

## Snacks

<b>Homemade potato crisps (vg, gf)</b>	<b>£5.00</b>
<b>Nocellara olives (vg, gf)</b>	<b>£3.50</b>
<b>Bread basket with Evo oil (v)</b>	<b>£4.50</b>
<b>Mixed nuts (vg)</b>	<b>£3.50</b>
<b>Smoked almonds (vg)</b>	<b>£4.00</b>

## To Share

<b>Carlingford oyster and Lambrusco mignonette</b> <i>Oysters half price 12-3pm to celebrate life!</i>	<b>each £4.20</b> <b>six £23.00</b>
<b>Raw red prawns</b> Fennel oil and lemon	<b>three £12.00</b> <b>seven £24.00</b> <b>fifteen £36.00</b>
<b>Nebrodok Prosciutto</b>	<b>£14.00</b>
<b>Three cheeses selection</b> Camembert di Bufala, Pecorino di Pienza Gran Riserva, Gorgonzola Carozzi Dolce	<b>£12.00</b>
<b>Three cold cuts selection</b> Mortadella Bonfatti, Coppa di Parma IGP, Finocchiona Toscana IGP <i>recommended with a glass of 2018 Trousseau Bodega Miras £8.5</i>	<b>£15.00</b>

A discretionary service charge of 12.5% will be added to the bill.  
In the current times, we kindly ask you to use contactless forms of payment.

## Small Plates

<b>Aubergine Pizzaiola steak (vg)</b> aubergines, datterini tomatoes, taggiasca olives, pantelleria capers, fresh oregano and samphire	<b>£9.50</b>
<b>Arancino Norma (v)</b>	<b>£5.50</b>
<b>Cuore del vesuvio bruschetta</b> caper sauce, Cetara anchovies, nasturtium, oregano olive oil	<b>£7.00</b>
<b>Piadina and pulled dry aged beef</b> piadina, pulled dry aged beef, maitake mushroom, mixed leaf	<b>£7.00</b>
<b>Seared Lamb Raviolo</b> sour leeks, umeboshi plum sauce <i>recommended with a glass of 2019 Il Velluto Valpolicella Classico £9</i>	<b>£6.50</b>

## Large plates

Please enquire for seasonal specials with a member of the team daily!

**Chef's freshly made pasta special**

**35-day dry aged rib eye steak (500g)**

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