

I Cicchetti

Panisse (v*)	5
Balsamic red onion + fig focaccia, hazelnuts + spiced dipping oil (v*)(n)	7.5
Peroni battered frickles, gorgonzola tuffo	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}	6.5
Bresaola {3 month cured beef loin rubbed with red wine + spices}	7
Salame Toscano {3 month cured pork salame with garlic, black pepper + red wine}	6.5
Speck {Smoked ham with spices from Alto Adige}	7

Gli Antipasti

Garlic bread (v*)	7
Melon, peach, fennel, speck salad, fennel seed + urfa chilli dressing (v*)	10
Burrata, beetroot, rocket + walnut, lacto fermented plum vinaigrette (v*)(n)	10
Pea, spinach + new potato soup, crème fraîche, pine nuts + nduja oil (v*)(n)	8.5
Sprouting broccoli + kale, pickled shallots, garlic + almond sauce (v*)(n)	9.5

La Pasta

Mezze paccheri, 16 hour beef short rib ragu, grana padano	19.5
Mezze paccheri, tomato + kabocha squash harissa butter, aubergine + capers (v*)	18.5
Pappardelle, lemon ricotta, spinach, peas + hazelnuts (v*)(n)	18.5
Pappardelle, lamb, red pepper + kalamata olive ragu, parsley + lemon gremolata	20
Strascinati, pancetta, leek, fennel + pecorino Romano crema, pangrattato	18.5
Strascinati, Luganega sausage, friarielle, chilli + garlic (v*)	18.5
Gnocchi, carrot saffron butter, goat's cheese, pistachio + pickled chillies (v*)(n)	18.5
Spinach + ricotta ravioli, butter, sage, asparagus + walnut (v)(n)	19

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
Tiramisu	8.5
Fig leaf panna cotta, damson + blackcurrant compote, lemon verbena	8.5
Vin santo + cantuccini (v)(n)	7.5
Pacenzia Zibibbio Sicilian dessert wine 100ml (v*)	7.5
Homemade elderflower vermouth 50ml (v*)	4
Homemade bargnolino liqueur 25ml	3.5

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

Please inform us of ALL allergies + dietary requirements

Excepting the focaccia, the spinach + ricotta ravioli, and the tiramisù, 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

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

Friarielli Green cruciferous vegetable with a bitter, mustardy flavour. AKA cime di rapa or turnip tops

Luganega Sausage Italian pork sausage, sweeter in flavour than a typical British banger

Frickles Our homegrown + pickled gherkins, deep fried in Peroni lager batter

Tuffo Italian word for dip

Vin Santo Traditional Tuscan fortified wine, similar to sweet sherry

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