

TAVOLINO

Our vegetarian menu is a selection of some of the best dishes on the menu, made with the freshest seasonal produce you would expect, plus some artisan produce we have searched Italy and the UK to find. Our Sicilian olives are deliciously buttery in flavour, and our balsamic vinegar is a 7year aged Aggazzotti from Modena.

Amalfi lemons are less sour than more common varieties but more citrusy, we source ours direct from the west coast of Italy and our ice creams are made in house with gianduja from Piedmont and pistachios from Bronte in Sicily. We make our own bread, pasta and gnocchi upstairs every day.

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.

PER SPIZZICARE

Green Sicilian olives **3.5 (vg)**

Zucchini fritti **5 (vg)**

ANTIPASTI

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 (vg)**

PASTA AND SECONDI

All our fresh pasta is made in house every day

Bucatini 'cacio e pepe' **9**

Gnocchi, tomato, basil and barilotto **10 (vg option)**

Silk handkerchiefs, walnut butter and confit Burford Brown yolk **15**

Rolled hispi cabbage involtini, spelt, sundried tomato, black olives, walnut sauce **14 (vg)**

CONTORNI

Zucchini fritti **5 (vg)**

Charred hispi cabbage, chilli and garlic **4.5 (vg)**

Roast potatoes, oregano salt **5 (vg)**

Rocket & datterini tomato salad **5 (vg)**

APERICINI

Small cocktails to get you going

Limone Frizzante 5

Limoncello della casa, mint, soda

Negron-cino 5.5

Grappa Julia Superiore, Cocchi Americano Rosa, Mezzoemezzo Nardini

Baby Sgroppino Rosato 4.5

Italicus, Chiaretto rosato, lemon sorbet, served on tap

Garden Bellini 7

Strawberry & rhubarb, prosecco

PIZZA ROMANA

Crispy, hand stretched, sourdough base

Marinara - capers, oregano and tomato **9 (vg)**

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

Pizza alla Norma - tomato, aubergine and ricotta **12 (vg option)**

Calabrese - black olives and burrata **13**

DOLCI

Amalfi lemon meringue **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 (vg)**

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

L'appetito vien mangiando – Appetite comes with eating

vg - vegan

Vegetarian Italian grana cheese available on request

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.