

	<b>out</b>	<b>in</b>
<b>I Cicchetti</b>		
Panisse (v*)	4	4.5
Nocellara olives, lemon, lime, garlic, chilli + coriander seed oil (v*)	4.5	5
Bocconcini impanati (v)	5.5	6
Artichoke hearts, mint, chilli + ricotta salata (v*)	5.5	6
<b>Gli Affettati con Ciabatta di Nizi</b>		
Culatello {12 month cured pork inner thigh - more highly revered than Parma ham}	5	6
Bresaola {beef loin cured for 3 months, gently spiced}	5	5.5
Salame Spianata Romana {4 month cured pressed pork salami with sweet flavour}	5	5.5
Salame Zia Ferrarese {6 month cured pork with black pepper + garlic}	5	5.5
<b>Gli Antipasti</b>		
Garlic bread (v*)	5.5	6
Bresaola, homemade goat's curd, watercress, cherries, walnuts + balsamic (n)	8.5	9
Burrata, peach, pickled cucumber, soft herbs + confit almond (v)(n)	9.5	10
Summer green vegetables, pecorino Toscano, hazelnuts + lemon oil (v*)(n)	7.5	8
Celery parmigiana, basil pesto (v*)	8.5	9
<b>La Pasta</b>		
Mezze maniche, 16 hour beef short rib + Chianti ragu, Grana Padano	14.5	15.5
Mezze maniche, trapanese pesto, roast aubergine (v*)(n)	14	15
Mezze maniche, pea, mint + lemon sauce, fried artichoke hearts (v*)	14	15
Pappardelle, spiced lamb + pinenut, dill yogurt (n)	15	16
Pappardelle, green lentils, roast peppers, homemade ricotta (v*)	14.5	15.5
Pork, n'duja, hazelnut + ricotta lasagne (n)	14.5	15.5
Mozzarella + sun dried tomato ravioli, smoked butter + broad beans (v)	14.5	15.5
Scamorza + pecorino triangoli, asparagus, salami scrap ragu	15	16
<b>I Dolci</b>		
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
Cucumber + elderflower sorbet, melon + strawberries, Ludlow gin no. 5 (v*)	6.5	7.5
Tiramisu (v)	6	7
Hazelnut + coriander seed sbrisolona, sweet ricotta, poached apricot (v*)(n)	6.5	7.5
Vin Santo e Cantuccini (v)(n)	n/a	6.5
Pacenzia Zibibbo Sicilian dessert wine 100ml (v*)	n/a	7.5
<b>Il Glossario</b>		
<b>Panisse</b> Fried chickpea flour nuggets with chilli + rosemary		
<b>Ricotta salata</b> Firm, crumbly + aged salted ricotta		
<b>Bocconcini impanati</b> Breaded deep fried baby mozzarella balls		
<b>Burrata</b> Mozzarella pouch stuffed with soft stracciatella curds		
<b>Mezze maniche</b> 'Short sleeves' - a short tubular pasta		
<b>Trapanese pesto</b> Sicilian pesto of tomato, almond, basil, mint + pecorino		
<b>Pappardelle</b> Long, broad flat egg pasta		
<b>N'duja</b> Calabrian pork sausage paste with a serious chilli kick		
<b>Triangoli</b> Triangle shaped stuffed pasta		
<b>Scamorza</b> Smoked mozzarella		
<b>Sbrisolona</b> A Lombardian cake that is more like a crumbly biscuit, traditionally made with nuts + polenta		
<b>Affogato</b> 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.