

I Cicchetti

Panisse (v*)	5
Rosemary + fennel seed focaccia, borlotti bean + sweet pepper tuffo, pine nuts (v*)(n)	7
Mixed olives, pomegranate, walnut + mint (v*)(n)	5.5
Gorgonzola cremoso, sweet pickled apricot	7

Gli Affettati con Pane

Prosciutto di San Daniele DOP { 13 month salt cured ham with a sweet and delicate taste}	6.5
Coppa Piacentina DOP { 4 month cured pork shoulder cured with garlic + spices}	6.5
Salame Toscano { 3 month cured pork salami with black peppercorns + red wine}	6

Gli Antipasti

Garlic bread (v*)	6.5
Braised butterbeans, rainbow chard, datterini tomatoes + chilli oil (v*)	8.5
Cauliflower fritti, apicius spiced salt, aioli (v*)	8.5
Mixed green bean salad, farro, pistachio, basil + ricotta salata (v*)(n)	9
Celery parmigiana, trapanese pesto (v*)(n)	9

La Pasta

Paccheri, 16 hour beef short rib + Chianti ragu, Grana Padano	18
Paccheri, caramelised onion + cabbage, walnut + pecorino Romano pangrattato (v*)(n)	17.5
Tagliolini, buttered wrinkled pea + salami scrap ragu	17.5
Tagliolini, fresh tomato + garlic, olive oil, burrata (v*)	18.5
Strozzapreti, watercress, soft herb + sunflower seed pesto, late summer greens (v*)(n)	17.5
Strozzapreti, tomato, friarielli, nduja + taggiasca olives (v*)	17.5
Goat's cheese + beetroot tortelloni, parmesan fonduta, hazelnuts + sage (n)	18.5
Confit chicken, fennel + saffron risotto, bay leaf oil	19

Il Glossario

Panisse Fried chickpea flour nuggets with chilli + rosemary

Tuffo Italian word for dip

Ricotta Salata Sheep's milk ricotta, salted, pressed and aged for 90 days to yield a firm texture and salty flavour

Pecorino Romano One of Italy's oldest cheeses, a hard sheep milk cheese with a sharp, salted flavour

Farro Italian whole wheat grain

Trapanese pesto Sicilian pesto made using tomatoes, basil + almonds

Paccheri Fat pasta tubes with a name emulating the Neapolitan slang for slap - 'paccharia'

Nduja Spreadable pork + chilli salami from Calabria. Our homemade vegan version uses sun-dried tomatoes, green olives + mixed spices

Apicius spices Ancient Roman spice blend of long pepper, rosemary, celery + mustard seeds, cumin, fennel, ginger + caraway

Pangrattato AKA 'poor man's parmesan', toasted stale breadcrumbs, used to scatter over the top of Italian dishes

Spaghetti alla Chitarra Square spaghetti, traditionally made by pushing pasta through a frame of wires that look like guitar strings

Strozzapreti 'Priest stranger' pasta; a long shape with a slight twist

Friarielli A green cruciferous vegetable. also known as broccoli rabe with a bitter, nutty + mustardy flavour

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

Please inform us of all allergies + dietary requirements.

Excepting the tortelloni, most of the rest of the menu is available with gluten free alternatives.

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 scraps 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.