



Nocellara del Belice olives (vg)	5
Sourdough bread, EVOO (vg)	6
Sicilian anchovies, crostini, whipped butter	9
Caponata, fried aubergine, celery, Nocellara olives, capers (vg)	6
Beetroot salad, kale, hazelnut, mustard (vg)	7
Italian Burrata with Ratatouille	9
Arancino, beef ragù, Parmigiano	8
Arancino, Porcini mushrooms, Parmigiano	9
Vitello tonnato, veal, tuna sauce, anchovies, capers	13
Pan-fried Red Mullet fillet, Sardinian fregola, bisque	12
“Spaghetti aglio e olio”, garlic oil, chilli, breadcrumbs (vg)	12
Bigoli with sardine, saffron, raisins, pine nuts, breadcrumbs	14
Rigatoni Carbonara, guanciale, egg, Pecorino	14
Slow-cooked beef ragù Tagliatelle, Parmigiano	15
Kale potato Gnocchi, Taleggio and Gorgonzola fonduta	17
Wild boar ragù Pappardelle, black olives	19
Devon crab Tagliolini, confit cherry tomatoes, lemon, chilli	20
Chicken Milanese, breaded fried chicken fillet, rocket, Aioli	16
Charred octopus, saffron mashed potatoes, Ajvar sauce	18
English Rib Eye Tagliata, rocket, beef au jus	21
Nebbiolo braised Ox cheeks, mashed potatoes	20
Mixed leaves salad (vg)	5
Potato wedges (vg)	5
Mashed potatoes (vg)	5
Grilled aubergine, courgette, carrot (vg)	6
Broccoli, garlic oil, sweet chilli (vg)	6

*Please note we take caution to prevent cross-contamination, however, any product may contain traces as all dishes are produced in the same kitchen.*

*Many of our dishes are vegetarian, but please note that we use traditional cheeses contain animal rennet and may not be suitable for strict vegetarians. (vg – vegan). Should you require any information on allergens, please ask a member of our team.*

*A discretionary service charge of 12% will be added to the bill.*