APERITIVI

Sarti Spritz
Sarti Rosa Aperitivo, Prosecco, soda, orange **13**

Spicy Passion Margarita
Altos Plata, Ancho Reyes, mango, lime **15**

Amalfi Sunset Spritz
Malfy Gin Rosa, San Pellegrino Aranciata Rossa, Prosecco **13**

WHILE YOU WAIT

Marinated olives (vg) 5
House-made focaccia garlic, rosemary, sea salt **(vg) 6.5**
Zucchini fritti (vg) 8.5
Crispy Sicilian chickpea fritters basil and lemon mayo, aged pecorino **(v) 8.5**
Pizzetta
- Garlic and oregano **(vg) 8**
- Burrata, oregano, dried tomato and olives **(v) 11**

ANTIPASTI

Burrata heritage tomato panzanella, compressed shallots and cucumber, basil, carta di musica **(v) 13**
Beef carpaccio black garlic mayo, pickled onions, Parmesan, crisp focaccia chips **13**
'Nduja arancini Parmesan foam **10.5**
Glazed celeriac roasted cauliflower emulsion, pomegranate seeds, walnut dressing, toasted pecans **(vg) 10.5**
Tuna crudo sashimi grade tuna, citrus, capers, mascarpone **14**
Italian cured meats to share - Speck, Coppa di Parma, compressed melon **15.5**

MAINS

Steak triple cooked chips, roasted garlic aioli
- Dry aged 8oz rump pavé **28.5**
- 16oz dry-aged T-bone **48**

our beef is UK grass-fed

Seabass fillet courgette, olive and Aleppo chilli salad, lemon gel, caper jam **27**
Pan seared cod fillet peperonata roasted peppers, black olives, fennel, basil oil **28.5**
Glazed celeriac roasted cauliflower emulsion, pomegranate seeds, walnut dressing, toasted pecans **(vg) 18.5**
Tomahawk pork Milanese endive and shallot salad, mustard dressing **29.5**
Seared chicken breast creamed potatoes, cacciatora sauce, black olive crumb, watercress **23.5**

SPECIALITY PASTA

Spicy pork and 'nduja ragu tagliatelle pecorino **19.5**
Amatriciana rigatoni guanciale, tomatoes, Parmesan **16.5**
Spinach and ricotta filled pappardella tomato butter, confit datterino, lemon, basil oil **(v) 17.5**
Pappardelle lamb ragu chive oil **18.5**
Wild prawn and datterini tomato linguine 21.5
Genovese pesto trofie, creamy burrata, toasted pine nuts, borage flowers **(vg) 15.5**

SOURDOUGH PIZZA

hand-stretched sourdough base

Margherita tomato, basil, fior di latte **(v) 16.5** add burrata **(v) 4**
Piccante 'nduja, burrata, spicy salami, black olives, fresh chilli **19.5**
Calzone Napoletano ricotta, black pepper, salami, tomato sauce, wild oregano **19.5**
Roasted red pepper pine nuts, pesto, black olives **(vg) 17.5** add burrata **(v) 4**

SIDES

Zucchini fritti (vg) 8.5
Triple cooked chips black olives, oregano salt **(vg) 8**
Rocket salad shallot dressing **(vg) 5.5**
Heritage tomato salad basil and capers **(vg) 6.5**
Tenderstem broccoli lemon, crispy shallots, tomato and sherry dressing **(vg) 6.5**

Please ask to see our children's menu

COCKTAILS

FIRMA DEL TAVOLINO

Raspberry Mule Absolut, raspberries, lemon, honey, ginger — **13.5**

Amore El Dorado 3 year old rum, passion fruit, pineapple, raspberries, honey — **13.5**

Strawberry and Lychee Spritz Absolut, strawberry, lemonade, lychee, — **13.5**

CLASSICO

White Peach Bellini White peach, Prosecco Canal Grando — **12**

Italian 75 Engine Italian gin, Prosecco, lemon — **12.5**

Aperol Spritz Aperol, Prosecco, soda — **12.5**

Margarita Altos Plata, Cointreau, lime, sea salt — **13.5**

Mojito El Dorado 3yr, fresh mint, lime, sugar, soda — **13.5**

Espresso Martini Absolut, Borgetti coffee liqueur, espresso — **14**

SENZA ALCOOL

Grisma peach, chamomile, Fever-Tree White Grape & Apricot soda — **8**

Crodino classic Italian alcohol-free aperitif — **7**

DOPO CENA *Liquid desserts*

Old Fashioned Buffalo Trace, muscovato, bitters — **12**

Affogato Cacao gelato, espresso, Frangelico — **8.5**

BEERS

Moretti – draught (2/3 pint) **6.25**
Peroni **6.5**
Menabrea Bionda **6.5**
Ichnusa **6.5**
Peroni (0.0%) **5.5**

SODAS AND SOFTS

Coca Cola or Diet Coca Cola **3.5**
Fever-Tree sodas (premium, white grape and apricot, Italian blood orange) **4**
Fever-Tree tonics (premium Indian, light Indian, Mediterranean) **4**
Fever-Tree - lemonade, ginger beer or ginger ale **4**
San Pellegrino - aranciata, rossa or limone **5**

Juices
Cold-pressed orange or apple **4**
Tomato **4**

Water
Lauretana sparkling or still **5.5**

WINE

BOLLICINE 125ml / 500ml / 750ml

Prosecco Extra Dry, Canal Grando **8.5 / 39**
Prosecco Rosé Brut, Sacchetto **10 / 44**
Blanc de Blancs, Villa Noria (non-alcoholic) **30**
Berlucchi Franciacorta 61, Saten Brut Guido **60**
Veuve Clicquot **18.5 / 85**

VINI ROSATI 175ml / 500ml / 750ml

Pinot Grigio Blush, Novità **10.5 / 26.5 / 36**
Cannonau Rosato, Sella & Mosca **41**
M De Minuty **16 / 41.5 / 56**
Whispering Angel **66 / 110** (magnum)

VINI BIANCHI 175ml / 500ml / 750ml

Fruit-driven & Aromatic
Grillo, Vitese, Colomba Bianca **11.5 / 29.5 / 40**
Sauvignon Blanc, Sacchetto **12 / 31 / 42**
Pinot Grigio, Alios Lageder **13.5 / 34.5 / 47**
Garganega Veronese, Ca'del Moro, La Collina dei Ciliegi **50**
Vermentino, Timo, San Marzano **45**

Crisp & Mineral
Sollazzo Bianco **8 / 21 / 28**
Trebbiano, Novità **9 / 23.5 / 32**
Garganega, Il Casone **36**
Gavi, Palás, Michele Chiarlo **48**
Lugana, Le Civaie Terralbe, Monte Zovo **52**

Rich & Textured
Soave, Roccolo Grassi **55**
Passerina, Carminucci **52**
Pinot Bianco, Moriz, Tramin **58**
Pecorino Superiore, La Canaglia Vigna Bianca, Fontefico **62**
Greco di Tufo Riserva, Cutizzi, Feudi di San Gregorio **65**
Chardonnay, Gaun, Alois Lageder **69**

VINI ROSSI 175ml / 500ml / 750ml

Juicy & Silky
Sollazzo Rosso **8 / 21 / 28**
Merlot/Raboso, Il Casone **10.5 / 26.5 / 36**
Pinot Nero, Sacchetto **42**
Cannonau di Sardegna Medeus, Sella & Mosca **50**
Lagrein, Tramin **54**
Valpolicella Ripasso Superiore, Macion, La Collina dei Cilliegi **58**
Pinot Noir, Alois Lageder **65**

Ripe & Spicy
Sangiovese, Novità **9 / 23 / 31**
Chianti Riserva, Bonacchi **43**
Hebo, Petra **55**
Brunello di Montalcino, Banfi **85**

Bold & Intense
Montepulciano d'Abruzzo, Feudi dAlbe, Bove **10 / 26 / 35**
Primitivo di Manduria, Talò, San Marzano **14 / 37 / 50**
Cabernet Sauvignon Toscana, Campo alle Comete **62**
Barolo Patres, San Silvestro **67**
Amarone della Valpolicella, Ca'Rugate **96**

All prices include VAT. Wines by the glass are available in 125ml on request.
A discretionary service charge of 12.5% will be added to your bill. Our tronc service charge benefits the team that looked after you today – thank you from the team. Scan the QR code for allergen information.
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TAVOLINO