



Nibbles

Olives, fennel, orange, pink peppercorns (v)(vg)	Focaccia, extra virgin olive oil, confit garlic, Giusti aged balsamic, herbs (v)(vg)	Leek and fontal arancino, tarragon mayo, crispy basil (v)	Corn, taleggio & jalapeño croquette, chilli jam (v)
4.5	5.5	3.5 each	3.5 each

Assaggini for sharing

(We recommend 3 plates per person, our wonderful team will help guide you, please just ask)

La Latteria whipped ricotta, bee pollen, pickled chilli, Calabrian hot honey, focaccia (v)	10
Burrata, blueberry chilli jam, herb oil, crostini (v)	12
Boquerones, confit San Marzano tomatoes, parsley, caper dressing	7.5
Salted crisps, prosciutto crudo, 36 month aged parmesan, pickled chilli, balsamic	8.5
Paccheri pasta, pork and beef ragù, 'Nduja, pangrattato	13
Tonnarelli pasta, crab, white wine saffron sauce, spring onion, tomato, pistachio (n)	14
Chicken wings, agrodolce & herbs, buttermilk dolcelatte	9
6oz Picanha steak, bone marrow chimichurri, carrot purée	16
Monkfish Milanese, fennel, apple & cabbage slaw, tartar dressing	14
Red king prawns, Calabrian chilli, seasonal salsa	12
Caesar salad, anchovy crumb, crispy pancetta, 36 month aged parmesan	8
Market tomatoes, charred vegetables, black olives, lovage emulsion, focaccia croutons (v)	8
Butter beans, black garlic, aubergine purée (v)	11
Fries, Giusti aged balsamic, oregano, parmesan (v)	5.5

Dolci

Chocolate torta, whipped masacarpone & amarena cherries	9
Vanilla gelato, extra virgin olive oil, sea salt	7
Affogato al caffè con Bicerin (n)	8.5
Tonka bean pannacotta, honey poached apricots, toasted almonds (n)	8

Our kitchen handles various allergens, including nuts. Please alert your server to any allergies or intolerances you may have. A discretionary service charge of 10% is included and distributed fairly among our entire team, to ensure everyone is rewarded for their hard work.

Thank you and buon appetito

WINE LIST

Bollicine

	125ml	Bottle
Prosecco DOC Extra Dry, Soligo, Treviso, Italy	6.5	33
Ferrari Maximum Blanc de Blancs NV, Trentino-Alto Adige, Italy	10	58
Ferrari Maximum Rose NV, Trentino-Alto Adige, Italy	10	58
Drappier Carte d'Or Brut Champagne, France	13	70

Bianco

	125ml	175ml	Bottle
Regaleali Bianco, Tasca d'Almerita, Sicily, Italy	6.5	9	32
Vermentino, Badia Di Morrona, Tuscany, Italy	7	9.5	35
Vilana/Vidiano, Karavitakis, Crete, Greece	7.5	11	38
Fiano, Roycello Salento, Tormaresca (Antinori), Puglia, Italy	8	11.5	42
Sauvignon Blanc, Vette, Trentino-Alto Adige, Italy	8.5	12.5	46
Orvieto Classico Superiore, Mare Antico, Decugnano dei Barbi, Umbria, Italy	9	13	49
Pecorino, Cantina Tollo, Abruzzo, Italy			35
Pinot Grigio, Mezzacorona, Trentino-Alto Adige, Italy			34
Chardonnay, Tormaresca (Antinori), Puglia, Italy			38

Rosato

	125ml	175ml	Bottle
Domaine la Colombe Rosé, Provence, France	7	10	35
Rosato IGT Salento, 'Five Roses', Leone de Castris, Puglia, Italy	7.5	11	39

Rosso

	125ml	175ml	Bottle
Teroldego, Mezzacorona, Trentino-Alto Adige, Italy	6.5	9	32
Montepulciano D'Abruzzo, Umani Ronchi, Abruzzo, Italy	6.5	9	32
Negroamaro, Nèprica, Tormaresca (Antinori), Puglia, Italy	7.5	11	37
Pinot Noir Gran Reserva, Siegel, Leyda Valley, Chile	7.5	11	38
Garnacha, La Viña De Ayer, Soto Manrique, Castilla y León, Spain	8	11.5	42
Valpolicella Ripasso, Campagnola, Veneto, Italy	8.5	12.5	45
Primitivo, Codici Masserie, Puglia, Italy			34
Cabernet Sauvignon Reserva, Siegel, Leyda Valley, Chile			35
Chianti DOCG, Badia Di Morrono, Tuscany, Italy			36
Cabernet Sauvignon/Montepulciano/Syrah, A.D. 1212, Decugnano dei Barbi, Umbria, Italy			55
Refosco Trevenezie Appassimento, Grandarella, Masi, Veneto, Italy			55