

Rubedo presents:



## SUMMER IN VENICE

Guest Chef Andrea Michelin July 14th - Aug 3rd  
Venetian-inspired traditional plates

Bread and homemade butter	2
Green olives	3
Baccalà mantecato	2 each
Salame Felino	6
Lardo di Colonnata	7
Prosciutto di Parma	8
Mixed charcuterie	16
Courgette flowers	6
Friggitelli peppers	6.5
Bull's heart tomato salad with Tropea onion	8
Burratina, aubergine	9
Gratin of mussels	7
Flat peach, tomato gazpacho	8
Beans and peas soup with maltagliati	10
Spaghetti caserecci with palourdes	12
Spello lentils and sausage stew	12
Cheese	5.5
Almond cake, chocolate ganache with salt flakes and olive oil, apricot and cream	7.5
Glass of dessert wine with "Zaeti" polenta biscuits	7.5

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Please inform your waiter of any food allergies before ordering. Some of our egg and dairy products are unpasteurised.

A discretionary 12.5% service charge will be added to your bill. All menu prices inclusive of VAT at 20%

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