



FOR THE TABLE

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

ANTIPASTI

Courgette & Parmesan soup	7
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
Plate of 14 month Prosciutto Lazio	9.5
Grilled chicken & roasted pumpkin salad, red onion & walnuts	12

PASTA

Pan fried gnocchi, pumpkin, Gorgonzola, pancetta & seeds	9 / 17
Risotto, wild mushroom & Pecorino	10 / 19
Maltagliati, white veal ragu & rosemary	11 / 21
Casarecce, Cornish crab, chilli & samphire	16 / 28

MAIN COURSE

Market fish of the day	Mp
Chicken cacciatora, olive & tomato	18
Flat iron steak, salsa verde & roasted peppers	19
Cornish hake, lentils & spinach	19.5
Veal ribeye, rocket & grilled lemon	26
Rump of lamb, gratin potatoes, spinach and tomato pesto	29
28 day aged ribeye steak, bone marrow butter & garlic	35
'Butchers cut' with Chef's seasonal side	Mp

SIDES 4.5

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



SUMMER COCKTAILS

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

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
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

Chocolate & raspberry tart, fresh raspberries 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