



FOR THE TABLE

Nocellara olives	3
Today's selection of homemade bread	4.5
Wild mushroom & Gorgonzola arancini	4.5
36 month Parmigiano Reggiano, 8 year aged balsamic	5
Brandade, shallot & lemon bruschetta	6
Spiced salami, roasted pepper & provolone pizzetta	9
Carboncino, fig, honey & walnut pizzetta	8.5
Potato, rosemary, bresaola & rocket pizzetta	9

ANTIPASTI

Heirloom tomato & Parmesan soup, pangrattato	7
Plate of 14 month Prosciutto Lazio	9
Burratina, marinated courgettes, chilli & white anchovy	9.5
Vitello tonnato, capers, radish & celery	13.5
Tiger prawns, garlic, parsley & peperoncino	12.5
Fig, blu di capra, chicory & almond salad	11

PASTA

Ricotta gnudi, peas, prosciutto & Parmesan	9 / 17
Risotto of heritage tomato, buffalo ricotta & basil	10 / 19
Fettuccine, porcini, spinach & summer truffle	11 / 21
Saffron bucatini, lobster, chilli & samphire	18 / 34

MAIN COURSE & GRILL

Market fish of the day	Market price
Cornish hake, chickpeas & finocchiona salami	19.5
Chicken saltimbocca, prosciutto, piattoni beans	18
Rump of lamb, grilled chop, Sicilian caponata & pinenuts	32
Blythburgh pork chop, sage, spring onions & salmoriglio sauce	19.5
Flat iron steak, Gorgonzola & wild mushrooms	19
28 day aged ribeye steak, bone marrow & garlic	35
28 day aged 'double sirloin', wild rocket & lemon (for 2 to share)	28 per person

SIDES 4.5

Potato fritti, Parmesan & garlic • Wild rocket & Parmesan
Friggitelli peppers, smoked salt • Broccoli & chilli • Tomato salad



SUMMER COCKTAILS

BELLINI	9
Seasonal fruit pureé & Prosecco	
BERNARDI'S PIMMS	10.5
Lambrusco Solco, blueberry liqueur, Martini Bianco, lemonade & fresh fruit	
APEROL SPRITZ	9
Aperol, Fever Tree soda water & prosecco	
APERELMO	10
Aperol, gin, elderflower & fresh grapefruit	
SEASONAL G&T	10
Tanqueray Rangpur, Indian Tonic water, lime, bay leaves & ginger	
CLASSIC NEGRONI	10.5
Bombay Sapphire gin, Campari, Cocchi di Torino, Antica Formula	

Please ask to see our full cocktail menu

WINE BY THE GLASS

SPARKLING

Glass (125 ml)

NV Prosecco, Extra Dry, DOC, Le Pianure, Veneto	8
NV Prosecco Rosé Brut, Bianca Vigna, Veneto	8.5
NV Billecart-Salmon, "Brut Reserve", Champagne	13

ROSE

Glass (175 ml)

2016 Bardolino Chiaretto, Casaretti, Veneto	8
2015 Etna Rosato, Tenuta delle Terre Nerre, Sicily	10.5

WHITE

Glass (175ml)

2016 Verdicchio dei Castelli di Jesi, Piersanti, Marche	6
2016 Sauvignon, Di Lenardo, Friuli Venezia Giulia	9.5
2015 Gavi di Gavi, La Chiara, Piedmont	10.5
2016 Lugana, Ca Lojera, Veneto	12
2014 Pinot Bianco-Chardonnay, "Batar", Querciabella, Tuscany <i>(by Coravin 125ml)</i>	32

RED

Glass (175ml)

2014 Rosso Conero, Piersanti, Marche	6
2016 Primitivo Salento, "Pietrafitta", Mocavero, Puglia	8
2015 Nebbiolo, Coste della Sesia, Travaglini	11
2012 Chianti Classico Riserva, Podere Ciona, Tuscany	12
2012 Barolo, Azelia, Luigi Scavino, Piedmont <i>(by Coravin 125ml)</i>	18
2008 Amarone della Valpolicella Riserva, Meroni, Il Velluto, Veneto <i>(by Coravin 125ml)</i>	27

Please ask to see our wine list for a full selection of wines from across Italy



DESSERT

Affogato 5

White espresso semifreddo, caramel crumble 8

Espresso Martini 10.5

Buttermilk panna cotta, summer fruits & meringue 7.5

NV Prosecco Rosé Brut, Bianca Vigna, Veneto 8.5

Cherry & pistachio frangipane tart, cherry ice cream 8.5

2009 Passito di Pantelleria, Solidea, Sicily 10

Artisan Italian cheese, mustard fruits & raisin & walnut crostini 9.5

2001 Vin Santo, Podere il Palazzino, Tuscany 12

Vanilla poached peach, cheesecake & amaretti 9

20 YO Marsala Riserva, Soleras, Cantine Rallo, Sicily 7.5

Selection of homemade ice cream & sorbet

3 per scoop

AFTER DINNER COCKTAILS

ESPRESSO NEGRONI 11

Gin Monsieur, Campari, Belsazar red & coffee

SPICED OLD FASHIONED 9.5

Kraken spiced rum, agave & bitters

IRISH COFFEE 8

Jameson Irish whiskey, simple syrup, coffee & cream