

## I Cicchetti

Panisse (v*)	5
Mixed olive focaccia, tomato + kabocha squash harissa (v*)	7.5
Piave vecchio, allotment plum + apple chutney	8
Mixed olives, green tomatoes, garlic, lemon + rosemary (v*)	5.5

## Gli Affettati con Pane

Salame Finocchiona {3 month cured pork salame with fennel seed}	7
Mortadella Oro Pistachio {Cured pork with black pepper, nutmeg + DOP Bronte pistachios}	7
Salame Toscano {3 month cured pork salame with garlic, black pepper + red wine}	6.5

## Gli Antipasti

Garlic bread (v*)	7
Venetian spiced cauliflower fritto, tomato veloute (v*)	9
Burrata, blood orange, pickled chilli, capers, rocket + mint (v*)	10
Pea, spinach + new potato soup, crème fraîche, pine nut + nduja oil (v*)(n)	8.5
Shaved fennel, celery, grana padano + artichoke, lemon + caper dressing (v*)	9.5

## La Pasta

Mezze paccheri, 16 hour beef short rib ragu, grana padano	19.5
Mezze paccheri, leeks, pancetta, pecorino crema + walnut (n)	18.5
Pappardelle, tomato, artichoke, capers, chilli, pangrattato (v*)	18.5
Pappardelle, lamb + red pepper ragu, smoked ricotta, lemon + parsley gremolata	20
Strascinati, lemon, speck + chicken skin crème fraîche, pea, fennel + tarragon (v*)	18
Strascinati, green lentil, porcini + chestnut mushroom ragu (v*)	18.5
Cacio + pepe mezzelune, parmesan rind brodo, onion, cabbage + chestnut (n)	18.5
Gnocchi, carrot + saffron butter, goat's cheese, pistachio, pickled chilli (v*)	18.5

## I Dolci

Gelati + sorbetti - up to 3 scoops of Alice's homemade ice creams (v*)	3/5/7
Affogato, with vanilla or Nutella ice cream (v)	7.5
Chilled rice pudding, plum + damson compôte (v)	8.5
Venetian carrot + almond cake, whipped mascarpone (v*)(n)	8.5
Vin santo + cantuccini (v)(n)	7.5
Pacenzia Zibibbio Sicilian dessert wine 100ml (v*)	7.5
Homemade elderflower vermouth 50ml (v*)	4

**v** - vegetarian version available **v\*** - vegan version available **n** - contains nuts or seeds

Please inform us of ALL allergies + dietary requirements

Excepting the focaccia, mushroom + lentil ragu and the cacio + pepe mezzelune, the rest of the menu is available with gluten free alternatives.

Service charge is not included. Whatever you leave is divided equally amongst all our staff.

## **Il Glossario**

**Panisse** Fried chickpea flour nuggets with chilli + rosemary

**Piave Vecchio** 18 month aged cow milk cheese from the Dolomites. Rich, nutty caramel flavour. Firm but creamier than Parmesan

**Mezze Paccheri** Fat pasta tubes with a name emulating the Neapolitan slang for slap - paccharia - and the noise that they make as you eat them

**Gremolata** Dry condiment of parsley, garlic + lemon zest

**N'duja** Calabrian pork salame with a spreadable consistency with intense chilli heat

**Pangrattato** AKA 'Poor man's parmesan', toasted breadcrumbs frequently used as an alternative to cheese in the Southern regions of Italy

**Strascinati** similar to orecchiette, a short pulled pasta shape from Basilicata

**Pappardelle** Broad pasta ribbons from Tuscany made with free range eggs

**Cacio e Pepe Mezzelune** Pecorino and black pepper stuffed pasta in a half moon shape

**Brodo** Broth made with vegetable scraps and Parmesan rind. Traditionally served with stuffed pasta and eaten for special occasions throughout winter

**Vin Santo** Traditional Tuscan fortified wine, similar to sweet sherry

**Cantuccini** Twice baked Tuscan almond biscuits. Perfect for dunking into Vin Santo