

Snacks

Breadbasket with Italian olive oil (v) £4.5

Cetara anchovies, bread and butter £9

Homemade potato crisps (v) (vg) (gf) £5

Mixed nuts (v) (gf) £4

Smoked almonds (v) (gf) £4

Nocellara olives (v) £4.5

Marinated mix olives (v) (gf) £5

Sun-dried tomatoes (v) (gf) £4

Grilled artichokes in oil (v) (gf) £5.5

Cold Cuts & Cheese

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

24 months Parmigiano & English honey (gf) £9.5

Italian cold cuts selection (gf) | Three for £16

Cooked truffle ham (gf) £12.5

Slow cooked pork belly (gf) | Pickled vegetables £13.5

San Daniele ham 18 months (gf) | DOK Dall' Ava £12

Starters

Maldon oyster (gf) | Lambrusco mignonette £4 each or six for £22.5

Aubergine Pizzaiola (v) (gf) | With datterini sauce, capers and black olives £10.5

Arancini | Peas, smoked ricotta & sausage £6.5 (Vegetarian option available)

Mazara pink prawns carpaccio (gf) | Mix leaves, pink peppercorn, olive oil & lemon £13.5

Seared lamb raviolo | Watercress & sorrel leaves, Umeboshi sauce *Signature dish* £11.5

Burrata (gf) | Virgin bloody Mary £12

Homemade Pasta

Creste di gallo | Slow-cooked veal ragu and summer truffle £18

Strozzapreti (vg) | Courgette, sundried tomato, taggiasca olives, cashew nuts £15.5 (Vegan option available)

Gnocchi alla Sorrentina | Baked potato gnocchi, mozzarella, tomato sauce £15

Mains

Onglet steak 250gr (gf) | Beef jus, glazed shallot & rocket salad £20

Slow cooked monkfish | Mix peppers, and roasted potatoes £22

Sides

Mixed leaves seasonal salad (v) (gf) | House dressing £5

Triple cooked potato wedges (v) £6