

# 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

Gnocchi, tomato, basil & barilotto (vg option) 10

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

Porcini, ricotta and chestnut ravioli 15

Tagliatelle, spicy nduja and pork ragu 12

Scallop and saffron bucatini 16.5

Lobster bucatini, datterini tomatoes 22.5

## PIZZA ROMANA

*Crispy, hand stretched, sourdough base*

Marinara - capers, anchovy, oregano and tomato (vg option) 9

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

Pizza alla Norma - tomato, aubergine and ricotta (vg option) 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

Chargrilled spring onions wrapped in pancetta, black sesame and ricotta 7

Gorgonzola, pear, gem, crispy shallot and walnut salad (vg option) 8

## SECONDI

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

Chicory, fava bean, sweet and sour shallot, crispy wild rice (vg) 14

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

Lamb, charred chicory, sweet and sour shallot 18.5

Pan-seared hake, nduja & zucchini scapece 16.5

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

## DOLCI

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

Amalfi lemon meringue (v) 8

Balsamic chocolate mousse (v) 7.5

Tiramisu (v) 8

Blackberry skillet polenta cake to share - honey and ginger 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