

## I Cicchetti

Panisse (v*)	5
Mushroom, walnut + black garlic pate, rosemary+fennel seed focaccia toast (v*,n)	7.5
Nocellara olives, dry vermouthe, juniper, coriander seed + orange (v*)	5.5
Taleggio, sweet pickled prunes	7

## Gli Affettati con Pane

Prosciutto di San Daniele DOP {13 month salt cured ham with a sweet and delicate taste}	7
Bresaola {3 month cured beef rubbed with red wine + spices}	6.5
Salame Toscano {3 month cured pork salami with black peppercorns + red wine}	6.5

## Gli Antipasti

Garlic bread (v*)	6.5
Cauliflower, Toma Maccagna cheese, pickled mushrooms + confit almonds(v*, n)	9.5
Burrata, smoked beetroot, hazelnut, radicchio, pickled blackcurrant (v*, n)	10
Roast heritage squash, onion puree, chilli + pumpkin seed salsa (v*, n)	9
Butterbeans + kale, smoked paprika confit tomatoes, herby green yogurt (v*)	9

## La Pasta

Mezze paccheri, 16 hour beef short rib ragu, ricotta salata	18.5
Mezze paccheri, cavolo nero, golden garlic pangrattato (v*)	17
Fettuccine, chicken skin, thyme + lemon butter, trifolati mushrooms	18
Fettuncine, celeriac + mascarpone veloute, chestnuts + leek oil (v*)(n)	18
Strascinati, pinto + haricot beans, tomato, pancetta, chilli + rosemary oil (v*)	17.5
Strascinati, friarielli, Luganega sausage, chilli + garlic (v*)	17.5
Pumpkin + pecorino tortelloni, chickpeas, sage, nduja oil (v*)	18
Mixed cabbage, olive green lentil + walnut lasagne (v*, n)	18

## 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
Tiramisu (v)	8.5
Plum, apple + walnut mincemeat frangipane tart, pouring cream (v*)	8.5
Pecorino Durgali, pear, Puglian chestnut honey	9
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 tortelloni + lasagne, 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.

**Taleggio** Semisoft, washed-rind cheese from Lombardy with a mild + buttery, yet tangy flavour.

**Toma Maccagna** Raw soft cow's milk cheese. Delicate, medium ripe and butter flavoured.

**Salsa Verde** Brightly flavoured green sauce made with mixed green herbs, capers and garlic.

**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.

**Fettucine** Long fat pasta ribbons from the Lazio region.

**Pangrattato** AKA 'poor mans parmesan', toasted stale breadcrumbs, scattered over the top of dishes.

**Trifoliate** Porcini mushrooms sautéed with butter and herbs.

**Strascinati** Pulled pasta shape, larger but similar to orecchiette.

**Friarielli** A green cruciferous vegetable also known as broccoli rabe with a bitter, mustardy flavour.

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

**Nduja** Spreadable pork + chilli salame from Calabria. Our homemade vegan version uses sun-dried tomatoes, green olives + mixed spices.

**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.