

BOTTLES



Lunch 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	9
Arancino, beef ragù, cheese, Parmigiano	8
Crispy fried Taleggio, tomato chutney	7
Spaghetti “aglio e olio”, garlic oil, chilli, breadcrumbs (vg)	11
Gnocchi Sorrentina, baked potato gnocchi, tomato, Mozzarella	12
Spaghetti Puttanesca, tomatoes, olives, capers, anchovies	13
Rigatoni Carbonara, guanciale, egg, Pecorino cheese	13
Tagliatelle slow-cooked beef ragù	14
Lasagna, Bolognese ragù, Bechamel sauce, Parmigiano	17
Chicken Milanese breaded fried chicken fillet, rocket, Aioli	14
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