

## Apéritifs

La Signora: Gin "La Madame", splash of Tonic & orange.	8.5
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
Chicken liver pâté, orange compote & grilled sourdough	5.5
Black olive tapenade bruschetta, marjoram goats curd	6
Wild mushroom & truffle arancini, mushroom ketchup	6
Paprika fried squid, aioli	6
Salt cod fritters, nero aioli	6.5
Grilled beef tagliata, salsa verde	7

## Starters

Cauliflower soup, walnuts & stilton crostino	7
Pickled beets & goat's cheese salad, candied pecan nuts, lamb's lettuce	8.5
Seared spanish morcilla, pickled saffron baby onion, apple, watercress & celery salad, sherry dressing	8.5
Burrata d'Andria, Parma ham, fresh figs & sourdough	9
Grilled octopus, peperonata & smoked paprika aioli	9.5
Salt baked flaked salmon, orange & red chicory salad, salsify pureé	9.5
Vegetable board: Grilled oyster mushroom, yellow courgette, baby aubergine, red onion, Sicilian caponata, burrata & grilled sourdough.	11
Charcuterie board: Parma ham, Cecina de Leon, truffled salami, orange brushed lonzino, manchego pickled grapes, pear & chilli chutney	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

Pumpkin & cavolo nero risotto, chestnuts	14.5
Slow cooked beef ragu, homemade pappardelle, baby heritage tomatoes & oregano.	15.5
Slow roasted pork belly, beans, morcilla & pimento stew	16.5
Pan fried cod fillet, crushed new potatoes, spinach, pine kernels & golden raisins	17.5
Chuck-eye steak tagliata, wild rocket & mint salad, grilled yellow courgette, shaved parmesan & salsa verde.	20
Seared tuna, edamame, watercress & pomegranate salad, purple 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
Tenderstem broccoli, chilli, garlic & flaked almonds	5
Heritage beets & walnut pesto	5
Curly kale, chilli & garlic	5