50 HAMMERSMITH ROAD
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Named after Juno, the Roman queen of the gods, this is a house of celebration.



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 19
Pappardelle with wild mushrooms, garlic, parsley & parmesan

PIZZA NAPOLETANA

Hand stretched, made fresh

THE HUMBLE HERO V/VE* 16
San Marzano tomatoes, fior di latte mozzarella, fresh basil & extra virgin olive oil PGI Sicily

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 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

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
Madagascan Vanilla / Amarena Cherry Cheesecake / Pistachio / Chocolate / Strawberry / Alphonso Mango Sorbetto / Sicilian Lemon Sorbetto

Scan to view calories
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

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.

