

PASTA NIGHT MENU

SEASONAL HANDMADE PASTA & WINE

MON 13.05

SQUID INK & CORNISH CRAB AGNOLOTTI

datterini tomato & sea herbs 17.5

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'18 Gavi di Gavi, La Chiara, Piedmont 7

MON 20.05

MALTAGLIATI

Gressingham duck ragu, radicchio & pangrattato 16.5

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'17 Montepulciano d'Abruzzo, Cantine Volpi, Abruzzo 7

MON 03.06

BURRATA RAVIOLI *v*

garlic, tomato & basil 'al crudo' 15.5

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'18 Bardolino Rose, Chiaretto, Casaretti, Veneto 6.5

MON 10.06

CAVATELLI

shellfish & Monk's beard 16.5

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'16 Catarratto, Principi di Spadafora, Sicily 6.5

All pasta made fresh in-house. Wine pours 175ml.
Please inform us of any dietary or allergen requirements.
A 12.5% service charge will be added to your bill.