

Apéritifs

Manzanilla Deliciosa, Valdespino, Jerez, 100ml	5
Prosecco Frizzante, Bernardi, 125ml	5
Devaux Grand Reserve, Champagne, 125 ml	8.5
Negroni: Boxer gin, Campari and Berto Rosso	8
Smoky Sea: Jameson, Maple syrup, frangelico, Laphroaig & bitters	9.5

Cicchetti

Smoked almonds	3.5
Nocellara del belice green olives	4
Polenta chips, truffled aioli	4.5
Wood fired garlic bread	4.5
Parma ham croquettes, aioli	4.5
Padron peppers, paprika salt	5
Sautéed chorizo, fennel seeds & lemon	5
Black olive tapenade bruschetta, grilled goat's cheese	5.5
Wild mushroom & truffle arancini, mushroom ketchup	5.5
Paprika fried squid, aioli	5.5
Manchego & spicy candied apricot	5.5
Chicken liver parfait, cranberry chutney, sourdough	6
Seared tuna, smoked leek, chilli, basil & tomato relish	6.5
Grilled beef tagliata, salsa verde	6.5

Starters

Thyme & rosemary goat's curd, pickled & roasted winter vegetable salad	8
Burrata d'Andria, Parma ham, dried baby plum tomatoes & orange, toasted nuts	8.5
Seared beef carpaccio, truffle mayonnaise & roasted pistachio, parmesan crisps	9
Pan-fried scallops, ox cheek compote & grape sauce vierge	9.5
Vegetable board: Grilled king oyster mushrooms, butternut squash & red onion, roasted parsnip, caponata, burrata & grilled sourdough	10.5
Charcuterie board: Parma ham, Speck, truffled salami, capocollo toscano, porter chutney & manchego cheese	11.5

Mains

Handmade strozzapreti, cavolo nero, gorgonzola, dried figs & walnuts	12.5
Marjoram pappardelle & duck ragu, celeriac & red currant relish, parmesan	14.5
Turkey & wild mushroom cannelloni, butternut squash & almonds	15.5
Olive & pistachio crusted cod fillet, rocket & watercress veloute	17
Fish cioppino: seabream, clams, mussels & prawns, roasted red peppers & chilli, lemon-parsley butter, grilled sourdough	19
Slow cooked veal cheeks, port jus, crispy potato cake, orange & cinnamon spiced red cabbage	21

Pizza

Margherita: tomato, mozzarella, basil	9.5
Basilico: tomato, fresh buffalo mozzarella, cherry tomatoes, & fresh basil leaves	13.5
Gustosa: tomato, mozzarella, pepper-cured guanciale, gorgonzola & piquillo peppers	13.5
Saporita: tomato, mozzarella, Tuscan sausage, taleggio & red onion	14
Diavola: tomato, mozzarella, spicy ventracina salami & fresh chilli	14
Piccante: sun-dried tomato sauce, pancetta, spicy n'duja sausage & fresh burrata	14.5
Contadina: tomato, mozzarella, caramelised onions, porcini mushrooms, fresh goat's cheese, rocket & truffle oil	14.5
Stagioni: tomato, mozzarella, artichokes, mushrooms, roasted ham & black olives	14.5
Parma: tomato, mozzarella, parma ham, rocket & shaved parmesan	15

Sides

Rocket & parmesan salad, aged balsamic	4
Cavolo Nero, chilli & garlic	4.5
Thyme & rosemary roasted new potatoes	4.5
Shaved fennel salad, mint & chilli	4.5

An optional 12.5% service charge will be added to your bill.

Please let us know when ordering if you have any allergies; we have an allergens menu we can give you for clarification of the allergens in the menu.