

Apéritifs

Americano: Campari, Berto rosso, soda water	9.5
Bellini: Bernardi Prosecco, Peach pureé	9.5
Frangitini: Cariel vanilla vodka, Frangelico & sugar	9.5
Mulo Romano: Element 29, lime, Averna Amaro & ginger beer	8.5

Cicchetti

Smoked almonds	3.5
Nocellara del belice green olives	4
Polenta chips, truffled aioli	5
Wood fired garlic bread	5
Parma ham & brie croquettes, aioli	5
Padron peppers, paprika salt	5.5
Sautéed chorizo, fennel seeds & lemon	5.5
Stracchino, tomato & basil bruschetta	6
Wild mushroom & truffle arancini, mushroom ketchup	6
Paprika fried squid, aioli	6
Salt cod fritters, nero aioli	6.5
Grilled asparagus & parmesan custard	6.5
Grilled beef tagliata, salsa verde	7

Starters

Tomato & piquillo peppers gazpacho, crouton.	7
Goat's cheese & caramelised fresh figs, green salad, pecan nuts & crouton.	8.5
Burrata d'Andria, Parma ham, fresh figs & grilled sourdough.	9
Octopus carpaccio, heritage tomato & caper salad, squid ink aioli.	9.5
Cornish crab & cucumber salad, heritage breakfast radish, dill, mint & yoghurt dressing.	10
Vegetable board: Grilled oyster mushroom, yellow courgette, baby aubergine, red onion, Sicilian caponata, burrata & grilled sourdough.	11
Charcuterie board: Orange brushed black pig lonzino, pigs head, sicilian speck & finocchiona, pickled mandarin, caperberries, smoked buffalo mozzarella & sourdough	12

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.

Mains

Wild mushroom risotto & fresh black truffle	15
Slow cooked beef ragu, homemade pappardelle, baby heritage tomatoes & oregano.	15.5
Seabass fillet, artichokes purée, fennel salad & citrus dressing	16.5
Rump of lamb, new potatoes, fresh mint, rainbow chard & anchovy gremolata.	17.5
Chuck-eye steak tagliata, wild rocket & mint salad, grilled yellow courgette, shaved parmesan & salsa verde.	20
Seared tuna, Casteluccio lentil salad, cantaloupe melon, heritage tomatoes & basil aioli	20.5

Pizza

Margherita: tomato, mozzarella, basil	9.5
Basilico: tomato, cherry tomatoes, fresh basil leaves & fresh buffalo mozzarella	13.5
Funghi: tomato, mozzarella, portobello & porcini mushrooms truffled taleggio	14
Diavola: tomato, mozzarella, spicy ventracina salami & fresh chilli	14
Salsiccia: tomato, mozzarella, Tuscan sausage, friarelli & caciocavallo cheese	14.5
Piccante: tomato, mozzarella, spicy n'duja sausage, pancetta & gorgonzola	14.5
Stagioni: tomato, mozzarella, artichokes, mushrooms, roasted ham & black olives	14.5
Contadina: tomato, mozzarella, caramelised onions, porcini mushrooms, fresh goat's cheese, rocket & truffle oil	15
Parma: tomato, mozzarella, parma ham, rocket & shaved parmesan	15.5

Sides

The Flourstation sourdough tortano, olive oil & balsamic	2
Rocket & parmesan salad, aged balsamic	4.5
Grilled baby gem, roasted hazelnuts & egg mimosa dressing	5
Heritage tomato salad, crispy capers & chives dressing	5
Sauteed new potatoes, black olives, lilliput capers & lemon oil	5