

I Cicchetti

Panisse (v*)	5
Seeded focaccia, broad bean tuffo, spiced hazelnuts (v*)(n)	7
Nocellara olives, dry vermouthe, juniper, coriander seed + lemon (v*)	5.5
Pecorino Durgali, giardiniera pickles	7

Gli Affettati con Pane

Homemade porchetta {rolled pork belly, stuffed with fennel, garlic + herbs}	7
Bresaola {3 month cured beef rubbed with red wine + spices}	7
Salame Finocchiona {3 month cured pork salami with fennel seeds + red wine}	6.5

Gli Antipasti

Garlic bread (v*)	6.5
Leeks, pepper + almond sauce, smoked almond crumb, aleppo chilli oil (v*)(n)	9
Courgette, potato + fontina gratin, basil + pecorino pesto (v)(n)	9
Burrata, watercress, romaine+butterhead lettuces, lemon + herb vinaigrette (v*)	10
Homemade porchetta, olive green lentils, broad beans, tarragon + mustard	10

La Pasta

Mezze paccheri, 16 hour beef short rib ragu, ricotta salata	19
Pappardelle, fennel, onion, caper, pine nut + saffron ragu, pangrattato (v*(n))	18.5
Pappardelle, ricotta, watercress, confit tomatoes, asparagus (v*)	18
Orecchiette, mixed leafy spring greens, pecorino + toasted hazelnuts (v*)(n)	17.5
Orecchiette, chicken, leek, pancetta + tarragon	18
Smoked scamorza triangoli, crown prince squash + red onion caponata (v*)	18
Goat's cheese + beetroot tortelloni, pink peppercorn + poppy seed butter (v)	18
Roman spiced lamb, wrinkled pea + artichoke heart stew, shallot + mint oil	20

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
Panna cotta, strawberries in elderflower, pistachio (v*)(n)	8.5
Chocolate pecan pie, ginger poached rhubarb (v*)(n)	8.5
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 triangoli, tortellini and pecan pie, 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.

Ricotta Salata Ricotta cheese, salted and strained for 2 months to yield a crumbly medium soft, salty cheese.

Tuffo Italian word for dip

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.

Pappardelle Long fat pasta ribbons from the Lazio region.

Orecchiette 'Little ears' shaped pasta. Excellent at holding sauces

Fontina Medium soft cow's cheese with a mild, nutty + sweet flavour

Pangrattato AKA 'poor man's Parmesan', toasted breadcrumbs used frequently in southern Italy instead of cheese

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.