostra dieta quotidiana.

This dynamic and changing section of our menu contains a short but significant list of our most typical and popular seasonal products that should be always included in our daily diet.

Antipasti

CAVIALE

Oscietra	Beluga
30 gr £ 170.00	30 gr £ 375.00
50 gr £ 280.00	50 gr £ 550.00

accompagnato da panna acida e blinis

caviar served with sour cream and blinis

POLPO

grigliato con spuma di patata arrosto e vinaigrette Mediterranea

grilled octopus with roasted potato mousse and Mediterranean vinaigrette

£ 30.00

FRITTO MISTO

di gamberi, calamari, acciughe, zucchine servito con maionese al limone fatta in casa

fried prawns, squid, anchovies and zucchini with homemade lemon mayonnaise

£ 33.00

SELEZIONE DI TARTARE

tonno con emulsione di lime e timo, caviale Oscietra ed erba cipollina, salmone sockeye con emulsione di limone

tuna tartare with lime and thyme emulsion, Oscietra caviar and chives, sockeye salmon with lemon emulsion

£ 38.00

NOCI DI CAPESANTE

scottate in padella, crema di topinambur, riccio di mare e chips di finocchio

pan-seared scallops with jerusalem artichoke cream, sea urchin sauce and fennel crisps

£ 37.00

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Antipasti

BATTUTO DI MANZO

crema di burrata e avocado, cipolla rossa di Tropea in agrodolce, scaglie di tartufo nero e nocciole tostate

beef tartare, burrata and avocado cream, sweet and sour red Tropea onion, shaved black truffle and toasted hazelnuts

£ 32.00

POLPETTINE DI CARNE

cotte in padella con burro fuso, Parmigiano Reggiano 24 mesi ed erbe aromatiche

pan-fried meatballs with melted butter, 24 months aged Parmigiano Reggiano and aromatic herbs

£ 22.00

V BURRATA

crema di pomodoro confit al rosmarino, olio al basilico e croccante al papavero

burrata cheese with rosemary tomato confit sauce, basil olive oil and crispy poppy seeds

£ 22.00

V CARCIOFI

fritti in tempura e salsa tartara

fried artichokes in tempura with tartar sauce

£ 30.00

V PARMIGIANA

di melanzana, pomodoro datterino, mozzarella campana e foglie di basilico fresco

aubergine parmigiana, datterino tomatoes, mozzarella from Campania and fresh basil leaves

£ 22.00

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Primi Piatti

MINESTRONE

di verdure al sapore di maggiorana

vegetable soup, marjoram flavoured

£ 20.00

SPAGHETTO

alle vongole veraci saltato nella loro acqua di cottura

spaghetti with large clams sautéed in their cooking water

£ 35.00

RAVIOLO

ripieno di burrata, arricchito con code di gamberi rossi e pomodoro datterino

homemade raviolo stuffed with burrata cheese, red prawn tails and datterino tomatoes

£ 36.00

TAGLIOLINO

al granchio reale, pomodoro datterino e cipollotti

king crab tagliolino with datterino tomatoes and spring onions

£ 70.00

LINGUINE

all'astice, pomodoro datterino e bisque di crostacei

linguine with homarus lobster, datterini tomatoes and bisque sauce

per due persone - for two people

£ 110.00

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Primi Piatti

PAPPARDELLE PAPER MOON

pomodoro, panna e bacon croccante

homemade pappardelle with tomato, cream and crispy bacon

£ 32.00

GNOCCHETTI

di patata, crema tartufata, nocciole tostate, scaglie di tartufo nero di stagione

homemade potato gnocchi, truffle cream, flakes of seasonal black truffle and toasted hazelnuts

£ 36.00

RISOTTO

formaggio morbido, pepe e scampi scottati in padella al profumo di limone

risotto with creamy cheese and pepper, pan-seared langoustines and lime

£ 34.00

TAGLIATELLE ALLA BOLOGNESE

al ragù a base di filetto di manzo e vitello, leggermente rosso

homemade tagliatelle in beef and veal sauce

£ 30.00

TORTELLI

alla ricotta e spinaci con Parmigiano Reggiano 24 mesi, burro fuso e salvia

homemade tortelli with ricotta and spinach, 24 months aged Parmigiano Reggiano, melted butter and sage

£ 33.00

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Secondi Piatti

PESCATO DEL GIORNO

al forno servito con patate, pomodorini, capperi, olive e carciofi

baked, served with potatoes, datterini tomatoes, capers, olives and artichokes

£ 70.00

ROMBO

in padella, purea di patate viola, carciofi e la sua riduzione al rosmarino

pan-seared turbot, purple potato, artichokes and reduced rosemary broth

£ 42.00

CALAMARI DEL MEDITERRANEO

profumati al rosmarino, accompagnati da crema di melanzane e zucchine alla griglia

pan-seared calamari with a scent of rosemary served with cream of grilled aubergine and courgette

£ 36.00

SOGLIOLA

sogliola di Dover alla griglia, con spinacino saltato all'olio extravergine di oliva toscano

grilled Dover sole, sautéed spinach with Tuscan extra virgin olive oil

£ 80.00

SFERE DI CECI E LENTICCHIE (VEGAN)

sfumate al vino bianco, crema di cavolfiore e chips di patate al pepe rosa

vegan chickpea and lentil balls, deglazed with white wine, cauliflower velouté and pink peppercorn potato crisps

£ 28.00

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Secondi Piatti

OSSOBUCO DI VITELLO

con risotto alla Milanese

braised veal shank served with saffron risotto

£ 58.00

FILETTO DI MANZO

cotto in padella, salsa rosa e purea di patate

pan-fried beef fillet with pink peppercorn sauce and mashed potatoes

£ 52.00

AGNELLO

alla griglia, melanzane al forno e salsa profumata allo scalogno

grilled lamb with roasted aubergine and shallot sauce

£ 55.00

LA NOSTRA MILANESE

classica servita con rucola e pomodoro datterino

breaded veal chop served with rocket salad and datterino tomatoes

£ 68.00

GALLETTO NOSTRANO

croccante al profumo di rosmarino, millefoglie di patate alle erbe aromatiche

crispy free-range spring chicken scented with rosemary, served with a potato mille-feuille and aromatic herbs

£ 35.00

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Pizze

PIZZA MARGHERITA

pomodoro, mozzarella e basilico fresco

tomato, mozzarella and fresh basil

£ 24.00

PAPER MOON SPECIAL

mozzarella, bresaola, spinaci ed olio al tartufo

mozzarella, bresaola, spinach and truffle oil

£ 40.00

PIZZA VALTELLINA

mozzarella, bresaola, rucola e Parmigiano Reggiano 24 mesi

mozzarella, beef bresaola, rocket salad and 24 months aged Parmesan

£ 32.00

PIZZA PROSCIUTTO E FUNGHI

pomodoro, mozzarella, prosciutto cotto e funghi champignon

tomato, mozzarella, cooked ham and champignon mushrooms

£ 28.00

PIZZA PROSCIUTTO CRUDO

pomodoro, mozzarella, prosciutto crudo 24 mesi

tomato, mozzarella, 24 months aged prosciutto crudo

£ 29.00

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Pizze

PIZZA OWO

pomodoro, mozzarella, salamino piccante, cipolla e peperoncino fresco

tomato, mozzarella, spicy salami, onion and fresh chilli pepper

£ 28.00

CALZONE CLASSICO

pomodoro, mozzarella, prosciutto cotto e basilico fresco

tomato, mozzarella, prosciutto and fresh basil

£ 28.00

PIZZA BURRATA

pomodoro, burrata, pomodoro datterino e basilico fresco

tomato, burrata, datterini tomatoes and fresh basil

£ 29.00

PIZZA PORCINI E TARTUFO

mozzarella, funghi porcini e tartufo di stagione

mozzarella, porcini mushrooms and seasonal truffle

£ 32.00

PIZZA ORTOLANA

mozzarella, funghi, zucchine, melanzane, peperoni e fiore di zucca

mozzarella, mushrooms, zucchini, aubergines, peppers and zucchini flowers

£ 30.00

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Proposte leggere

RUCOLA

mirtilli, formaggio morbido, noci croccanti, emulsione di olio extravergine di oliva toscano e arancia

rocket salad with blueberries, soft cheese, fresh orange, crunchy walnuts and Tuscan extra virgin olive oil

£ 18.00

RADICCHIO

Gorgonzola, pere e noci

radicchio, Gorgonzola, pear and walnuts

£ 18.00

LATTUGA

mozzarella, olive Taggiasche e cipolla di Tropea

lettuce, mozzarella cheese, Taggiasca olives and Tropea onions

£ 18.00

PUREA DI PATATE

mashed potatoes

£ 12.00

SPINACI

saltati con olio extravergine di oliva toscano

sautéed spinach with Tuscan extra virgin olive oil

£ 12.00

VERDURE

scottate alla griglia e olio extravergine di oliva toscano

grilled vegetables with Tuscan extra virgin olive oil

£ 14.00

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