



## SMALL PLATES

Please turn over for our daily cicheti, perfect with a drink

## FROM THE OVEN

Today's selection of homemade bread	4.5
Cornish crab, chilli & spring onion pizzette	12
Courgette, Taleggio & courgette blossom pizzette	8.5
Spiced sausage, wild fennel & Taleggio pizzette	8

## ANTIPASTI

White bean soup, rosemary & 'Nduja	7
Burratina, Sicilian tomatoes & basil oil	9.5
Vitello tonnato, capers, radish & celery	15
Tiger prawns, garlic, parsley & peperoncino	12.5
Charred peaches, Gorgonzola & almond salad	11
Heirloom tomato, chicken & summer vegetable salad	12

## PASTA

Mafaldine, rabbit & broad bean ragu, pangrattato	15 / 28
Ricotta gnudi, peas, prosciutto & Parmesan	9 / 17
Risotto of heritage tomato, buffalo ricotta & basil	10 / 19
Gigli, porcini, spinach & summer truffle	10 / 19
Saffron bucatini, lobster, chilli & samphire	19 / 36

## MAIN COURSE &amp; GRILL

Market fish of the day	Market price
Cornish hake, chickpeas & finocchiona salami	19.5
Chicken saltimbocca, prosciutto, piattoni beans	18
Loin of lamb, grilled chop, Sicilian caponata & pinenuts	35
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

Potato fritti, Parmesan & garlic 4.5 • Wild rocket & Parmesan 4.5 • Friggitelli peppers, smoked salt 4.5 Broccoli & chilli 4.5 • Tomato, basil & red onion salad 4.5
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## CICHETI

Summer truffle arancini	4.5
Spring lamb spiedini, garlic & lemon	5
Sicilian tomato & buffalo mozzarella bruschetta	7
House nuts <i>or</i> Nocellara olives	3
36 month Parmigiano Reggiano, aged balsamic	6

## SPRING COCKTAILS

BERNARDI'S PIMMS	10.5
Lambrusco Solco, blueberry liqueur, Martini Bianco, lemonade & fresh fruit	
APEROL SPRITZ	9
Aperol, Fever Tree soda water & Prosecco	
BELLINI	9
Seasonal fruit pureé & Prosecco	
BELSAZAR & MONDINO	10.5
Belsazar rosé vermouth, Amaro Mondino & Mediterranean tonic water	

*Please ask to see our full cocktail menu*

## WINE BY THE GLASS

ROSE	Glass (175 ml)
2016 Madregale Rosato, Cantina di Tollo, Abruzzo, Tuscany	6.5
2016 Bardolino Chiaretto, Casaretti, Veneto	8
2015 Etna Rosato, Tenuta delle Terre Nerre, Sicily	10.5

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

WHITE Glass (175ml)

2016 Sauvignon, Di Lenardo Friuli Venezia Giulia	9.5
2015 Pinot Grigio, Colli Orientali del Friuli, Giorgio Colutta	10.5
2016 Lugana, Ca Lojera Veneto	12
2014 Pinot Bianco-Chardonnay, "Batar", Querciabella, Tuscany ( <i>by Coravin 125ml</i> )	32

RED Glass (175ml)

2015 Syrah, Luma, Cantina Cellaro, Sicily	8.5
2012 Chianti Classico Riserva, Podere Ciona, Tuscany	12
2012 Barolo, Azelia, Luigi Scavino, Piedmont ( <i>by Coravin 125ml</i> )	17
2008 Amarone della Valpolicella Riserva, Meroni, Il Velluto, Veneto ( <i>by Coravin 125ml</i> )	26



## 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