

NIBBLES & SMALL PLATES

MARINATED NOCELLARA OLIVES 5

Plump Sicilian olives with lemon zest & rosemary oil.

HUMMUS WITH PICKLED CHILLI & CRISPY CHICKPEAS 8

Finished with lemon oil & parsley

TRUFFLE NUTS 4

Marinated with Parmesan and truffle

HALLOUMI WITH SUNDRIED TOMATOES 8.5

Halloumi slices with a sun-dried tomato

BABA GHANOUSH & AUBERGINE PASTE DUO 8

Smoky aubergine dip & silky Mediterranean paste, served with warm flatbread.

TOASTED SOURDOUGH & WHIPPED BUTTER 4.5

Add anchovy butter +2

BRUSCHETTA AL POMODORO 7

Rustic bread with datterini tomatoes, garlic, basil & extra virgin olive oil.

GRILLED PICKLED PEPPERS 6

Sweet and tangy peppers lightly charred, drizzled with olive oil and garlic.

FOOD MENU

MAIN DISHES

POLPO ALLA LUCIANA

Neapolitan style oven baked octopus served with olives & capers 15

STRACOTTO DI MANZO

Slow braised topside with red wine and rosemary 18.5

PARMIGIANA

Baked aubergine with tomato, basil, mozzarella, and parmesan 15

LASAGNE RAGU

Classic lasagne with beef ragù, béchamel, and parmesan 15

SALADS & COLD PLATES

BURRATA & HERITAGE TOMATOES

12.5
With basil oil & aged balsamic.

MOZZARELLA TOMATO CLASSIC

ROASTED CARROTS, FETA & PISTACHIO

With lemon-nigella dressing. (Serve room temperature) 8

BRESAOLA SALAD

12.5
Air-dried beef with rocket, Parmigiano & lemon oil.

INSALATA TRICOLORE

7
Rocket, tomato & avocado with balsamic dressing.

CHEESE & CHARCUTERIE BOARDS

ITALIAN CHEESE SELECTION

17
24 Months aged Parmigiano
Gorgonzola DOP
Pecorino Tartufo
Caciocavallo
Served with quince paste, grapes & crackers

ITALIAN CURED MEATS

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

ALL ABOARD

32
A full spread of British cheeses & Italian charcuterie for sharing

15

18.5

15

15

17

18

32

CHOICE OF 3