

I Cicchetti

Panisse (v*)	5
Mixed olive focaccia, tomato + kabocha squash harissa (v*)	7.5
Gorgonzola cremoso, sweet pickled apricots + damsons	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}	7
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

Gli Antipasti

Garlic bread (v*)	7
Venetian spiced cauliflower fritto, tomato veloute (v*)	9
Burrata, grapefruit, pickled rhubarb, watercress + hazelnuts (v*)	10
Pea, spinach + new potato soup, crème fraîche, pine nut + nduja oil (v*)(n)	8.5
Shaved fennel, celery, grana padano + artichoke, lemon + caper dressing (v*)	9.5

La Pasta

Mezze paccheri, 16 hour beef short rib ragu, grana padano	19.5
Mezze paccheri, leeks, pancetta, pecorino crema + walnut (n)	18.5
Pappardelle, tomato, artichoke, olives, capers, chilli (v*)	18.5
Pappardelle, lamb + red pepper ragu, smoked ricotta, lemon + parsley gremolata	20
Strascinati, lemon + speck crème fraîche, pea, fennel + tarragon (v*)	18.5
Strascinati, walnut + marjoram crema, asparagus, pangrattato (v*)(n)	19
Gnocchi, carrot saffron butter, goat's cheese, pistachio + pickled chillies (v*)(n)	18.5
Cacio + pepe ravioli, spring greens + parmesan rind brodo, mixed herb lemon pesto (n)	18.5

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
Panna cotta, apple, fig and plum compote	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 cacio + pepe mezzelune, 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

Cacio e Pepe Mezzelune Pecorino and black pepper stuffed pasta in a half moon shape

Brodo Broth made with vegetable scraps and Parmesan rind. Traditionally served with stuffed pasta and eaten for special occasions throughout winter

Vin Santo Traditional Tuscan fortified wine, similar to sweet sherry

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