

## I Cicchetti

	out	in
Panisse (v*)	4	4.5
Nocellara olives, fennel seeds, oregano, garlic + orange (v*)	4.5	5
Carta di Musica, tomato, kalamata + hazelnut tapenade (v*)(n)	5	5.5
Artichokes hearts, chilli, mint + ricotta salata (v*)	5	5.5

## Gli Affettati con Ciabatta di Nizi

Culatello {12 month cured pork inner thigh - more highly revered than Parma ham}	5	5.5
Bresaola {beef loin cured for 3 months, gently spiced}	5	5.5
Mortadella Oro Pistachio {Finely ground pork salame with pistachio + black pepper}(n)	5	5.5
Salame Ventricina {3 month cured pork salame with paprika + red peppers}	5	5.5

## Gli Antipasti

Garlic bread (v*)	5	5.5
Crispy new potatoes, preserved lemon + herb aioli (v*)(n)	7	7.5
Dressed citrus fruit, fennel + parmesan salad, smoked almonds (v*)(n)	7.5	8
Burrata, culatello, artichoke heart + marjoram oil	9.5	10
Roast leeks, garlicky almond sauce, sage + garlic pangrattato (v*)(n)	7.5	8

## La Pasta

Mezze maniche, 16 hour beef short rib + Chianti ragu, Grana Padano	14	15
Mezze maniche, broccoli, pea + basil pesto, chilli + garlic (v*)(n)	13.5	14.5
Mezze maniche, gorgonzola piccante + red onion, walnuts (n)	13.5	14.5
Mafaldine, leek, fennel, lemon + parsley cream (v*)	13.5	14.5
Mafaldine, tomato, mixed olives, capers + smoked paprika oil (v*)	13.5	14.5
Pork, n'duja, hazelnut + ricotta cannelloni (n)	14.5	15.5
Confit chicken in lemon broth, pasta mista, ricotta salata	14.5	15.5
Culurgiones, tomato, pecorino + mint oil (v)	14	15
Leek, radicchio + ricotta girasoli, sage butter, salame scrap ragu	14	15

## I Dolci

Gelato + sorbet: take out - 2 scoops; eat in - up to 3 scoops (v*)	4	3/4.5/5.5
Affogato with vanilla or Nutella (v)	n/a	6
Chocolate, orange + olive oil ganache, oat chantilly cream, lace cookie (v*)	6.5	7.5
Hazelnut panna cotta, rhubarb + ginger compote (n)	6.5	7.5
Pecorino Toscano Oro Antico cheese, rosemary cracker, fig jam (v)	6	7
Vin Santo e Cantuccini (v)(n)	n/a	6.5
Pacenzia Zibibbo Sicilian dessert wine 100ml (v*)	n/a	7.5

## II Glossario

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

**Ricotta salata** Firm, crumbly + aged salted ricotta

**Carta di Musica** Sardinian crackers rolled out so thinly that you should be able to read music through them

**Burrata** Mozzarella pouch stuffed with soft stracciatella curds

**Mezze maniche** 'Short sleeves' - a short tubular pasta

**Girasoli** Sunflower shaped filled pasta

**Mafaldine** Long, flat pasta with ruffled edges

**N'duja** Calabrian pork sausage paste with a serious chilli kick

**Pangrattato** Toasted breadcrumbs used in Southern Italy as a 'poor man's parmesan'

**Pasta Mista** Odds and ends of mixed pasta scraps. Collected + cooked together to reduce waste

**Culurgiones** Sardinian filled pasta stuffed with potato, pecorino + mint

**Affogato** Two scoops of Alice's ice cream with an espresso shot to drown them in

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

Apart from our stuffed pasta, 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 other allergies + dietary requirements. Unfortunately, we cannot guarantee the absence of traces of nuts.

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