

# NIBBLES & SMALL PLATES

**MARINATED NOCELLARA OLIVES** 5  
Plump Sicilian olives with lemon zest & rosemary oil.  
V,VE,GF

**HUMMUS DIP WITH BREAD** 8  
Finished with lemon oil served with toasted sourdough bread  
VE

**TRUFFLE NUTS** 4  
Marinated with Parmesan and truffle  
V,GF

**HALLOUMI WITH SUN-DRIED TOMATOES** 8.5  
Halloumi slices with a sun-dried tomato  
VE,GF

**BABA GHANOUSH DIP WITH BREAD** 8  
Smoky aubergine dip served with toasted sourdough bread  
VE

**TOASTED SOURDOUGH & BUTTER** 4.5  
VE

**BRUSCHETTA AL POMODORO** 7  
Rustic bread with datterini tomatoes, garlic, basil & extra virgin olive oil.  
VE

**GRILLED PICKLED PEPPERS** 6  
Sweet and tangy peppers lightly charred, drizzled with olive oil and garlic.  
V,VE

VE - VEGETERIAN  
V - VEGAN  
GF - GLUTEN FREE

# FOOD MENU

## MAIN DISHES

**SLOW-BRAISED BEEF** 18.5  
Tender cuts of topside beef in red wine sauce with rosemary and oven-baked potatoes

**PARMIGIANA** 15  
Baked aubergine with tomato, basil, mozzarella, and parmesan  
VE

**LASAGNE RAGU** 15  
Classic lasagne with beef rags, béchamel, and parmesan

**CHICKEN PAILLARD** 16  
Butter fried chicken, rocket, datterini tomatoes, Parmesan served with oven-baked potatoes

## SALADS & COLD PLATES

**BURRATA & HERITAGE TOMATOES** 12.5  
With basil oil & aged balsamic.  
VE,GF

**BRESAOLA SALAD** 12.5  
Air-dried beef with rocket, Parmigiano & lemon oil.  
GF

**INSALATA TRICOLORE** 7  
Rocket, tomato & avocado with balsamic dressing.  
VE,GF

## DESSERT

**TIRAMISU** 7.5

**PANNA COTTA** 7.5

## CHEESE & CHARCUTERIE BOARDS

**ITALIAN CHEESE SELECTION** 17  
24 Months aged Parmigiano  
Gorgonzola DOP  
Pecorino Tartufo  
Cacciocavallo  
*Served with quince paste, grapes & crackers.*  
GF

**ITALIAN CURED MEATS** 18  
Parma Ham 30 Months DOP  
Prosciutto Crudo  
Bresaola Black Angus  
Mortadella  
Salame Il Rustico  
*Served with marinated olives, pickles & focaccia.*

**ALL ABOARD** 32  
A spread of 3 cheeses and 3 Italian charcuterie for sharing