



M O N T E R R E

A LA CARTE





CICCHETTI

Nocellara Olives 4.9

Bread Basket 5.9

Truffle Arancini 7.5

Roasted Almonds 4.5

Garlic Bread 5.5
(add cheese +3)

Zucchini Fritti 7.5

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)
£15 glass / £80 bottle

LOBSTER

Thermidor

Half £32 / Whole £59.5

Grilled

With Garlic and Parsley Butter

Half £32 / Whole £59.5

Vegetarian (V) - Vegan (VG)

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ANTIPASTI

Roasted Squash & Fennel Soup (vg)

served with crusty bread

9.5

Seared Beef Carpaccio

pecorino romano, arugula & roasted figs

15.5

Burrata al Pomodoro (v)

with cherry tomato salsa & home-made focaccia

13.9

Tartare di Salmone

ponzu-cured wild salmon, avocado salsa, crispy capers

14.9

Monterre Nocciola Caprese (v)

mozzarella di bufala, san marzano tomato & hazelnut pesto

9.9

Grilled Octopus

with peperonata & fennel escabeche

14.5

Antipasti Misto

bresaola, prosciutto di parma, salame & pickles

12.9

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PASTA & RISOTTO

All our pastas are freshly handmade.

Pappardelle all'Agnello

with a rich, slow-braised Lamb Shoulder & red wine ragu

26.5

Linguine Frutti di Mare

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

28.9

Gorgonzola & Truffle Mezzelune

with parsley butter sauce, vintage parmesan & shaved truffle

27.5

Rigatoni all'Arrabiata

san marzano tomatoes, chilli, basil & pecorino romano (add pancetta +3)

24.9

Risotto ai Funghi (vg)

white wine creamed with wild mushrooms (add truffle +6)

25.5

Risotto ai Gamberi

prosecco creamed with tiger prawns, lemon dill & saffron

26.9

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TERRA E MARE

Veal Milanese (300 g)
ginger gremolata
32

Grilled 28-day-aged Hereford Ribeye (225 g)
served with peppercorn sauce
33.5

Al Cartoccio Cod Fillet
black olives salmoriglio
26.5

Grilled Roasted Polletto
(12-hour house-marinated baby chicken), served with chimichurri
24.5

Lamb Cannon Pan Roasted
chianti salsa
26.9

Dandelion, Heirloom Tomatoes, Walnut & Basil Salad (vg)
vintage balsamic & pomegranate dressing (add Gorgonzola +4)
19.5

CONTORNI

Fries (add parmesan & truffle +3) 5.9	Tender Stem Broccoli, Chilli & Lemon 6.9
Roasted Cauliflower Calabrese 6.9	Rosemary Baby Potatoes 5.5
Fine Beans with Shallot Vinaigrette 6.9	Rocket & Aged Parmesan Salad 5.9

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PIZZA

Margherita (vg)

san marzano tomato, mozzarella & basil

16.9

Pepperoni & Nduja

spiced italian sausage, pepperoni & mozzarella

19.5

Frutti di Mare

prawns, octopus, clams & mussels

27.9

Monterre (v)

goat cheese, caramelised pears & truffle

24.5

Capricciosa

prosciutto, wild mushrooms, artichoke, black olives & mozzarella

23.5

Marinara (vg)

slow-roasted cherry tomato, garlic & basil

17.5

Bresaola

thin sliced mozzarella, rocket & parmesan

21.9

Burrata (v)

apulian burrata, sun-dried tomato, mozzarella & basil

21.5

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DOLCI

ICE CREAMS & SORBETS

£3.5 per scoop

GELATO

Vanilla / Pistachio / Chocolate

SORBET

Blueberry / Lemon / Mango

Monterre's Tiramisu with Marsala Caulis

9.9

Sicilian Cannoli

(with your choice of filling)

pistachio cream / cinnamon ricotta / hazelnut mascarpone

6.9

Dark Chocolate Caprese with Strega Caulis (GF)

10.5

Limone di Sorrento Cheesecake with Raspberry Compota

9.5

Pistachio Affogato

topped with amaretto espresso & pistachio gianduja

7.9



Cheese Plate

Selection of three Italian cheeses with crackers & homemade chutney

12.5

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SWEET WINE

Vintage		Region	100ml	Bottle
2016	Vin Santo del Chianti, Bonacchi, 50cl	Tuscany	13.5	44
2019	Recioto di Soave, La Perlara, CaRugate, 50cl	Veneto	15.5	67

GRAPPA

Grappa Julia Superiore 38%	10
Marolo Grappa di Barbaresco Rabaja	16
Marolo Grappa di Brunello	15
Marolo Grappa di Barolo 12yr	25
Nonino Grappa Picolit Cru	38

COFFEE & TEAS

Espresso	3	English Breakfast Tea	4
Macchiato	3.5	Earl Grey Tea	4
Piccolo	3.5	Green Tea	4
Americano	3.5	China Rose Petal Tea	4
Flat White	4	Darjeeling Tea	4
Cappuccino	4	Fresh Mint Tea	4
Latte	4	Chamomile	4



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WINE SELECTION





WINE BY GLASS & CARAFE

SPARKLING & CHAMPAGNE

Vintage		Region	125ml
NV	Prosecco, Collezione 96 Brut, Masottina	Veneto	7
2024	Prosecco Millesimato Rosé Brut, Sacchetto	Veneto	7
NV	Champagne Duval-Leroy Brut Reserve	Champagne	15

WHITE

Vintage		Region	175ml	500ml
2023	Trebbiano Blend, Viabore, Carminucci	Marche	9	24
2024	Vermentino, Timo, San Marzano	Puglia	10	26
2023	Pinot Grigio, Andrea di Pec	Friuli-Venezia Giulia	12	33
2023	Sauvignon Blanc Fumât, Collio, Collavini	Friuli-Venezia Giulia	14	40
2023	Gavi, Palás, Michele Chiarlo	Piedmont	16	45

ROSÉ

Vintage		Region	175ml	500ml
2024	Primitivo Rosé, Tramari, San Marzano	Puglia	11	26
2023	Campania Rosato, San Greg, Feudi di San Gregorio	Campania	14	40
2024	Rosé, 'Whispering Angel', Côtes de Provence	Provence	16	45

Wines are served at 175 ml (125 ml on request).

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WINE BY GLASS & CARAFE

RED

Vintage		Region	175ml	500ml
2023	Negroamaro, Il Pumo, San Marzano	Puglia	9	24
2022	Montepulciano Blend, Anima Osca, Tenimenti Grieco	Molise	10	26
2024	Valpolicella Rio Albo, CaRugate	Veneto	13	38
2022	Chianti Classico, Carpineto	Tuscany	14	40
2023	Cabernet Sauvignon, Toscana, Campo alle Comete	Tuscany	15	42

SWEET WINE

Vintage		Region	100ml
2016	Vin Santo del Chianti, Bonacchi	Tuscany	13.5
2019	Recioto di Soave, La Perlara, CaRugate	Veneto	15.5

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SPARKLING & CHAMPAGNES

Vintage		Region	Bottle
NV	Prosecco, Collezione 96 Brut, Masottina	Veneto	36
2024	Prosecco Millesimato Rosé Brut, Sacchetto	Veneto	38
NV	Franciacorta, 61 Satèn Brut, Guido Berlucchi	Lombardy	60
NV	Champagne Duval-Leroy Brut Reserve	Champagne	80
NV	Champagne Veuve Clicquot Yellow Label Brut	Champagne	110
NV	Champagne Veuve Clicquot Rosé	Champagne	120
2013	Champagne Dom Perignon	Champagne	270

WHITE WINES

Vintage		Region	Bottle
2023	Trebbiano Blend, Viabore, Carminucci	Marche	33
2024	Vermentino, Timo, San Marzano	Puglia	36
2023	Pinot Grigio, Andrea di Pec	Friuli-Venezia Giulia	44
2023	Sauvignon Blanc Fumât, Collio, Collavini	Friuli-Venezia Giulia	52
2023	Gavi, Palás, Michele Chiarlo	Piedmont	60
2021	Friulano, Castello di Buttrio	Friuli-Venezia Giulia	63

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WHITE WINES

Vintage		Region	Bottle
2022	Soave Classico, Monte Alto, CaRugate	Veneto	67
2023	Roero Arneis, Vietti	Piedmont	70
2022	Gewürztraminer, Nussbaumer, Tramin	Alto Adige	85
2021	Bianco Verona, Prea, La Collina dei Ciliegi	Veneto	95

ROSÉ WINES

Vintage		Region	Bottle
2024	Primitivo Rosé, Tramari, San Marzano	Puglia	38
2023	Campania Rosato, San Greg, Feudi di San Gregorio	Campania	50
2024	Rosé, 'Whispering Angel', Côtes de Provence	Provence	60

ORANGE WINE

Vintage		Region	Bottle
2022	Soave Classico Superiore, Bucciato, CaRugate	Veneto	60

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RED WINES

Vintage		Region	Bottle
2023	Negroamaro, Il Pumo, San Marzano	Puglia	33
2022	Montepulciano Blend, Anima Osca, Tenimenti Grieco	Molise	38
2024	Valpolicella Rio Albo, CaRugate	Veneto	47
2023	Cannonau San Constantino, Poderi Parpinello	Sardinia	50
2022	Chianti Classico, Carpineto	Tuscany	53
2023	Cabernet Sauvignon, Toscana, Campo alle Comete	Tuscany	58
2020	Refosco dal Peduncolo, Castello di Buttrio	Friuli-Venezia Giulia	62
2022	Nerello Mascalese, Etna, Lu Veru Piaciri, Al-Cantàra	Sicily	70
2020	Taurasi, Feudi di San Gregorio	Campania	80
2022	Amarone della Valpolicella, CaRugate	Veneto	100
2019	Barolo, Castiglione, Vietti	Piedmont	140
2019	Brunello di Montalcino, Poggio alle Mura, Banfi	Tuscany	150
2021	Barbaresco, Vanotu, Pelissero	Piedmont	170

SWEET WINES

Vintage		Region	Bottle
2016	Vin Santo del Chianti, Bonacchi, 50cl	Tuscany	44
2019	Recioto di Soave, La Perlara, CaRugate, 50cl	Veneto	67

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M O N T E R R E



DRINKS MENU



Monterre: Where Taste Rises Above

From Monte and Terre—the mountain and the land, Monterre was born with a vision so grand.

An escape in the city, refined and rare, where elegance lingers in food, drink, and air.

Our cocktails are crafted, our wines are precise, every pour thoughtful, every sip nice.

Not just a restaurant, but something more—a space where romance and rhythm explore.

From golden hour to midnight glow, where fine taste meets a gentle flow.

So raise your glass, feel the stir

You're not just out...

You're at Monterre.

SIGNATURE COCKTAILS

ICENI FIZZ

Vodka, St German, Lemon, Elderflower,
Fresh Cucumber, Mr Bitters, Soda Top

14

BLOOD AND FATE

Tequila, Mezcal, Campari, Lime, Blood Orange, Hibiscus, Agave

14

WOODLAND ELIXIR

Gin, Green Chartreuse, Maraschino Liqueur, Lime, Pistachio, Basil

14

WICKED SKIES

Bourbon, Briottet Chesnut, Liqueur 43, Lillet Blanc,
Bobs Choc Bitters

14

MONTERRE'S FURY

Bourbon, Drambuie, Scotch, Ancho Reyes, Lemon, Ginger
Cordial, Apple

15

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SPRITZ SELECTION

AMALFI SPRITZ

Limonecello, Prosecco, Soda

13

HUGO SPRITZ

St. German, Prosecco, Soda

13

APEROL SPRITZ

Aperol, Prosecco, Soda

13

CAMPARI SPRITZ

Campari, Prosecco, Soda

13

LOVE IN PORTOFINO

Gin, Rose Liqueur, Rose Syrup, Lemon Soda

14

NEGRONI SELECTION

CLASSIC NEGRONI

Gin, Campari, Sweet Vermouth

14

WHITE NEGRONI

Gin, Gentian Liqueur, Lillet Blanc

14

GRAPEFRUIT NEGRONI

Gin, Campari, Sweet Vermouth, Grapefruit Juice

14

MEZCAL NEGRONI

Mezcal, Campari, Sweet Vermouth

14

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MONTERRE CLASSICS

TIRAMISU ESPRESSO MARTINI

Vodka, Baileys, Espresso, Mascarpone, Cocoa Powder, Ladyfinger

14

FRENCH 75

Gin, Lemon, Champagne

16

SPICY MARGARITA

Tequila, Orange Liqueur, Lime, Jalapeño, Agave

14

DRY / DIRTY MARTINI

Gin / Vodka, Dry Vermouth, Lemon Twist / Olive Brine

14

PALOMA

Tequila, Lime, Grapefruit Soda, Salt

14

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MONTERRE CLASSICS

OLD FASHIONED

Bourbon, Angostura & Orange Bitters, Sugar

14

THE LAST WORD

Gin, Green Chartreuse, Maraschino Liqueur, Lime

14

MOCKTAILS

BERGAMOT PALOMA

Everleaf Marine, Grapefruit, Grapefruit Soda

9

TROPICAL BLOSSOM

Everleaf Forest, Passionfruit Purec, Pineapple, Tonic

9

SCARLET BREEZE

Everleaf Mountain, Strawberry Purec, Mint, Tonic

9

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VODKA

Ramsbury	9
Reyka	9
Cariel Vanilla	9
Belvedere	10
Crystal Head	16
Grey Goose	11
Beluga	11
Beluga Allure	28
Kinik's Tail	11

GIN

Elephant	13
Mirabeau	16
Malfy Gin Rosa	11
Aviation	11
Monkey 47	14
Tanqueray Dry	10
Tanqueray 10	11

Spirits are served at 50 ml (25 ml on request).

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GIN

Hendricks	11
Gin Mare	12
Lyre's London Dry 0%	8
Procera Blue Dot	18
Del Professore Crocodile	11
Del Professore Madame	13

RUM

Plantation 3	9
Plantation Dark	10
Plantation Pineapple	11
Plantation XO	16
Myers's Dark	10
Tidal	11
Havana 3	9

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RUM

Aluna Coconut	9
Wray & Nephew Overproof	12
Abelha Cachaca	11
Diplomatico Reserva	15
Zacala Centenario XO	29

BOURBON & RYE

Four Roses	10
Four Roses Small Batch	12
Buffalo Trace	10
Woodford Reserve	11
Elijah Craig	15
Makers 46	12
Sazerac Rye	15
Rittenhouse Rye	15
Whistle Pig 10 Rye	24

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JAPANESE WHISKEY

Hibiki Harmony	28
Yamazaki 12	31
Yamazaki 18	100

IRISH WHISKEY

Kinahan's	11
Jameson Black Barrel	12

SCOTCH

Monkey Shoulder	10
Laphroaig 10 Malt	16
Talisker 10 Malt	13
Talisker Port	17
Lagavulin 16	20
Dalmore 15	28

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SCOTCH

MacAllan 12 Double Cask	20
MacAllan 18 Double Cask	80
J Walker Blue Label	38

TEQUILA & MEZCAL

El Rayo Plata	10
El Rayo Reposado	11
Don Julio Reposado	15
Don Julio 1942	45
Clase Azul Reposado	42
Clase Azul Plata	30
Pensador Mezcal	14
Dos Hombres Mezcal	20
Satryna Blanco	19
Satryna Reposado	22
Satryna Mezcal Ancestral	36

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BRANDY, COGNAC & CALVADOS

Courvoisier V.S	13
Hennessy VSOP	15
Hennessy XO	40
Remy Martin 1738	15
Remy Martin XO	40
Château du Breuil Calvados Pays d'Auge XO (6yr)	13
Château du Breuil Réserve du Château Calvados Pays d'Auge 8yr	15

APERITIFS & DIGESTIFS

Disaronno	8
Aperol	8
Campari	8
Baileys	8
Drambui	8
St. Germain	8
Frangelico	8
Meletti Limoncello	8

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APERITIFS & DIGESTIFS

Lillet Blanc	8
Chartreuse Green	8
Crodino Aperitivo 0.0%	7

GRAPPA

Grappa Julia Superiore 38%	10
Marolo Grappa di Barbaresco Rabaja	16
Marolo Grappa di Brunello	15
Marolo Grappa di Barolo 12yr	25
Nonino Grappa Picolit Cru	38

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BEER & CIDER

Poretta Lager, Italy	7
Noam Bavaria Lager, Germany	8
Toast New Dawn Session IPA	7
Menabbrea 0%, Italy	6
Sassy Cidre Brut, France	7
Sassy Cidre Rose, France	7

WATER, SOFTS & MIXERS

Aqua Panna Still Water	5
San Pellegrino Sparkling Water	5
Coca Cola	4
Coca Cola Diet	4
Coke Zero	4
Double Dutch:	4
<i>(Soda / Tonic / Light Tonic / Grapefruit / Ginger Beer / Ginger Ale / Elderflower / Lemonade)</i>	
Eager Juices:	4
<i>(Orange, Apple, Pineapple, Grapefruit)</i>	

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COFFEE & TEAS

Espresso	3
Macchiato	3.5
Piccolo	3.5
Americano	3.5
Flat White	4
Cappuccino	4
Latte	4
English Breakfast Tea	4
Earl Grey Tea	4
Green Tea	4
China Rose Petal Tea	4
Darjeeling Tea	4
Fresh Mint Tea	4
Chamomile	4

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

BAR NIBBLES

Nocellara Olives	4.9
Roasted Almonds	4.5
Truffle Arancini	7.5
Garlic Bread (add cheese +3)	5.5
Zucchini Fritti	7.5
Fries (add parmesan & truffle +3)	5.9
Antipasti Misto	12.9
bresaola, prosciutto di parma, salame & pickles	
Cheese Plate	12.5
selection of three Italian cheeses with crackers & homemade chutney	



M O N T E R R E

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.

 www.monterre.co.uk

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