

Aperitifs

Berto Aperitivo Spritz £12.5

Berto Bitter Spritz £12.5

Bubbles

NV Artigianale Prosecco £9

NV Sappheiros Brut Rose' JP Deville £17.5

NV Doe Eyed Queen Brut Rose' £15

Soft drinks

Coca Cola £5

Diet Coke £5

Karma Lemony £6

Snacks

Breadbasket with Italian olive oil (vg) £4.5

Homemade potato crisps (vg) £5

Home-pickled beetroot (vg) (gf) £5

Arancini Bolognese ragu' £6

Arancini peas & ricotta mustia £6

Triple cooked potato (vg) £6.5

Smoked almonds (vg) £4

Mixed nuts (vg) £3.5

Nocellara olives (vg) £3

Oyster bar

Seasonal oyster served with *Lambrusco mignonette* (gf) £5 each or six for £27.5

Cold Cuts & Cheese

Three cold cuts selection | *Mortadella Bonfatti PSF, Coppa di Parma IGP, Finocchiona Toscana IGP* (gf) £16

Culatta di Canossa | *Finest Cured part of the Pork Leg* (gf) £15

Cheese selection | *Three for £14.5 or five for £25*

HOMEMADE ROMAN PINSA

Marinara & anchovies | *San Marzano tomato sauce, garlic, oregano and Sicilian anchovies* £10.5 half meter £19

Margherita | *San Marzano tomato sauce, mozzarella & basil* £11.5 half meter £21

Truffle | *Truffled pecorino & shaved summer truffle* £16.5 half meter £32

Grilled seasonal vegetables | *White base with mozzarella* £13.5 half meter £26

Mortadella, burrata & pistachio | *White base* £14.5 half meter £28

Add a topping: Parma ham, cooked ham, spicy salami, blue cheese £3.5 / £7 or Truffle £5

Side salad

Mixed leaves seasonal salad | *Preserved lemon & olive oil dressing* (gf) (vg) £6

Rocket salad, shaved Parmigiano, lemon and olive oil (gf) £6.5

Dessert

Coconut and ricotta bavarese, hazelnut cream and cocoa biscuit £8.5

Homemade ice cream and sorbet (vg) (gf) £4

Vanilla affogato ice cream (gf) £5.5