

I Cicchetti

Panisse (v*)	5
Cerignola olives, green chilli, coriander leaf, cumin + garlic (v*)	5.5
Rosemary focaccia, whipped chicken skin, speck + sage butter	7.5
Toma Maccagno cheese, pickled green tomatoes (v)	7.5

Gli Affettati con Pane

Speck {6 month cured smoked pork leg}	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
Celeriac + almond soup, focaccia croutons, preserved lemon gremolata (v*)(n)	8
Cabbage, fennel, apple + celery salad, caramelised walnuts, pecorino (v*)(n)	9.5
Burrata, radicchio, pear + hazelnut, orange + aleppo chilli dressing (v)(n)	10
Sprouting broccoli + cauliflower, n'duja butter, capers + almonds (v*)(n)	9

La Pasta

Mezze paccheri, 16 hour beef short rib ragu, grana padana	19.5
Mezze paccheri, roast squash, hazelnuts, fermented chilli butter (v*)(n)	18
Pappardelle, crème fraîche, roast leek, pepper + kale, walnut pangrattato (v*)(n)	18.5
Pappardelle, Napoli sausage, smoked scamorza crema, radicchio + red onion	19
Casarecce, fava + borlotti beans, cime di rapa, grana, chilli oil (v*)	18
Casarecce, green lentil, porcini + chestnut mushroom ragu (v*)	18.5
Spinach + ricotta ravioli, artichoke, butter + sage (v)	19
Gnocchetti, slow cooked duck, chestnut + marsala, pickled prunes	20

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
Panna cotta, rosemary roast plum compote, chocolate crumble	8.5
Apple, marmalade + walnut mincemeat treacle tart, clotted cream (v*)	8.5
Vin santo + cantuccini (v)(n)	7.5
Pacenzia Zibibbo 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 triangoli, ravioli and the treacle tart, 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

Toma Maccagno Piemontese raw cow milk cheese with sweet, nutty flavour

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

Napoli sausage Italian pork sausage with a sweeter flavour than a traditional British banger

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

Casarecce Twisted scroll shaped pasta from Sicily

Pappardelle Broad pasta ribbons from Tuscany made with free range eggs

Cime di Rapa Cruciferous leafy brassica with a sweet, bitter and mustardy taste

Radicchio Chicory leaf with a bitter and spicy flavour. A popular Italian vegetable due to the national obsession with healthy digestion

Triangoli Triangle shaped stuffed pasta

Pecorino Romano Aged Sheep's cheese with a salty intense piquant flavour

Vin Santo Traditional Tuscan fortified wine, similar to sweet sherry

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