



## 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	6	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
White Cantabrian anchovies, caponata, herb oil	7.5
Salted crisps, prosciutto crudo, 36 month aged parmesan, pickled chilli, balsamic	8.5
Paccheri pasta, pork and beef ragù, 'Nduja, pangrattato	13
Spaghetti, red prawns, harissa bisque, burrata	14
Squash tortelloni, mushrooms, white wine, cream (v)	12
Chicken wings, agrodolce & herbs, buttermilk dolcelatte	9
6oz Picanha steak, truffle celeriac purée, pickled onion, Madeira jus	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
Roasted root vegetables, tahini yoghurt, olive caramel, crispy capers (v)	8
Braised barbecued cabbage, blue cheese velouté, pickled walnut, herb oil, pangrattato (v)(n)	11
Fries, Giusti aged balsamic, oregano, parmesan (v)	5.5
Vivi seasoned fries (v)	5

## Dolci

Gabriella's Tiramisu	8.5
Orange and almond torta, chocolate ganache, vanilla gelato (n)	9
Vanilla gelato, extra virgin olive oil, sea salt	7
Affogato al caffè con Bicerin (n)	8.5
Lemon posset, seasonal fruit, candied 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, Tenuta J Hofstätter, 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