

TAVOLINO

APERITIVI

Garden Bellini 8

Strawberry and rhubarb, prosecco

Aperitivo della Casa 9

Cocchi Americano Rosa, Colonel Fox gin, strawberry and rhubarb, prosecco

Prugna Frizzante 9.5

Akashi-Tai plum sake, white grape and apricot soda, prosecco

Limone Frizzante 6

Limoncello della casa, mint, soda

Triple Orange G&T 9

Gin Mare, orange jam, orange bitters, Mediterranean tonic

PASTA

All our fresh pasta is made in house every day

Bucatini 'cacio e pepe' 9

Green pea gnocchi, black winter truffle, brunet goat's cheese (vg option) 14

Silk handkerchiefs, walnut butter and confit Burford Brown yolk (v) 15

Porcini, ricotta and chestnut ravioli 15

Duck and ginger ragu mafaldini 12

Scallop and saffron bucatini 16.5

Lobster bucatini, datterini tomatoes 22.5

PIZZA ROMANA

Crispy, hand stretched, sourdough base

Marinara - capers, oregano and tomato (vg) 9

Margherita bufala - tomato, D.O.P buffalo mozzarella and basil (v) 11

Cime di Rapa, taleggio and chilli pizza 12

Gorgonzola riserva - San Daniele prosciutto, artichokes and walnuts 15

Calabrese - spicy nduja, burrata, black olives and chilli 13

CONTORNI

Zucchini fritti (v) 5

Green beans, garlic, chilli and almond (vg) 5

Roast potatoes, crispy pancetta, parsley and lemon 5

Rocket & datterini tomato salad (vg) 5

PER SPIZZICARE

We make all our bread upstairs daily

Green Sicilian olives (vg) 3.5

Black olive & parmesan roll, honeyed garlic focaccia 4.5

Parmesan & lardo bombolini 4.5

Marinated anchovies, olive oil and aggazzotti 5

Zucchini fritti (v) 5

ANTIPASTI

Lardo and oregano sourdough pizzetta 6

Devon crab, warm potato and ricotta salad 9.5

Burrata, fig, hazelnut and hibiscus dressing (v) 10.5

Coppa, ricotta, crispy kataifi pastry and rocket 7.5 / 15

Puntarelle, grape, black olives, pistachios and pink grapefruit dressing (vg) 8

SECONDI

Corn-fed chicken breast, Scottish girolles, crispy polenta, stracchino cheese 15.5

Red endive, artichoke, sweet and salty walnuts (vg) 14

Sea bream, palourde clams, olives, caper berries and datterini tomatoes 18.5

Duck breast, endive, blackberry, orange and pistachio 18.5

Cod, leeks, mussels, pancetta and vermentino sauce 17.5

10 hour braised short rib, fregola sarda and parsnip crunch 19.5

WINTER TRUFFLES

black truffles sourced from Umbria, Italy
add to selected dishes 4

Parmesan & lardo bombolini
Burrata & olive oil
Bucatini 'cacio e pepe'

Silk handkerchiefs
Chicken breast, girolles, polenta
Green pea gnocchi, goat's cheese

DOLCI

Fig leaf ice cream, goat's curd chantilly, almond crumb (v) 8

Blood orange meringue (v) 8

Chocolate and chestnut mousse (v) 7.5

Mocha panna cotta (v) 8

Bergamot and Earl Grey rice pudding (v) 7

Spiced polenta skillet cake to share -
rum and raisin ice cream (v) 15.5
(Cooked to order, please allow 15 minutes)

Ice creams and sorbets - 3 scoops (v, vg) 6.5
All are made daily in house



Scan the QR code for allergen information. All prices include VAT.
A discretionary service charge of 12.5% will be added to your bill.
Our tonic service charge benefits the team that looked after you today -
thank you from the team.

v - vegetarian | vg - vegan.
Vegetarian Italian grana cheese available on request