

TAVOLINO

We searched Italy and the UK for months to find the very best produce for our dishes. As a result, our menu is packed with regional artisan products which have been made in traditional ways, sometimes for generations...

Casa Madaio is a family run dairy in Campania that produces our barilotto buffalo milk cheese. Milder than ricotta salata, we love it because it's so wonderfully creamy. San Daniele DOK Dall' Ava prosciutto is made using only heavy, specially selected Large White, Landrace or Duroc pigs; our red prawns come from Mazara del Vallo on the coast of Sicily.

We make our own bread, pasta and gnocchi upstairs every day. Our ice creams and sorbets are also made in-house, with gianduja from Piedmont and pistachios from Bronte in Sicily.

While you're deciding, why not treat yourself to one of our mini house specials? Our 'apericini' include iced sgroppino from our bar-top slushie machine and a mini negroni - we think they're pretty special.

Bar Aperitivo's distinctive cocktail list is full of creations worth crossing town for – wind up your evening with a nightcap before you head home.

A P E R I C I N I

Small cocktails to get you going

Limone Frizzante 5

Limoncello della casa, mint, soda

Negron-cino 5,5

Grappa Julia Superiore, Cocchi Americano Rosa, Mezzocozzo Nardini

Baby Sgroppino Rosato 4,5

Italicus, Chiacetto rosato, lemon sorbet, served on tap

Garden Bellini 7

Strawberry and rhubarb, prosecco

A N T I P A S T I

Lardo and oregano sourdough pizetta 6

Devon crab, warm potato and ricotta salad 9,5

Crispy panelle, lardo, smoked duck breast and whipped anchovy 7

Burrata, grilled zucchini scapece 10,5 / 15

Caprese, D.O.P buffalo mozzarella, tomatoes and basil 9

Cantaloupe melon salad, Swiss chard, caper leaves, black olive and pine nuts 8

P I Z Z A R O M A N A

Crispy, hand stretched, sourdough base

Marinara - capers, anchovy, oregano and tomato 9

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

Pizza alla Norma - tomato, aubergine and ricotta 12

Gorgonzola riserva - San Daniele prosciutto, artichokes and walnuts 15

Calabrese - nduja, black olives and burrata 13

C O N T O R N I

Zucchini fritti 5

Charred hispi cabbage, chilli and garlic 4,5

Roast potatoes, oregano salt 5

Rocket & datterini tomato salad 5

P E R S P I Z Z I C A R E

Green Sicilian olives 3,5

Black olive & parmesan roll, honeyed garlic focaccia 4,5

Parmesan & lardo bombolini 4,5

Sliced finocchiona D.O.P Tuscan fennel salami 5

Zucchini fritti 5

P A S T A

All our fresh pasta is made in house every day

Bucatini 'cacio e pepe' 9

Gnocchi, tomato, basil & barilotto 10

Tagliatelle, spicy nduja and pork ragu 12

Pancetta and ricotta mezzaluna ravioli, watercress 13,5

Silk handkerchiefs, walnut butter and confit Burford Brown yolk 15

“Orzotto”, sweetcorn and marjoram, confit chicken wing 12,5

Sicilian red prawn bucatini, datterini tomatoes 18

S E C O N D I

Chicken breast, Parma ham potato, avocado crème fraiche 15,5

Rolled hispi cabbage involtini, spelt, sundried tomato, black olives, walnut sauce 14

Pan-seared hake, nduja & zucchini scapece 16,5

Prime rib tagliata, datterini tomatoes, rocket, pecorino Sardo DOP 29

Saddle of lamb, peperonata, spinach sauce 18,5

D O L C I

Amalfi lemon meringue 8

Balsamic chocolate mousse 7,5

Tiramisu 8

Polenta skillet cake to share - cherries, caramelised white chocolate ice cream 15,5
(Cooked to order, please allow 15 minutes)

Ice creams - 3 scoops (pistacchio, gianduja, strawberry) 6,5

Sorbets - 3 scoops (coconut and lime, white peach, passionfruit and pink peppercorn) 6,5

Please let a member of the team know if you have any allergies or require nutritional information.

A tavola non si invecchia – At the table, you don't get old

Please ask to see our vegetarian and vegan menu.

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.