

STUZZICHINI

- BELLA DI CERIGNOLA MARINATED OLIVES £4.5
- SMOKED ALMONDS £4
- LUCI FOCACCIA £4

ANTIPASTI

We recommend 3 dishes between 2 people to share

- BURRATA PUGLIESE £13
Fresh spring peas, truffle shavings
— VEGAN OPTION ALSO AVAILABLE —
- FRITTO MISTO £13.5
Tigers prawns, baby squid, whitebait, garlic mayo
- POLENTA FRITTA £6
Deep-fried polenta, pecorino cheese, truffle oil
- PANE AL FORNO £7
Wood fired pizza base, rosemary, maldon salt, extra virgin olive oil
- SEPIOLINE "AL NERO" £14
Stewed baby cuttlefish, ink sauce, sweet chilli, lemon zest
- CRISPY ARTICHOKE HEART £12
Salsa verde
- POLPETTE AL POLIPO £14
Deep-fried octopus, potato, chickpeas, parsley
- TRIPPA ALLA VERONESE £12
Veal tripe, rich tomato sauce, grana padano, black pepper
- TAGLIERE MISTO ITALIANO £12.5
Cured meat board with coppa, finocchiona salami, pecorino calcagno, olives
- BACCALÀ MANTECATO £12
Cod, Luci brown sourdough toast, sun-dried tomato paste, fried capers

SIDES

- ROCKET SALAD WITH BALSAMIC VINEGAR £4.5
- CIME DI RAPA CHILLI, GARLIC £6.5
- ZUCCHINI FRITTI & MINT £5.5
- PATATE ARROSTO WITH ROSEMARY £5

PASTA

- TAGLIATELLE AL RAGÚ £14.5
Slow-cooked bolognese sauce, grana padano
- RAVIOLI RICOTTA E RUCOLA £14.5
3 milk ricotta ravioli, sun-dried tomato, rocket, brown butter, sage
- SPAGHETTI ALLA AMATRICIANA £15
Guanciale, tomato sauce, pecorino cheese
- CAVATELLI CACIO E PEPE £14
Pecorino cheese, black pepper

MAIN COURSE

- PORCHETTA £22.5
Rolled pork belly, green beans, borretane onion
- SEA BASS AL "CARTOCCIO" £21
Sliced potato, courgette, watercress, crunchy salads
- MEZZO POLLO £24
Half roasted chicken, marinated with lemon & smoked chilli

COCKTAILS

each £11.5



APEROL SPRITZ

Aperol, Prosecco, Fever tree soda water

CAMPARI SPRITZ

Campari, Prosecco, Fever tree soda water

NEGRONI

Bombay Sapphire, Campari, Martini Riserva Speciale Rubino

PIZZA NAPOLETANA

Served straight from our wood fired pizza oven, enjoy the rustic flavours of our Pizza Napoletana

- | | |
|--|---|
| MARGHERITA £13.5
Tomato sauce, fior di latte mozzarella, basil, extra virgin olive oil
— VEGAN OPTION ALSO AVAILABLE — | SALAMINO £16
Tomato sauce, fior di latte mozzarella, sweet aged salami |
| SALSICCIA E FRIARIELLI £18.5
Fior di latte mozzarella, smoked scamorza cheese, friarielli, Italian fennel sausage | CALABRIA £15.5
Fior di latte mozzarella, tuna, sun-dried tomato, red onion, pistachio |
| GORGONZOLA TALEGGIO E TARTUFO £20
Fior di latte mozzarella, Taleggio, gorgonzola, fresh shaved truffle | CRUDAIOLA £17
Tomato sauce, burrata pugliese, yellow & red tomato, basil
— VEGAN OPTION ALSO AVAILABLE — |
| CAPRICCIOSA £16.5
Tomato sauce, fior di latte mozzarella, prosciutto cotto, artichoke, Leccino olives, wild mushrooms, basil | LARDO E PATATE £16
Fior di latte mozzarella, Taleggio, young potato, lardo, rosemary |
| PROSCIUTTO DI PARMA RISERVA E RUCOLA £19
Tomato sauce, fior di latte mozzarella, rocket, parma ham, Parmesan | PICCANTE 2.0 £16.5
Tomato sauce, fior di latte mozzarella, nduja, spianata salami, spicy honey, basil |
| | BUFALA £15.5
Tomato sauce, buffalo mozzarella, basil, extra virgin olive oil |



- TIRAMISÚ** £8.5
Our twist on the signature dessert, inspired by our world-famous tiramisu tower
- PANNA COTTA** £7.5
Wild berries or salted caramel
- RUM BABA** £7.5
Vanilla cream, cherry
- ALMONDS CANTUCCI & RECIOTO DI SOAVE WINE** £11
- AFFOGATO AL CAFFÉ** £6.5
Fior di latte gelato, espresso coffee
- TRIO GELATO** £9
Pistachio and Hazelnut agrimontana, Domori chocolate

DOLCI DOLCI DOLCI DOLCI