

Seasonal Bellini 9 Aperol Spritz 9 Negroni 10.5

Pizzette now available to take away
CICCHETTI
House nuts or Nocellara olives
 perfect with a drink 3.5

Arancini
 'nduja & Taleggio 7

Peperonata crostini
 roasted peppers, goats cheese, anchovy & oregano 6

Whipped ricotta & truffle crostini
 honey, thyme & shaved black truffle 10 (v)

STARTERS
Porcini & wild mushroom soup
 truffled Parmesan crostini 9 (v)

Burrata
 blood orange, heirloom radicchio & pistachio 10.5 (v)

Seared king scallops
 cauliflower, pancetta & sea fennel 14.5

Beef carpaccio
 rocket pesto, tardivo, Parmesan & garlic 13

SALADS
Fresh pea, asparagus & ricotta salad
 chicory, broad beans, walnuts, artichokes
 & a citrus dressing 11.5 (v)

MAINS
Cornish crab & tiger prawn risotto
 crab bisque, asparagus & chilli 13.5 / 26

Roasted guinea fowl
 gnocchi alla Romana, porcini, prosciutto & chicory 22.5

Line-caught cod
 Saffron, pea & samphire risotto 23

Grilled yellowfin tuna with asparagus
 olive, datterini & caper dressing 25

SIDES 5
Truffled potato fritti, Parmesan, garlic & parsley

Purple sprouting broccoli, garlic & pepperoncino

Wild rocket, aged balsamic & Parmesan

ALL DAY PIZZETTE
Freshly baked pizza in our forno
King oyster mushroom
 Gorgonzola & aged balsamic 8 (v)

Italian pork sausage
 fennel tops, wild garlic & peperoncino 8.5

Baked burrata
 Provolone, pistachio, honey & wild thyme 8.5

Daily focaccia
 grissini & extra virgin olive oil 4.5 (v)

PASTA
Rabbit tagliatelle
 black olive, tarragon & a pine nut pangrattato 11.5 / 21

Parmesan gnocchi with ox cheek ragù
 spring greens & fresh chilli 12 / 22

Ricotta & spinach ravioli
 toasted pistachio, Parmesan 11 / 19 (v)

Cornish crab linguine
 chilli, garlic & parsley 12 / 21.5

Grilled Free Range chicken salad
 cos, datterini, chickpeas, soft-boiled egg,
 anchovy & Parmesan 14.5

Crumbed pork chop 'Milanese'
 heirloom kale, hazelnut & sage butter 19

Roasted lamb loin with bagna cauda
 baby artichoke, wild garlic, broad beans & peas 27

Dry-aged ribeye
 truffled potato fritti, seasonal greens, beef jus 28

Dry-aged fillet
 king oyster mushroom, roasted peppers,
 confit tropea onion, guanciale jus 32

Italian salad, tardivo, heirloom radicchio & tomato

Rainbow heritage carrots, honey & oregano

Happy Hour

Half price on selected drinks 3pm-6.30pm Mon-Fri

Weekend Brunch

Italian Sunday roast & unlimited Prosecco £19

COCKTAILS - *please ask to see our full list***Bellini**

Seasonal fruit pureé & Prosecco 9

Bernardi's Pimms

Lambrusco Solco, Bilberry liqueur, Martini Bianco, cucumber & Fever Tree lemonade 10.5

Hibiscus Island

Hibiscus flower, Hendrick's gin, rose liqueur & Prosecco 11

Aperol Spritz / Campari Spritz

Fever Tree soda water & prosecco 9

Classic Negroni

Gin, Campari, Cocchi Di Torino, Antica Formula 10.5

Mattiniero

Fresh apple & sorrel juice, elderflower & Prosecco 10.5

Bergamot & Yuzu Cooler

Grey Goose Citron, Yuzu & Bergamot liqueur, citrus juice & soda 12

Aperelmo

Bombay Sapphire, Aperol, pink grapefruit & elderflower 10

SPARKLING 125ML**NV Prosecco D.O.C**

Brut, La Pianure, Friuli 9

NV Prosecco Rosé D.O.C

Bianca Vigna, Veneto 9.5

NV Billecart Salmon

Brut Reserve, Champagne 12.5

ROSÉ 175ML**2018 Rosato Puglia, Mezzogiorno,**
Puglia 6.5**2018 Bardolino Chiaretto, Casaretti,**
Veneto 8.5**2016 Etna Rosato,**
Tenuta delle Terre Nere, Sicily 11.5**RED** 175ML**2017 Merlot**

Via Nova, Veneto 6.5

2017 Montepulciano d'Abruzzo

Cantine Volpi, Abruzzo 9

2014 Langhe Nebbiolo,

Gian Piero Marrone, Piedmont 10.5

2018 Pinot Noir,

Cantina Terlano, Trentino Alto Adige 13.5

2016 Chianti Classico,

Querciabella, Tuscany 14.5

2013 Primitivo, 'Santufili',

Mocavero, Puglia 15.5

WHITE 175ML**2018 Verdicchio dei Castelli di Jesi,**
Piersanti, Marche 6.5**2016 Catarratto,**

Principi di Spadafora, Sicily 8.5

2018 Gavi di Gavi,

La Chiara, Piedmont 9.5

2017 Sauvignon,

Di Lenardo, Friuli, Venezia Giulia 10

2017 Vermentino 'Renosu',

Tenute Dettori, Sardinia 11

2018 Chardonnay Classico,

Cantina Terlano, Trentino Alto Adige 11.5

2017 Lugana,

Ca Lojera, Veneto 12

CORAVIN*Coravin allows you to enjoy some of the best Italian wines available, by the 125ml glass.***2013 Barolo**

Azelia, Luigi Scavino, Piedmont 18

2013 Brunello di Montalcino

Podere Brizio, Tuscany 21

2015 Sauvignon Blanc 'Quarz'

Cantina Terlano, Trentino Alto Adige 23

*Please ask to see our full cocktail & wine lists.
Our cocktails may contain trace allergens.
Please inform us of any allergen requirements.
A 12.5% service charge will be added to the bill.*

Unlimited Prosecco - NV Bianca Vigna, Veneto
£19 per person for 2 hours

Bloody Mary
House recipe, vodka, rosemary & celery 9.5

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perfect with a drink 3.5 (v)

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honey, thyme & shaved black truffle 10 (v)

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& a citrus dressing 11.5 (v)

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anchovy & Parmesan 14.5

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truffled Parmesan crostini 9 (v)

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blood orange, heirloom radicchio & pistachio 10.5 (v)

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cauliflower, pancetta & sea fennel 14.5

Beef carpaccio
rocket pesto, tardivo, Parmesan & garlic 13

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chilli, garlic & parsley 12 / 21.5

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Wild rocket, aged balsamic & Parmesan

ALL DAY PIZZETTE & BREADS

Freshly baked pizza from our oven

King oyster mushroom
Gorgonzola & aged balsamic 8 (v)

Italian pork sausage
fennel tops, wild garlic & peperoncino 8.5

Baked burrata
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Daily focaccia
grissini & extra virgin olive oil 4.5 (v)

ITALIAN SUNDAY ROAST

Organic pork rib eye, crackling 21.5

28 day aged roast beef 23

Whole spatchcock poussin, rosemary 21

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Served with polenta roast potatoes,
kale, roasted beets, Parmesan cauliflower
cheese & a beef jus

Tiger prawn & Cornish crab risotto
crab bisque, asparagus & chilli 13.5 / 26

Line-caught cod
Saffron, pea & samphire risotto 23

Roasted lamb loin with bagna cauda
baby artichoke, wild garlic, broad beans & peas 27

Italian salad, tardivo, heirloom radicchio & tomato

Rainbow heritage carrots, honey & oregano