**PER SPIZZICARE**

We make all our bread upstairs daily

Green Sicilian olives (vg) 3.5
Honeyed garlic focaccia, extra virgin olive oil (v) 3.5
Smoked duck ham 5
Marinated anchovies, olive oil and aggazzotti 5
Zucchini fritti (v) 5

**PASTA**

All our fresh pasta is made in house every day

Bucatini ‘cacio e pepe’ 9

Green pea gnocchi, Brunet goat’s cheese and crispy pancetta 14
Silk handkerchiefs, walnut butter and confit Burford Brown yolk (v) 15
Saffron glazed monkfish gnocchetti, fennel, olives and sea herbs 15
Bucatini, datterini tomatoes and basil (vg) 9
Porcini, ricotta and chestnut ravioli 15
Spicy pork and nduja ragu tagliatelle 12.5
Sicilian red prawn bucatini with pistachio 16.5

**REGIONAL SICILIAN SPECIALS**

Created with Planeta olive oil

Buratta, caponata and basil oil (v) 7
Fried cacio cavallo cheese, honey, fennel salt and Planeta olive oil (v) 6
Saffron glazed monkfish gnocchetti, fennel, olives and sea herbs 15
Sicilian red prawn bucatini with pistachio 16.5
Planeta olive oil ice cream (v) 6.5

**SECONDI**

Nduja glazed chicken breast, mascarpone, olives and hot red pepper sauce 15
Pan-seared sea bream, agrodolce salad and caper sauce 17.5
Barolo beef short rib, polenta and stracchino 18.5

**DOLCI**

Chocolate and chestnut mousse (v) 7.5
Amaretto panna cotta, scorched citrus and mandarin 8
Affogato del Torre - tonka ice cream, espresso, Frangelico (v) 4.5

ICE CREAMS AND SORBETS - 3 scoops (v, vg) 6.5
All are made daily in house

All prices include VAT.
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.