

FOCACCIA & SNACKS/ BREAD & SNACKS

- Cestino di pane focaccia in casa £5
Home made focaccia, Olive oil & Balsamic vinegar
(1, 12) **V/VE**
- La nostra Focaccia & olive di Castelvetrano £6
Homemade focaccia, olives (1) **V/VE**

TAGLIERI / SHARING BOARDS

- PRIMITIVO £19
Prosciutto crudo San Daniele e burrata di bufala
San Daniele cured ham and fresh buffalo milk burrata
cheese (1,7)
- TAGLIERE DELLO CHEF £32
Una selezione speciale di salumi e formaggi dalla
nostra Deli
A special chef selection of cold cut meats and cheeses
from our Deli Counter - perfect to share- serves 2/4
(1, 7, 12)

ANTIPASTI / STARTERS

- Caponata con bocconcini di bufala £12
Caponata served with buffalo bocconcini (7,9,12) **V**
- Crocchette di granchio e gamberi, maionese all'aglio nero £13.5
Crab and prawn croquette served with black garlic
mayo (1,2,3,4,7,10)
- Insalata di barbabietola con formaggio di capra, £13
arancia, aceto balsamico, erbe aromatiche
Beetroot salad with goat cheese, orange wedge,
balsamic dressing and herbs (7,12) **V**
- Bruschetta con pomodorini confit e ricotta £7
Tomatoes confit and ricotta bruschetta (1,7) **V**
- Capesante grigliate con crema di topinambur e £14.5
crescione
Grilled scallops, creamed Jerusalem artichokes &
watercress (2,7)
- Burrata con zucchine marinate, pesto al pistacchio e £14
polvere di pomodori secchi
Burrata with marinated courgettes, pistachio pesto
sundried tomato dust (7,8,12) **V**
- Insalata di finocchi, arance, puntarelle, noci £12
Fennel, oranges, puntarelle and walnut salad (7,8,12)
V/VE
- Carpaccio di anatra affumicato, fichi e taccole £14
Smoked duck carpaccio, figs and mangetout (10,12)

PRIMO / FRESH PASTA & RISOTTO

- Tagliolini fatti in casa con pomodoro, basilico £13
Homemade tagliolini with tomato sauce, basil (1,3,9) **V**
- Pappardelle fatte in casa con ragout del giorno £16
Homemade pappardelle with daily ragout (1,3,7,9,12)
- Tagliolini al granchio nella sua bisque £22
Homemade tagliolini, fresh crab, bisque (1,3,7,9,12)
- Risotto ai funghi selvatici £20
Wild mushrooms risotto (7,9) **V**
- Ravioli del Plin con noci e fonduta £17
Braised beef ravioli, walnuts and cheese fondue
(1,3,7,8,9,12) **V**
- Raviolini cacio e pepe, burro allo zafferano £17
Small ravioli with pecorino cheese, crackled black
pepper & saffron butter (1,3,7) **V**
- Paccheri con pesto di peperoni, olive e briciole di pane £15
Vegan pasta with red pepper pesto, olives and
aromatic bread crumble (1,3) **V/VE**
- Tagliolini con asparagi, bottarga e limone £20
Asparagus & bottarga tagliolini, lemon (1,3,4,7,9,12)

We have gluten free pasta that can be served with any
of the above pasta sauces

SECONDO / MAINS

- Guancia di bue brasata al barolo su crema di patate £26
Barolo braised Ox cheek with creamed potatoes (7,9,12)
- Costata di manzo con verdure di stagione arrostate £34
Prime organic ribeye steak, seasonal vegetables (7)
- Pesce del giorno con verdure di stagione £24
Fish of the day with seasonal vegetables (4,7)
- Costolette di agnello, patate novelle, piselli £28
Lamb cutlets, baby potatoes, peas (7)
- Asparagi grigliati, fonduta e chips di parmigiano £22
Grilled asparagus, cheese fondue and parmesan chips
(7) **V**
- Crocchette di merluzzo con salsa tartara £18
Cod goujons and tartare sauce (1,3,4,7,12)
- Fiorentina £ask
1kg dry aged T-Bone steak £ 10 per 100g (7) the
staff

CONTORNI / SIDES

- Zucchine fritte £6.5
Courgette fries (1.7) **V/VE**
- Patate Novelle alle erbe £6.5
New potatoes and seasonal herbs (7) **V/VE**
- Chips di panissa £6.5
Panissa chips (1) **V/VE**
- Insalata mista verde £5
Mixed leaves salad **V/VE**
- Fagiolini saltati con mandorle tostate £6.5
Sautéed green beans with almond shavings (8)
V/VE

DOLCI / DESSERTS

Tiramisu` £8.5
Tiramisu` (1,3,7)

Fondant al cioccolato con gelato alla vaniglia £9
Chocolate fondant and vanilla ice cream (1,7,8)

Torta del giorno £6
Cake of the day - ask for today's specials (1,7,8)

Panna cotta alla vaniglia con composta di frutti di £9
bosco e crumble di mandorle
Vanilla panna cotta with wild berries compote and
almond crumble (7,8)



EVENING DINING

Tuesday to Saturday
from 5pm

COCKTAILS to whet your appetite

Classic Negroni £12
Seductive vermillion, bracingly bitter - a mix of
Vermouth, bitter Campari and dry Gin

Montenegroni £12
A twist on the classic - Amaro Montenegro, Select, Dry
Gin and orange zest

Aperol Spritz £9.5
A classic, thirst quenching Aperol, with Prosecco and
soda

Campari Spritz £11
Campari with Prosecco and soda

Select Spritz £9.5
The quintessential Original Spritz from Venice,
garnished with a green olive to create the perfect blend
of balance and flavour

Select Spritz for two £17
Savour the Original Venetian Spritz in a carafe to share

G&T £11
With your choice of Italian Gin

Monte & Tonic £11
Amaro Montenegro - made from a secret blend of 40
botanicals, including vanilla, orange peels and
eucalyptus. Served with tonic and orange zest

Prices include VAT

A discretionary service charge of 12.5% will be added to your bill

Before ordering, speak to our staff if you have a food allergy/intolerance

Our produce is sourced fresh daily so there may be last minute changes

V=Vegetarian | VE=Vegan *Gluten free options are available on request
1=Cereals containing gluten, 2=Shellfish, 3=Eggs, 4= Fish, 5=Peanuts, 6=Soy, 7=Milk,
8=Walnut + almonds etc, 9 =Celery, 10=Mustard, 11=Sesame, 12=Sulfites