

	Out	In
I Cicchetti		
Panisse (v*)	3.5	4
Nocellara olives, almonds, harissa spices + coriander (v*)	4	4.5
Artichokes with salsa Eoliana (v*)	4.5	5
Gli Affettati		
Speck {6 month cured, lightly smoked ham}	4.5	5
Coppa Piacentino PDO {gently spiced rolled pork}	4.5	5
Salame Felino {pepper + white wine infused from Emilia-Romagna}	4	4.5
Salame Sopressa Veneta Aglio {coarse cut with nutmeg, garlic + pepper}	4	4.5
Gli Antipasti		
Garlic bread (v*)	4.5	5
Clams, lardo, fennel, cannellini beans + lemon pangrattato	7.5	8
Spiced carrots, olives, homemade ricotta + pinenuts (v*)(n)	7	7.5
Burrata, roast squash + red grapes, sage + hazelnut pesto (v)(n)	8.5	9
La Pasta		
Paccheri, 16 hour beef short rib + Chianti ragu, ricotta salata	12.5	13.5
Paccheri, marsala cream, porcini + shallots (v*)	12.5	13.5
Mafaldine, Venetian duck ragu + swede ribbons	13.5	14.5
Fregola, tomato, red mullet, mussels, saffron aioli + leek oil	13	14
Toscanello bean + cavolo nero risotto, pecorino Re Nero, Nizi croutons (v*)	12.5	13.5
Luganega sausage, leek + taleggio risotto, crispy brussel sprouts	12.5	13.5
Pumpkin + pecorino tortelloni, onion + cider veloute, sage + seeds (v)(n)	13	14
Smoked scamorza + pecorino triangoli, tomato, aubergine + fennel seed pangrattato (v)	12.5	13.5
I Dolci		
Gelato + sorbet - 3 or 5 scoops to go, or up to 3 scoops eating in (v*)	4/6.5	3/4/5
Panettone trifle, vin santo, ricotta mousse + toasted almonds (n)	5.5	6.5
Brown sugar meringue, rosemary + pine nut praline + red wine poached pear (n)	6	7
Chocolate + bay leaf panna cotta, mixed berries + cardamon biscuit	5.5	6.5
Vin Santo + almond cantuccini (n)	n/a	5
Two scoop affogato - vanilla or Nutella	n/a	5.5

Il Glossario

Panisse Fried chickpea flour nuggets with chilli + rosemary

Salsa Eoliana Capers, sun-dried tomato + parsley pesto style sauce

Lardo 4 month cured pork back fat with rosemary + spices with a silky, melting mouthfeel. Served thinly sliced - a real delicacy from Tuscany's Apuan Alps.

Burrata Mozzarella pouch stuffed with soft stracciatella curds

Ricotta salata Firm, crumbly + aged salted ricotta

Mafaldine Ribbon pasta with wavy edges

Fregola Tiny toasted pasta balls from Sardinia

Toscanello beans Hard to come by white beans delicate flavour + creamy texture

Triangoli Triangle shaped stuffed pasta

Panettone Italian sweet bread studded with candied fruit + raisins

Affogato Gelato with a shot of espresso

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.