

OPEN



FOR TAKE AWAY & DELIVERY

Drinks

Single espresso	£2.5	Soft drinks	£4.5
		Orange, strawberry, tonic, soda	
Double espresso	£3.5	Beer	£6.5
		Lager, IPA, Ginger beer	
Americano	£3.5	BOTTLES	
		Please ask sommelier for selection	
Capuccino	£4.5		

Snacks & Starters

Homemade crisps with rosemary and black garlic powder (vg, gf)	£4
Salt cod 'Mantecato'	£8.5
Tonda Iblea olive oil, fennel herb, pickled capers and polenta crisps	
Three cheeses selection with caramelized onion compote, nut and fruit bread	£8
Camembert di Bufala, Pecorino di Moliterno IGP, Gorgonzola Piccante DOP,	
Three cold cuts selection	£9
Mortadella Bonfatti, Coppa di Parma IGP, Finocchiona Toscana IGP	
Bread basket with sourdough and homemade foccacia	£4
Bread basket with homemade foccacia	£5

Focaccia Farcita

Our Focaccia is homemade, we use real flavourful from Emilia Romagna and Sicily regions

Stuffed focaccia, San Daniele DOK ham, burrata	£8.5
Stuffed focaccia, cime di rapa, chilli, sundried tomato, ricota informata (v)	£7.5
Stuffed focaccia, Cetara anchovies, yellow Piennolo, tomatoes, escarole	£8

A discretionary service charge of 12.5% will be added to the bill.
Should you require any information on allergens, please ask a member of our team.

Mains

Vegetarian lasagne (v)	£16
Seasonal wild mushrooms, homemade pasta sheets, bechamel	
Real lasagne Bolognese	£17
Homemade pasta sheets, ragù Bolognese, parmesan, bechamel	
Braised Ox cheeks, Barolo wine, mashed Koffman potato	£19
Poke bowl with octopus	£19
Quinoa chilli, ginger shallots, herbs, celery, olive oil, lime soy and toasted sunflowers seeds	

Sides

Radicchio salad, Etna mandarin and balsamic dressing (vg, gf)	£6
Mashed potato (vg)	£5

Sweets

Chocolate cake, coffee mousse, Chantilly cream	£6
Bergamot tiramisu	£7
coffee mousse, milk foam	
Authentic gelato 500g	£15
Vanilla, pistachio, vegan dark chocolate, mango	

Cigar menu available

please enquire with a member of the team

In the current times, we kindly ask you to use contactless forms of payment.

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Bubbles

NV Artigianale Prosecco D.O.C. Veneto, Italy (Organic, Vegan)	£22
NV Franciacorta 1701 D.O.C.G. Lombardia, Italy (Biodynamic)	£49

White

Italian

2019 Pinot Grigio Andrian D.O.C. Alto Adige	£24
2019 Gavi di Gavi Picollo Piedmont (Biodynamic)	£29
2018 Falanghina Lapilli I.G.T. Campania (Organic, Vegan)	£21
2018 Sirio Trebbiano d'Abruzzo D.O.C. Abruzzo	£18

Other Countries

2018 Reserve de Gassac Blanc Languedoc, France (Organic, Biodynamic)	£19
2018 Ana Sauvignon Blanc Marlborough, New Zealand (Vegan)	£23

Orange

2016 Delica 50 Filari Colicchio Lazio, Italy (Biodynamic, Organic, Natural)	£24
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Red

Italian

2017 Barbera del Monferrato Auriel D.O.C. Piemonte	£33
2018 Sirio Montepulciano D.O.C. Abruzzo	£18
2018 Biskero Chianti Salcheto D.O.C.G. Toscana (Biodynamic, Organic)	£20
2019 Primitivo Mocavero Puglia (Biodynamic)	£21

Other Countries

2016 Rioja Crianza Hacienda Grimon Rioja, Spain (Organic, Vegan)	£25
2018 Malbec Bodega Miras Patagonia, Argentina (Biodynamic, Organic)	£28

Rose

2017 Rosa dei Casaretti Chiaretto Classico D.O.C. Veneto, Italy (Organic)	£23
2018 Pétale de Rose Côtes De Provence Provence, France (Biodynamic, Organic)	£31