

16th - 25th July

I Cicchetti

	Out	In
Salame Spianata Romana piccante	4	4.5
Nocellara olives, orange, chilli, fennel + mustard seeds (v*)	3.5	4
Charred peppers, marjoram + anchovies (v*)	4.5	5

Gli Antipasti

Speck, griddled melon, celery + walnut (n)	8	8.5
Artichoke, fennel, tomato + olives, saffron aioli (v*)	7.5	8
Burrata, green summer veg, tarragon + lemon dressing (v)	8.5	9
Panzanella (v*)	6	6.5

La Pasta

Paccheri, 5 hour beef short rib + Chianti ragu, ricotta salata	12.5	13.5
Paccheri, tomato, courgette, mint + pecorino Toscano oro antico (v*)	11.5	12.5
Pappardelle, sausage, artichoke, mascarpone + hazelnuts (n)	12	13
Pappardelle, sweetcorn, ricotta, lemon + basil (v*)	12	13
Fregola, tomato, mixed seafood, saffron aioli + basil oil	12.5	13.5
Wild boar triangoli, pumpkin veloute + fried sage	12.5	13.5
Smoked scamorza + pecorino triangoli, tomato, aubergine + fennel seed pangrattato (v)	12.5	13.5

I Dolci

Gelato + sorbet - 3 or 5 scoops to go or up to 3 scoops eating in (v*)	4/6.5	3/4/5
Tiramisu (v)	4.5	5.5
Chocolate panna cotta, cherries + crumbled amaretti (n)	5.5	6.5

Il Glossario

Burrata Mozzarella pouch stuffed with soft stracciatella curds

Speck Smoked cured pork belly

Panzanella Tuscan tomato + bread salad

Ricotta salata Firm, crumbly + aged salted ricotta

Fregola Lightly toasted Sardinian semolina pasta in a small ball shape

Scamorza 'Strangled' mozzarella, smoked over beechwood with a sweet, milky flavour

Pangrattato Toasted breadcrumbs used in Southern Italy as a 'Poor mans' parmesan'

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.

Please inform us of other allergies + dietary requirements. Unfortunately, we cannot guarantee the absence of traces of nuts.