

# 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	15
Neapolitan style oven baked octopus served with olives & capers	
STRACOTTO DI MANZO	18.5
Slow braised topside with red wine and rosemary	
PARMIGIANA	15
Baked aubergine with tomato, basil, mozzarella, and parmesan	
LASAGNE RAGU	15
Classic lasagne with beef ragù, béchamel, and parmesan	

## SALADS & COLD PLATES

BURRATA & HERITAGE TOMATOES	12.5
With basil oil & aged balsamic.	
MOZZARELLA TOMATO CLASSIC	9.5
ROASTED CARROTS, FETA & PISTACHIO	8
With lemon-nigella dressing. (Serve room temperature)	
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 Cacciocavallo	
Served with quince paste, grapes & crackers	
CHOICE OF 3	
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.	
CHOICE OF 3	
ALL ABOARD	32
A full spread of British cheeses & Italian charcuterie for sharing	