

50 HAMMERSMITH ROAD OLYMPIA, LONDON, W14 8UX @junoldn junolondon.co.uk		Named after Juno, the Roman queen of the gods, this is a house of celebration. "The Boss" 		JUNO	
APERITIVO Start as you mean to go on  NEGRONI 8 Beefeater London Dry, Campari, Antica Formula MOSCATO D'ASTI, G.D. VAJRA, PIEMONTE 2025 6 100ml, white peach, grape, orange blossom JUNO SPRITZ 12 Italicus Rosolio di Bergamotto, Lillet Rosé, Prosecco					
SPUNTINI Some of this, some of that GORDAL OLIVES VE 6 Served on ice with black olive tapenade & Sardinian pane carasau  ROSEMARY FOCACCIA VE 5 Freshly baked house focaccia with rosemary, sea salt & extra virgin olive oil PGI Sicily STRACCIATELLA & CARAMELISED FIGS GFI 7 Creamy stracciatella with caramelised figs, prosciutto, roasted hazelnuts & aged balsamic BRESAOLA GFI 11 Cured beef slices with olive oil PISTACHIO BURRATA GFI 16 120g burratina with pistachio pesto SAN DANIELE PROSCIUTTO GFI 10 Thin slices of 14-month aged Martelli San Daniele ham PDO 24-MONTH PARMIGIANO REGGIANO GFI 9 Chunks of 24-month aged Parmigiano Reggiano, served with aged balsamic					
ANTIPASTI Order for the table, thank us later CARBONARA ARANCINI 13 Crispy risotto balls filled with carbonara sauce, fior di latte & guanciale  TUNA & TOMATO CARPACCIO GFI 16 Tuna and tomato carpaccio, pesto, stracciatella & capers BEEF TARTARE & CAVIAR 17 Bites of homemade focaccia topped with beef tartare & caviar FRITTO MISTO VE 12 Asparagus, sage, pepper, cauliflower, mushroom in light tempura batter & basil sauce VEAL TONNATO CROQUETTES 14 Slow-cooked pulled veal croquettes, salsa tonnata & capers CAPRESE BRUSCHETTA V 12 Bruschetta with pappa al pomodoro and mozzarella di bufala & fresh basil		PRIMI PIATTI The reason Italians are happier TOMATO & MOZZARELLA PACCHERI V 16 Paccheri pasta served in a rich tomato sauce, fresh bocconcini mozzarella & basil SPINACH & RICOTTA TORTELLONI V 18 Tortelloni filled with spinach and creamy ricotta tossed in butter & sage  CRAB LINGUINE 22 Linguine with hand-picked crab, chilli, vine-ripened cherry tomatoes & fresh parsley BEEF SHIN RAGÙ MAFALDINE 19 Ribbon pasta with tender, slow-braised beef shin ragù LEMON & COURGETTE ORECCHIETTE VE 16 Orecchiette pasta with courgette, lemon zest & fresh basil WILD MUSHROOM PAPPARDELLE V 19 Pappardelle with wild mushrooms, garlic, parsley & parmesan		PIZZA NAPOLETANA Hand stretched, made fresh THE QUEEN 19 San Marzano tomato sauce, mozzarella di bufala, prosciutto crudo & rocket THE CROWN WHITE BASE V 18 Taleggio cheese, wild mushrooms, roasted potatoes, truffle oil & rosemary THE FIRST LOVE 19 Spicy salami, nduja, smoked provola, Calabrian chilli & San Marzano sauce THE CROWD PLEASER V 17 Courgette, cherry tomato, ricotta, basil pesto drizzle & fior di latte THE HUMBLE HERO V/VE* 16 San Marzano tomatoes, fior di latte mozzarella, fresh basil & extra virgin olive oil PGI Sicily  THE GODDESS 19 San Marzano tomatoes, fior di latte mozzarella, grilled artichoke, wild mushrooms & truffle, nduja & roasted pepper, prosciutto & olives	
SECONDI PIATTI The show-offs  VEAL MILANESE 42 Crispy breaded veal cutlet, fried in butter & San Marzano tomato sauce JUNO'S SOLE MEUNIÈRE 42 Cornish lemon sole served with a delicate caper butter sauce 35-DAY AGED RIB-EYE STEAK GFI 55 300g grilled Rib-Eye steak, salsa verde OSSO BUCO GFI 28 Osso Buco alla Milanese with saffron risotto & gremolata AUBERGINE PARMIGIANA V 18 Layers of aubergine, San Marzano tomato, basil, mozzarella & Parmigiano Reggiano					
CONTORNI The supporting cast CRISPY ROSEMARY POTATOES VE/GFI 6 Crispy potatoes with garlic & rosemary PANZANELLA SALAD VE 6 Tuscan bread salad with tomatoes, cucumber, red onion, sherry vinegar, basil & extra virgin olive oil PGI Sicily ROAST FENNEL & ORANGE SALAD VE/GFI 6 Caramelised fennel, fresh orange & extra virgin olive oil PGI Sicily GARLIC & CHILLI CAVOLO NERO VE/GFI 5 Tuscan black kale sautéed with garlic, chilli & extra virgin olive oil PGI Sicily					
DOLCI Finish the evening in style LEMON DELIZIA V 10 Layers of buttery biscuit crumb, creamy lemon cheesecake, lemon gelato and lightly blowtorched Italian meringue AFFOGATO V/GFI 7 Vanilla gelato, shot of espresso POACHED PEAR & STRACCIATELLA V/GFI 9 Poached pear served on a bed of creamy stracciatella			  TIRAMISÙ V 10 The unbeatable classic with a coffee & marsala syrup GELATO TOWER V/GFI 26 Pistachio soft-serve gelato topped with chopped nuts and finished with extra virgin olive oil HACKNEY GELATO & SORBETTO VE*/GFI 4 PER SCOOP Madagascan Vanilla / Amarena Cherry Cheesecake / Pistachio / Chocolate / Strawberry / Alphonso Mango Sorbetto / Sicilian Lemon Sorbetto JUNO'S HUSBAND, JUPITER  "Handsome Devil" The peacock, sacred to the Roman goddess Juno, is a symbol of beauty, abundance and celebration. Look for the peacock throughout our menu to discover Juno's signature dishes.		
 Please always inform your server of any allergies or intolerances before placing your order. Dishes with GFI are made without any ingredients that contain gluten however, our kitchen also prepares food that contains gluten we cannot guarantee the total absence of allergens. Adults need around 2000 kcal a day 12.5% discretionary service charge will be added to your bill V = Vegetarian V* = Vegetarian option available VE = Vegan VE* = Vegan option available GFI = Gluten Free ingredients GF* = Gluten Free option available					