



Glass of Spanish Red Vermouth 7

Almonds <sup>vg/gf</sup> 4    Rosemary focaccia <sup>vg</sup> 4    Nocellara olives <sup>vg/gf</sup> 4.5  
Pan con tomate 5    White anchovies in oil <sup>gf</sup> 4.8    Padron peppers <sup>vg</sup> 6.5

### Small plates

Beetroot, citrus + pea shoot salad, walnuts, citrus dressing <sup>vg/gf</sup> 9  
Octopus + chorizo, roasted peppers, toasted focaccia 15  
Mussels, sauce Provençale 11  
Salt + pepper squid, wasabi aioli 10  
½ pint of crevettes, paprika aioli <sup>gf</sup> 12  
Prosciutto San Daniele d.o.p, caprese salad <sup>gf</sup> 15  
Pasteis de bacalhau, tartare 9.5  
Jamon Iberico de Teruel, pan con tomate 10  
Beet + vodka cured gravadlax, pea shoot + radish 14  
Grilled asparagus, broad beans, whipped feta + lemon curd bruschetta <sup>v</sup> 10

### Mains

Rib-eye tagliata, rocket, baby spinach, parmesan <sup>gf</sup> 28  
Italian sausages, braised lentils, purple kale 23  
Saffron risotto, fried artichoke flower, chilli oil <sup>vg/gf</sup> 22  
Poached sea trout, grilled asparagus, new potatoes, sauce hollandaise 24  
Pea + mint tortelloni, arrabiata sauce <sup>vg</sup> 21  
Lamb ragu pappardelle 18

### Sides

French fries <sup>vg</sup> 4.5    Tomato + onion salad <sup>vg/gf</sup> 5.5    Wilted spinach <sup>gf/vg</sup> 5    Baby gem, anchovy, Caesar <sup>gf</sup> 6.5

### Pizza 12"

Margherita - Fior di latte, tomato, basil <sup>v</sup> 11  
Piccante – N'duja, salami Napoli, fior di latte, tomato, red chillies 15  
Primavera – Melanzane, zucchini, friarelli, fior di latte, tomato <sup>v</sup> 14  
Capricciosa – Prosciutto cotto, artichoke heart, mushrooms, black olives, fior di latte, tomato 16.5  
Salsiccia – Italian fennel sausage, friarelli, fior di latte 15  
Puttanesca – Anchovies, black olives, capers, tomato 14  
Quattro Formaggi – Fior di latte, gorgonzola, tallegio, parmesan <sup>v</sup> 15  
Parma – Prosciutto di parma, rucola, parmesan, fior di latte, tomato 16  
Ve'duja – Vegan N'duja, mozzevella, tomato <sup>vg</sup> 15  
Marinara – Tomato, olive oil, oregano <sup>vg</sup> 10  
Burradella – Mortadella, burrata, crushed pistachio, fior di latte, pesto oil 17.5

*Please inform your waiter of any allergies and enquire about dietary options. Discounts are taken before VAT. Menus are subject to change due to seasonality and product availability. 04.04.2024. Exclusive hire events attract a 15% service charge to the bill, and for non-exclusive events, a discretionary 12.5% service charge will be added to the original bill.*