

I Cicchetti

Panisse (v*)	5
Chestnut mushroom, black garlic+walnut pate, rosemary + fennel seed focaccia (v*)(n)	7.5
Nocellara olives, dry vermouthe, juniper, coriander seed + lemon (v*)	5.5
Pecorino Durgali, winter giardiniera pickles	7.5

Gli Affettati con Pane

Speck {6 month cured smoked pork leg}	6.5
Bresaola {3 month cured beef rubbed with red wine + spices}	7
Salame Finocchiona {3 month cured pork salami with fennel seeds + red wine}	6.5

Gli Antipasti

Garlic bread (v*)	6.5
Burrata, orange, radicchio + smoked almonds, honey + sesame dressing (v)(n)	10
Braised chickpeas, cime di rapa, pancetta, chilli oil (v*)	9
Leeks vinaigrette, ricotta salata, hazelnuts + dill (v*)(n)	9
Polenta fries, fontina fonduta, gherkin (v)	9

La Pasta

Mezze paccheri, 16 hour beef short rib ragu, ricotta salata	19
Mezze paccheri, celeriac + king oyster mushroom, garlic oil + hazelnut (v*)(n)	18
Pappardelle, buttered salame scrap, broad bean + wrinkled peas	17.5
Pappardelle, gorgonzola, sprouting broccoli, pine nuts (n)	18
Strozzapretti, sage + onion butter, savoy cabbage, pickled walnuts (v*)(n)	17.5
Strozzapretti, brown lentil and mixed olive ragu (v*)	17.5
Smoked scamorza triangoli, crown prince squash + red onion caponata (v*)	18
Luganega sausages, butterbean, fennel, olive + lemon stew	19

I Dolci

Gelati + sorbetti - up to 3 scoops of Alice's homemade ice creams (v*)	3/5/6.5
Affogato, with vanilla or Nutella ice cream (v)	7
Ginger + date cake, bay poached pear in syrup, pouring cream (v*)	8.5
Meringue, orange, whipped mascarpone, olive oil (v)	8.5
Vin santo + cantuccini (v)(n)	7.5
Pacenzia Zibibbio Sicilian dessert wine 100ml (v*)	7.5
Homemade elderflower vermouthe 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 + ginger cake, most of the rest of the menu is available with gluten free alternatives.

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

Il Glossario

Panisse Fried chickpea flour nuggets with chilli + rosemary.

Ricotta Salata Ricotta cheese, salted and strained for 2 months to yield a crumbly medium soft, salty cheese.

Fontina Fonduta Alpine Italian cheese sauce also known as fondue. We make ours with Fontina - a cheese made with cows milk, aged for 90 days to give a buttery, rich 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.

Pappardelle Long fat pasta ribbons from the Lazio region.

Strozzapreti 'Priest strangler' pasta. A short twisted shape from Tuscany + Emilia Romagna.

Cime di Rapa A green cruciferous vegetable also known as Neapolitan broccoli rabe with a bitter, mustardy flavour.

Luganega Sausage Italian pork sausage with a sweeter flavour than a traditional British banger.

Durgali Pecorino Aged Sardinian Pecorino 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.