

ANTIPASTI

We recommend 3 dishes between 2 people to share

- BURRATA PUGLIESE | v** £13.5  
Fresh spring peas, summer truffle shavings  
— VEGAN OPTION ALSO AVAILABLE —
- FRITTO MISTO** £15  
Tigers prawns, baby squid, whitebait, garlic mayo
- POLENTA FRITTA | v** £9  
Deep-fried polenta, pecorino cheese, summer truffle
- SEPPIOLINE "AL NERO"** £14  
Stewed baby cuttlefish, ink sauce, sweet chilli, lemon zest
- CRISPY ARTICHOKE HEART | vg** £12  
Salsa verde
- POLPETTE DI POLIPO** £14  
Deep-fried octopus, potato, chickpeas, parsley
- TRIPPA ALLA VERONESE** £12  
Veal tripe, rich tomato sauce, grana padano, black pepper
- TAGLIERE MISTO ITALIANO** £14  
Cured meat board with coppa, finocchiona salami, pecorino calcagno, olives
- BACCALÀ MANTECATO** £12  
Cod, Luci brown sourdough toast, sun-dried tomato paste, fried capers
- ZUCCHINI FRITTI & MINT | v** £7

SIDES

- ROCKET SALAD WITH BALSAMIC VINEGAR** £6
- CIME DI RAPA CHILLI, GARLIC** £6
- PATATE ARROSTO WITH ROSEMARY** £6

BREAD BASKET

£5

Homemade sourdough & focaccia with balsamic and olive oil

HOMEMADE PASTA

- TAGLIATELLE AL RAGÚ** £15.5  
Slow-cooked bolognese sauce, grana padano
- RAVIOLI RICOTTA E RUCOLA | v** £15.5  
3 milk ricotta ravioli, sun-dried tomato, rocket, brown butter, sage  
— ADD SUMMER TRUFFLE FOR £4 —
- SPAGHETTI ALLA AMATRICIANA** £16  
Guanciale, tomato sauce, pecorino cheese
- CAVATELLI CACIO E PEPE | v** £15  
Pecorino cheese, black pepper  
— ADD SUMMER TRUFFLE FOR £4 —

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

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| <b>MARGHERITA   v</b> £13.5<br>Tomato sauce, fior di latte mozzarella, basil, extra virgin olive oil<br>— VEGAN OPTION ALSO AVAILABLE — | <b>SALAMINO</b> £16<br>Tomato sauce, fior di latte mozzarella, sweet aged salami  |
| <b>SALSICCIA E FRIARIELLI</b> £18.5<br>Fior di latte mozzarella, smoked scamorza cheese, friarielli, Italian fennel sausage             | <b>CALABRIA</b> £15.5<br>Fior di latte mozzarella, tuna, sun-dried tomato, red onion, pistachio                                     |
| <b>GORGONZOLA TALEGGIO E TARTUFO   v</b> £20<br>Fior di latte mozzarella, Taleggio, gorgonzola, fresh shaved truffle                    | <b>CRUDAIOLA   v</b> £17<br>Tomato sauce, burrata pugliese, yellow & red tomato, basil<br>— VEGAN OPTION ALSO AVAILABLE —           |
| <b>CAPRICCIOSA</b> £16.5<br>Tomato sauce, fior di latte mozzarella, prosciutto cotto, artichoke, Leccino olives, wild mushrooms, basil  | <b>LARDO E PATATE   v</b> £16<br>Fior di latte mozzarella, Taleggio, young potato, lardo, rosemary<br>— ADD SUMMER TRUFFLE FOR £4 — |
| <b>PROSCIUTTO DI PARMA RISERVA E RUCOLA</b> £19<br>Tomato sauce, fior di latte mozzarella, rocket, parma ham, Parmesan                  | <b>PICCANTE 2.0</b> £16.5<br>Tomato sauce, fior di latte mozzarella, nduja, spianata salami, spicy honey, basil                     |
|   | <b>BUFALA</b> £15.5<br>Tomato sauce, buffalo mozzarella, basil, extra virgin olive oil  |



- TIRAMISÚ | v** £9  
Our twist on the signature dessert, inspired by our world-famous tiramisu tower
- PANNA COTTA | v** £8  
Wild berries or salted caramel
- RUM BABA | v** £8  
Vanilla cream, cherry
- ALMONDS CANTUCCI & RECIOTO DI SOAVE WINE | v** £11
- AFFOGATO AL CAFFÉ | v** £6  
Fior di latte gelato, espresso coffee
- TRIO GELATO | v** £9  
Pistachio and Hazelnut agrimontana, Domori chocolate

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