

I Cicchetti

Panisse (v*)	5
Artichoke heart, ricotta salata, rosemary + lemon (v*)	6.5
Cerignola olives, orange, cumin, coriander + cardamom (v*)	5.5
Gnocco fritto, sundried tomatoes + stracchino (v)	6.5

Gli Affettati con Pane

Bresaola {3 month, juniper + rosemary cured beef topside}	6
Speck {smoke cured pork leg with juniper + bay leaf, from South Tyrol}	6
Capocollo {3 month cured pork neck rubbed with Italian herbs + spices}	6
Salame Toscano {3 month cured pork salami with black peppercorns + red wine}	6

Gli Antipasti

Garlic bread (v*)	6
Beetroot + fennel soup, parmesan gougères (v*)	7.5
Rainbow carrots, honey + brown butter vinaigrette, chilli (v)	9
Burrata, purple sprouting broccoli, nduja + caper dressing, almonds (v*)(n)	9.5
Jerusalem artichoke, blood orange, parsley, hazelnut + Castel Rosso (v*)(n)	9

La Pasta

Paccheri, 16 hour beef short rib + Chianti ragu, Grana Padano	18
Paccheri, roast cauliflower + smoked scamorza veloute, crispy sage, cauliflower leaf pangrattato (v)	17.5
Bucatini, tomato, nduja, mixed olives + capers (v*)	17
Bucatini, caramelised fennel, artichoke heart, pine nut + mascarpone (v*)(n)	18
Chestnut, oyster + porcini mushroom + Hodmedod's olive green lentil lasagne, chilli agrodolce (v*)	17.5
Strascinati, Hodmedod's Maris Bead fava beans, pancetta, chilli oil + wild fennel pollen	17.5
Strascinati, Napoli sausage, friarielli, chilli + garlic (v*)	17.5
Spinach + ricotta gnocchi, tomato, onion seed + curry leaf oil (v*)	17

II Glossario

Panisse Fried chickpea flour nuggets with chilli + rosemary
Ricotta Salata Ricotta salted + pressed for 90 days resulting in a firm, slightly crumbly texture
Gnocco Fritto Fried leavened dough squares from Emilia Romagna, traditionally served with cured meat or cheese as nibbles
Stracchino Young Alpine Italian cow's milk cheese with buttery texture and delicate, fresh flavour
Castel Rosso Ancient Piedmontese crumbly cows' milk cheese with a slight tang and hint of spice
Paccheri Fat pasta tubes with a name emulating the Neapolitan slang for slap - 'paccharia'
Gougères Small choux pastry puff
Pangrattato AKA 'poor man's parmesan', toasted stale breadcrumbs, used to scatter over the top of Italian dishes
Scamorza Cow's milk cheese from the South of Italy, similar to mozzarella, but with a smoked flavour
Bucatini A thick spaghetti like pasta with a hole running through the centre
Strascinati Puglian pasta shape similar to orecchiette, but with a slightly longer, pulled out shape
Fava beans From the broad bean family, fava beans are left to mature and dry on the plant, resulting in a firmer legume
Friarielli A green cruciferous vegetable also known as broccoli rabe with a bitter, nutty + mustardy flavour
Agrodolce Sweet + sour condiment made with honey, red wine vinegar, shallots, chilli + raisins

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

Apart from the lasagne, gluten free pasta and gnocchi are available on request.

Most of the rest of the menu is available with gluten free alternatives.

Please inform us of all allergies + dietary requirements. Unfortunately, we cannot guarantee the absence of traces of nuts.

In our continuing efforts to run a more regenerative business, we now source all of our dried pulses + legumes from Hodmedod's, an independent Suffolk business focused on British grown pulses + grains. We have purposely removed all seafood from our menu due to overfishing + sustainability concerns, + our inland city location. Our menu is vegetable centric as we push more + more towards cooking homegrown produce through the seasons, using various methods to preserve any excess or overripe fruit + vegetables, + fully committing to use our leftovers and pieces usually considered food waste in menu options like flavoured oils, stews, pickles, pestos + gelati.

Service charge is not included. Whatever you leave is divided equally amongst all our staff in addition to their wage