

I Cicchetti

Mixed olives, orange, Aleppo chilli, shallot, coriander seed + thyme (v*)	5.5
Panisse (v*)	5
Gorgonzola cremosa, homemade sweet fruit pickles	7
Caramelised celeriac tuffo, spiced walnuts, grissini Torinesi (v*)(n)	6.5

Gli Affettati con Pane

Bresaola {3 month, juniper + rosemary cured beef topside}	6
Speck {smoke cured pork leg with juniper + bay leaf, from South Tyrol}	6
Spianata Romana Piccante {45 day cured pork salame with red pepper + Calabrian chilli}	5.5
Salame Felino {3 month cured pork salami with black peppercorns, garlic + white wine}	5.5

Gli Antipasti

Garlic bread (v*)	6
Radicchio, pear, dates, pecans, Castel Rosso, raspberry vinaigrette (v*)(n)	9
Roast cauliflower, garlic, confit almonds, pickled mushrooms, Toma Maccagno (v*)(n)	9
Tomato + parmesan rind soup, smoked quinoa + parmesan gougères	7.5
Savoy cabbage, white onion + chestnut gratin (v*)(n)	8.5
Cotenne pork meatballs, olive green lentils in tomato, salsa verde	9

La Pasta

Paccheri, 16 hour beef short rib + Chianti ragu, Grana Padano	17.5
Paccheri, Luganega sausage, saffron cream + porcini (v*)	17.5
Bucatini, tomato, n'duja, mixed olives, capers (v*)	17
Bucatini, cavolo nero, burrata, golden garlic pangrattato (v*)	18
Mafalda corta, chickpeas, chilli oil, winter savoury pangrattato (v*)	16.5
Kabocha squash, kale, red onion + fontina lasagne, red chilli + raisin agrodolce (v)	18
Straccinati, buttered salami scrap + wrinkled pea ragu	17
Belly pork, fava bean, fennel + kale stew	18

I Dolci

Gelato + sorbet - up to 3 scoops (v*)	3/5/6.5
Affogato with vanilla or Nutella ice cream(v)	7
Poached quince, hazelnut + coriander seed sbrisolona, sweet sheep's ricotta (v*)(n)	8
Orange blossom + cardamom panna cotta, spiced mandarin, salted pistachio brittle (n)	8.5
Chocolate + stem ginger mousse, vanilla ice cream, wild fennel pollen (v*)	8.5
Homemade Bargnolino 25ml	3.5
Vin Santo e Cantuccini (v)(n)	7
Pacenzia Zibibbio Sicilian dessert wine 100ml (V*)	7.5

Il Glossario

Panisse Fried chickpea flour nuggets with chilli + rosemary

Tuffo Italian word for dip

Castel Rosso Ancient Piedmontese crumbly cows' milk cheese with a slight tang and hint of spice

Toma Maccagno Raw cows' milk cheese with semi soft interior and delicate buttery flavour

Paccheri Fat pasta tubes with a name emulating the Neapolitan slang for slap - 'paccharia'

Gougères Small choux pastry puff

Pangrattato AKA 'poor man's parmesan', toasted stale breadcrumbs, used to scatter over the top of Italian dishes

Cotenne Italian nose to tail eating - Alice has trimmed, slow boiled and finely chopped the pork rind from our belly pool stew, to add velvety richness to homemade pork meatballs

Bucatini A thick spaghetti like pasta with a hole running through the centre

Mafalda Corta Short pasta with a wavy curved edge

Straccinati Puglian pasta shape similar to orecchiette, but with a slightly longer, pulled out shape

Fava beans From the broad bean family, fava beans are left to mature and dry on the plant, resulting in a firmer legume

Sbrisolona Lombardian biscuit made with nuts and spices, with a similar texture to a British crumble topping

Bargnolino An Italian version of sloe gin, served chilled as a shot at the end of a meal. Ours is made with dry gin, Lambrusco rosso, Humber woodland sloes and winter spices.

v - vegetarian version available 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 all allergies + dietary requirements. Unfortunately, we cannot guarantee the absence of traces of nuts.

In our continuing efforts to run a more regenerative business, we now source all of our dried pulses + legumes from Hodmedod's, an independent Suffolk business focused on British grown pulses + grains. We have purposely removed all seafood from our menu due to overfishing + sustainability concerns, + our inland city location. Our menu is vegetable centric as we push more + more towards cooking homegrown produce through the seasons, using various methods to preserve any excess or overripe fruit + vegetables, + fully committing to use our leftovers in menu options like stews, pestos + gelati. Service charge is not included. Whatever you leave is divided equally amongst all our staff in addition to their wage.