

BREAKFAST MENU

7:30am - 11am

FROM THE KITCHEN

Smoked Salmon & Avocado on Sourdough

Poached Egg & Lemon Zest

13

Poached Eggs on Sourdough

Tropea Red Onion, Pancetta al Pepe

10.5

Tegamino Eggs (Shakshuka)

Spicy Tomato Sauce with Nduja e
Grana Padano (Vegan option also available)

9.5

FROM THE COUNTER

BAKERY

Croissant

2.75

Croissant with Vanilla Cream

3.5

Croissant with Pistachio Cream

4

Croissant with Chocolate Hazelnut

3.75

Pane al Cioccolato

3.5

Girella all' Uvetta (Pain Au Raisin)

3.75

Girella alla Cannella (Cinnamon Swirl)

3.75

Kouign Amann (Sweet Breton Cake)

3.5

Vanilla Veneziana

3.75

Granola with Seasonal Fruit & Berries

5

Greek or Coconut Yoghurt, Honey or Agave Syrup

Focaccia with Cotto Ham & Fontina Cheese

6

Focaccia with Grilled Vegetable, Olive Pesto

6

Focaccia Caprese

6.5

Focaccia Crudo Ham

6.5

COFFEE & TEA

Americano

3.5

Cappuccino

3.75

Latte

3.75

Espresso

2.75

Double Espresso

3.5

Macchiato

3

Double Macchiato

3.75

Flat White

3.75

Mocha

3.75

English Breakfast Tea

3.25

Earl Grey Tea

3.25

Camomile

3.25

Fresh Mint Tea

3.25

Green Tea

3.25

Hot Chocolate

3.75

All prices are in GBP. All prices include VAT and a discretionary service charge of 13.5% will be added to your bill.

ALL DAY MENU

11am – 11:30pm

FROM THE KITCHEN

ANTIPASTI & STUZZICHINI

Bella di Cerignola <i>Marinated Olives</i>	4	Crispy Artichoke Heart <i>Parsley Dressing</i>	11	Fritto Misto <i>with Tiger Prawns, Baby Squid, Friggitelli Pepper, Garlic Mayo</i>	12.5
Burrata Pugliese <i>Delica Pumpkin, Seed Pesto</i>	11.5	Mushroom & Truffle Arancini <i>Gorgonzola Sauce</i>	11	Cured Italian Meats <i>Coppa Carrara, Finocchiona Salami, Mortadella</i>	11.5
		Focaccia <i>with Extra Virgin Oil, Balsamic Vinegar</i>	3.5		

PASTA & MAIN COURSE

Tagliatelle <i>with Beef Ragú, Grana Padano Cheese</i>	13.5	Gigli alle Vongole <i>Chilli & Garlic</i>	15	Porchetta <i>Rosemary, Green beans, Dry Tomato</i>	21.5
Ravioli <i>Artichoke, Sun-dried Tomato Sauce, Chives</i>	14	Spaghetti Cacio Pepe <i>Pecorino Cheese, Black Pepper</i>	13	Sea Bass Cartoccio <i>Pumpkin & Celeriac, Fennel Salad, Lemon Dressing</i>	19.5
		Cavatelli <i>with Lamb Meatballs, Pecorino Romano Cheese</i>	14		

SIDES

Bitter Leaves Salad	4.5
Cime di Rapa	6
Zucchini Fritti & Mint	5
Roasted Potato with Rosemary	4.5

DOLCI

Tiramisu	7.5	Rum Baba	7.5
Panna Cotta <i>with Wild Berries or Salted Caramel</i>	6.5	Affogato al Caffé <i>Vanilla Ice Cream & Espresso</i>	6.5
Cantucci & Recioto di Soave Dessert Wine	10	Trio Gelato <i>Pistachio & Hazelnut Agrimontana, Domori Chocolate</i>	9

FROM THE COUNTER

COLD FOOD

Panzanella Salad	10	Pumpkin & Spinach Salad	10	Fusilli Pesto & Olives	9.5
Caponata alla Siciliana	9	Chicken & Avocado Salad	12	Spelt & Salmon	14.5

HOT FOOD

Melanzane alla Parmigiana	10	Gnocchi alla Norma	11	Focaccia Cotto Ham	6
Lasagna alla Bolognese	11	Roasted Vegetables	6	Focaccia Grilled Vegetables	6
Chicken alla Cacciatora	12.5	Roasted Potatoes with Rosemary	6	Focaccia Caprese	6.5
Lamb Meatballs	13			Focaccia Crudo Ham	6.5

PIZZA NAPOLETANA

Margherita <i>Tomato Sauce, Fior di Latte Mozzarella, Basil, Extra Virgin Olive Oil (Vegan option also available)</i>	12.5	Marinara 2.0 <i>Tomato Sauce, Basil, Extra Virgin Oil, Garlic, Dry Tomato, Stracciatella Cheese</i>	15	Tropea <i>Fior di Latte Mozzarella, Goat Cheese, Taleggio, Red Onion, Thyme</i>	15.5
Sausage & Friarelli <i>Fior di Latte Mozzarella, Scamorza Cheese, Friarelli, Italian Fennel Sausage</i>	18	Bufala <i>Tomato Sauce, Buffalo Mozzarella, Basil, Extra Virgin Olive Oil</i>	14.5	Prosciutto & Funghi <i>Fior di Latte Mozzarella, Basil, Prosciutto Cotto, Wild Mushroom, Salted Ricotta</i>	16.5
Gorgonzola & Truffle <i>Fior di Latte Mozzarella, Taleggio Cheese, Gorgonzola, Truffle</i>	19.5	Culatello di Zibello <i>Tomato Sauce, Fior di Latte Mozzarella, Rocket, Culatello di Zibello Ham, Shaved Parmesan</i>	19	Ortolana <i>Tomato Sauce, Fior di Latte Mozzarella, Zucchini, Aubergine, Mixed Peppers, Salsa Verde</i>	14.5
Capricciosa <i>Tomato Sauce, Fior di Latte Mozzarella, Prosciutto Cotto, Artichoke, Leccino Olives, Wild Mushrooms, Basil</i>	15.5	<i>All Pizza Napoletana items are available from the a la carte menu</i>		Piccante 2.0 <i>Tomato Sauce, Basil, Fior di Latte Mozzarella, Nduja, Spicy Honey</i>	15.5

PIZZA AL TAGLIO

Napoletana <i>Tomato Sauce, Anchovies, Cherry Tomato, Capers, Leccino Olives</i>	8.5	Vegana <i>Tomato Sauce, Vegan Mozzarella, Plant Based Spicy Nduja, Aubergines</i>	8.5	Tonnata <i>Tomato Sauce, Fior di Latte Mozzarella, Scamorza Affumicata, Tuna, Artichoke, Red Onion</i>	9.5
Margherita <i>Tomato Sauce, Fior di Latte Mozzarella, Fresh Basil</i>	7	Piccante <i>Tomato Sauce, Fior di Latte Mozzarella, Spianata Calabrese, Gorgonzola Piccante, Chilly</i>	9.5	Inverno <i>Fior di Latte Mozzarella, Gorgonzola, Radicchio, Balsamic Vinegar</i>	7.5
Rustica <i>Potato, Stracchino, Taleggio, Rosemary</i>	8	Zucchine <i>Stracchino, Yellow & Green Zucchini, Grana Padano</i>	8.5	4 Formaggi <i>Fior di Latte Mozzarella, Gorgonzola, Scamorza, Taleggio</i>	9

PASTRY CAKE

Tiramisu	6.5	Cannolo	5	Hazelnut & Pistachio Magnum	8
Lemon Cake	7	Grapefruit Tart	7	Vanilla Macaron	8.5
Chocolate Cream Puffs	5	Apple	7	Mango Cocco Sponge	6.75

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