

BOTTLES



Dinner menu

Nocellara del Belice olives (vg)	5.5
Sourdough bread, extra virgin olive oil (vg)	6
Homemade focaccia (vg)	5.5
Caponata, fried aubergine, celery, Nocellara olives, capers (vg)	5.5
Fennel salad, Tropea onion, orange, Taggiasca olives (vg)	7
Italian Burrata, rocket, breadcrumbs (v)	9
Arancino, beef ragù, cheese, Parmigiano	8
Crispy fried Taleggio, tomato chutney	7
Truffle arancini, cheese fonduta (3 bites)	12
Octopus salad, cherry tomato, potato, Taggiasca olive	12
Vitello tonnato, slow-cooked veal, tuna sauce, anchovy, capers	13
Spaghetti Nerano, fried courgette, butter, Parmigiano, basil	16
Kale potato gnocchi, Taleggio, Gorgonzola fonduta	18
Lasagna, Bolognese ragù, Bechamel sauce, Parmigiano	17
Orecchiette, sausage, broccoli, garlic, fermented chilli	18
Sardinian gnocchetti, lamb ragù, gremolata sauce	19
Spaghetti, clams, chilli, garlic, bottarga	22
Tagliata, English beef Rib Eye, rocket, beef au jus	22
Sea bass fillet cartoccio, lemon, fine beans, Taggiasca olives	19
Parmigiana, fried aubergine, tomato sauce, cheese	8/16
Seasonal mixed leaves salad (vg)	6
Triple cooked potatoes (vg)	6
Baked hispi cabbage anchovy butter, lemon	7
Broccoli garlic oil, fermented red sweet chilli (vg)	7

Should you require any information on allergens, please ask a member of our team. Please note we take caution to prevent cross-contamination, however, any product may contain trace as all dishes are produced in the same kitchen. A discretionary service charge of 12% will be added to the bill.

v vegetarian – vg vegan