

## CICCHETTI

## ALL DAY

## OLIVES

Nocellara del Belice 3.5

## ARANCINI

'Nduja &amp; Taleggio 7

## PEPERONATA CROSTINI

roasted peppers, goats cheese, anchovy &amp; oregano 6

WHIPPED RICOTTA & TRUFFLE *v*

honey, thyme &amp; shaved black truffle, crostini 10

## OVEN-BAKED FENNEL SAUSAGE

blistered padron &amp; Parmesan 6.5

## ANTIPASTI

## STARTERS &amp; SALAD

PORCINI & WILD MUSHROOM SOUP *v*

truffled Parmesan crostini 9

BURRATA & COURGETTE FLOWER *v*

trombetta courgette, blood orange &amp; walnuts 11

## SEARED ORKNEY KING SCALLOPS

cauliflower, pancetta &amp; sea herbs 14.5

## BEEF CARPACCIO

rocket pesto, tardivo, Parmesan &amp; garlic 13

BROAD BEAN, ASPARAGUS & RICOTTA SALAD *v*

chicory, peas, artichokes &amp; walnuts, citrus dressing 11.5

+ Add grilled free range chicken breast 4.5

## MAIN COURSE

## &amp; GRILL

## ROASTED WILTSHIRE GUINEA FOWL

gnocchi alla Romana, porcini, prosciutto &amp; chicory 22.5

## LINE-CAUGHT COD

Saffron, pea &amp; samphire risotto 23

## GRILLED YELLOWFIN TUNA WITH ASPARAGUS

olive, datterini tomato, caper dressing 25

## CRUMBED PORK CHOP 'MILANESE'

heirloom kale, hazelnut &amp; sage butter 19

SIDES *v*

£5

## TRUFFLED POTATO FRITTI

Parmesan, garlic &amp; parsley

## PURPLE SPROUTING BROCCOLI

garlic &amp; pepperoncino

## WILD ROCKET

aged balsamic &amp; Parmesan

## PIZZETTE

## ALL DAY PIZZA &amp; BREAD

NEAPOLITAN *v*

tomato, mozzarella &amp; fresh basil 7

## FIG &amp; RED CHICORY

Quadrello di Bufala 8.5

## ITALIAN SAUSAGE

fennel tops, wild garlic &amp; peperoncino 8.5

BAKED BURRATA *v*

Provolone, pistachio, honey &amp; wild thyme 8.5

FRESHLY BAKED FOCACCIA *v*

grissini &amp; extra virgin olive oil 4.5

## PASTA &amp; RISOTTO

## HANDMADE DAILY

## RABBIT TAGLIATELLE

black olive, tarragon &amp; a pine nut pangrattato 11.5 / 21

## PARMESAN GNOCCHI WITH OX CHEEK RAGÙ

spring greens &amp; fresh chilli 12 / 22

RICOTTA & SPINACH RAVIOLI *v*

toasted pistachio, Parmesan 11 / 19

## CORNISH CRAB LINGUINE

chilli, garlic &amp; parsley 12 / 21.5

## TIGER PRAWN &amp; CRAB RISOTTO

crab bisque, asparagus &amp; chilli 13.5 / 26

## ROASTED LAMB LOIN WITH BAGNA CAUDA

baby artichoke, wild garlic, broad beans &amp; peas 27

## DRY-AGED RIBEYE

truffled potato fritti, seasonal greens, beef jus 28

## DRY-AGED FILLET

king oyster mushroom, roasted peppers, tropea onion &amp; guanciale jus 32

## PIATTONI BEANS

semi-dried datterini

## ITALIAN SALAD

tardivo, heirloom radicchio &amp; tomato

Our food & drinks may contain trace allergens, please inform us about dietary or allergen requirements before ordering. A 12.5% service charge will be added to the bill.

## COCKTAILS

HAPPY HOUR 3PM-6.30PM MON-FRI

**BELLINI**

Seasonal fruit pureé &amp; Prosecco 9

**BERNARDI'S PIMMS**

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

**HIBISCUS ISLAND**

Hibiscus flower, Hendrick's gin, rose syrup &amp; Prosecco 11

**APEROL SPRITZ / CAMPARI SPRITZ**

Fever Tree soda water &amp; prosecco 9

**CLASSIC NEGRONI**

Gin, Campari, Cocchi Di Torino, Antica Formula 10.5

**MATTINIERO**

Vodka, fresh apple &amp; sorrel, elderflower &amp; Prosecco 10.5

**BERGAMOT & YUZU COOLER**

Grey Goose Citron, yuzu &amp; bergamot liqueur, citrus &amp; soda 12

**APERELMO**

Gin, Aperol, pink grapefruit &amp; elderflower 10

## SPARKLING

125ML GLASS

**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 GLASS

**2018 ROSATO PUGLIA MEZZOGIORNO**

Puglia 6.5

**2018 BARDOLINO CHIARETTO, CASARETTI**

Veneto 8.5

**2016 ETNA ROSATO**

Terre Nere, Sicily 11.5

## WHITE

175ML GLASS

**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 DI GALLURA 'BRANU'**

Vigne Surrau, Sardinia 11

**2017 LUGANA**

Ca Lojera, Veneto 12

**2016 CHARDONNAY 'RUBINIA'**

La Montina, Lombardy 14

## RED

175ML GLASS

**2017 MERLOT**

Via Nova, Veneto 6.5

**2017 MONTEPULCIANO D'ABRUZZO**

Cantine Volpi, Abruzzo 9

**2014 LANGHE NEBBIOLO**

Gian Piero Marrone, Piedmont 10.5

**2017 FRAPPATO**

Baroni di Pianogrillo, Sicily 12

**2018 PINOT NERO**

Colterenzio, Trentino Alto Adige 12.5

**2016 CHIANTI CLASSICO**

Querciabella, Tuscany 14.5

**2013 PRIMITIVO, 'SANTUFILI'**

Mocavero, Puglia 15.5

Please ask to see our full wine &amp; cocktail list.

## WINE BY CORAVIN 150ML

150ML GLASS

**2013 BAROLO 'AZELIA'**

Luigi Scavino, Piedmont 18

**2013 BRUNELLO DI MONTALCINO**

Il Poggione, Tuscany 19.5

**2016 SAUVIGNON BLANC 'QUARZ'**

Cantina Terlano, Trentino Alto Adige 22

**2015 ETNA BIANCO 'PIETRAMARINA'**

Benanti, Sicily 24

Coravin allows you to enjoy some of the best Italian wines available, by the 150ml glass. Please inform us of any allergen requirements. A 12.5% service charge will be added to the bill.

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honey, thyme &amp; shaved black truffle, crostini 10

## OVEN-BAKED FENNEL SAUSAGE

blistered pardo &amp; Parmesan 6.5

## ANTIPASTI

## STARTERS &amp; SALAD

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+ Add grilled free range chicken breast 4.5

## MAINS

## &amp; PASTA

## LINE-CAUGHT COD

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## RABBIT TAGLIATELLE

black olive, tarragon &amp; a pine nut pangrattato 11.5 / 21

## PARMESAN GNOCCHI WITH OX CHEEK RAGÙ

spring greens &amp; fresh chilli 12 / 22

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toasted pistachio, Parmesan 11 / 19

SIDES *v*

£5

## TRUFFLED POTATO FRITTI

Parmesan, garlic &amp; parsley

## PURPLE SPROUTING BROCCOLI

garlic &amp; peperoncino

## WILD ROCKET

aged balsamic &amp; Parmesan

## PIZZETTE

## ALL DAY PIZZA &amp; BREADS

KING OYSTER MUSHROOM *v*

Gorgonzola &amp; aged balsamic 8

## ITALIAN SAUSAGE

fennel tops, wild garlic &amp; peperoncino 8.5

BAKED BURRATA *v*

Provolone, pistachio, honey &amp; wild thyme 8.5

FRESHLY BAKED FOCACCIA *v*

grissini &amp; extra virgin olive oil 4.5

## ITALIAN SUNDAY ROAST

## ALL DAY FROM 12PM

## ORGANIC PORK RIBEYE

with crackling 21.5

## 28 DAY AGED BEEF SIRLOIN

porcini rub 23

## WHOLE SPATCHCOCK POUSSIN

with rosemary 21

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

## CORNISH CRAB LINGUINE

chilli, garlic &amp; parsley 12 / 21.5

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