

DINNER MENU

daily wine tasting 25

NIBBLES

smoked almonds	4.5
nocellara olives	4.5
pane e olio	5.75
sourdough, homemade grissini, extra virgin olive oil	
alici di cetara tartufate	8
cetara anchovies, polenta and black truffle	

STARTER

ostriche	4.5 26
oyster tasting, homemade spicy sauce, verdello lemon	
insalata di ceci e bottarga	15
chickpeas, celery, grilled vegetables and bottarga	
tartare di tonno	21
tuna tartare, trombetta courgette, lovage	
sgombro e melanzana perlina	19
mackerel, "perlina" aubergine, wild fennel pesto	
polpo, lardo di colonnata, peperoni	30
roasted octopus, colonnata lard, grilled peppers, olives	
calamaretti fritti	18
black baby squid, saffron mayo	
burrata	19
burrata, tuscan tomato bread, seasonal fruits, vegetables	

PASTA

la pentolaccia di chitarrine allo scoglio	38
chitarrine with shellfish and molluscs in casserole	
"scarpetta"	2
sourdough to enjoy the sauce left...	
mezze maniche, cozze e zucchini	16
mezze maniche, mussels, sweet garlic, courgette	
calamarata alle sarde	20
calamarata, sardine, aubergine, pine nuts	
linguine ai gamberi rossi	27
linguine with red prawns, lemon and three pepper	
risotto al salto	22
fragola grape risotto, taleggio, wild mushrooms	

MAIN

calamaretti al nero	22
black ink squid, borlotti, delicate pumpkin	
spiedino arrosto di gamberi e calamari	25
grilled prawns and squid, black lime, bitter greens	
baccalà fritto	32
salted cod, leek, carrot, saffron	
coda di rospo in porchetta	31
monkfish, guanciale, wild fennel, broad beans, chicory	
guancia di vitellone	29
beef cheek, oyster mushroom, broccoletti	

Please ask about allergies & dietary requirements.

A 13.5% discretionary service charge will be added to your bill.

All our wines are available for off-sales, please ask staff for details.

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EXTRA VIRGIN OLIVE OIL

Choose one artisan extra virgin olive oil to enjoy with your bread.

Add an extra oil for a tasting experience – 3

SAECULARIS

Frantoio Converso | Calabria | Dolce di Rossano

smell: almond, banana, berries

palate: sweet finish, dry black olive, almond after taste

LECCIO DEL CORNO

Frantoio del Piceno | Marche | Leccio del Corno

smell: green olive, black pepper

palate: medium fruity with light bitterness and spiciness

89|93 DOP UMBRIA

Gaudenzi | Umbria | Moraiolo, San Felice

smell: green apple, artichoke, sage

palate: chicory, rocket, medium intense

I MURI DOP

Frantoio Covato | Sicilia | Tonda Iblea

smell: fruity with grass, artichoke, almond, rocket notes.

palate: bold and complex, elegant, peppery finish.

CORATINA

Frantoio Intini | Puglia | Coratina

smell: herbaceous, green vegetables, hints of tomatoes

palate: intense herbaceous, peppery notes, round finish

CHIUSE DI SANT'ARCANGELO

Gaudenzi | Umbria | Moraiolo

smell: green olive, fresh herbs, green tomato

palate: artichokes, radicchio, bitter with a sweet balance

RACIOPPELLA NO.3

Frantoio Romano | Campania | Racioppella

smell: unripe fruit, banana, herbaceous

palate: intense fruity flavour, bitter and hearty notes



evoO pairing menu

5 courses £75 | * 3 courses £55

CHIUSE DI SANT'ARCANGELO

sourdough, homemade grissini

89 | 93 UMBRIA DOP

* tuna tartare, trombetta courgette, lovage

LECCIO DEL CORNO

* mezze maniche, mussels, sweet garlic, courgette

CORATINA

grilled prawns and squid

SAECULARIS

* almond milk panna cotta, tonka beans, strawberry

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AFTER DINNER

DESSERT

<i>formaggi</i>	20 30
artisanal italian cheese selection of 3 or 5	
<i>millefoglie</i>	10
grapefruit millefeuille, sambuca cream	
<i>biancomangiare</i>	10
almond milk light panna cotta, tonka beans, lemon and strawberry	
<i>tiramisu</i>	13
savoardi, coffee liqueur, mascarpone cream	
'badiani' sorbetto gelato	5
amalfi lemon sorbet stracciatella milk chocolate (1 scoop)	
<i>affogato al caffè</i>	12
2 scoops of gelato, espresso shot	

SWEET WINE

Passito Antolini Veneto 2019	15
Visciolata del Cardinale Cantina del Cardinale Marche 2022	13

DIGESTIVES

Grappa di Nosiola Santa Massenza Trentino	8
Grappa Riserva Santa Massenza Trentino	9
Fernet Distilleria Quaglia Piemonte	8
Sambuca Fina Colazingari Lazio	8
Limoncello di Amalfi Terra di Limoni Campania	8
Genziana Colazingari Lazio	8
Mirto Distilleria Rau Sardegna	8

COFFEE | TEA

espresso macchiato	3.25
double espresso double macchiato americano	3.75
cappuccino latte flat white	4
fresh mint tea linden flower	4
digestive tea mix fresh chamomile	
iced americano iced latte	5.5

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group gatherings, italian-style

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BREAK THE ICE

VERMOUTH 50ml

Cocchi "Storico" Vermouth di Torino	8
<i>Classic Piedmontese rosso — rich, bittersweet, with vanilla and dried fruit</i>	
Cocchi "Americano"	8
<i>Aperitif-style bianco — floral, citrus, gently bitter</i>	
Carpano "Antica Formula"	9
<i>Turin's legendary recipe — dark spice, vanilla, dried fig</i>	
Carpano "Punt e Mes"	8
<i>Half sweet, half bitter — a bar classic since 1870</i>	
Berto Superiore Bianco	9
<i>Light, herbal, delicate — with a long dry finish</i>	
Quaglia Superiore Rosso	9
<i>Rich and complex rosso — bitter orange, cherry, dried herbs and warm spice</i>	

VERMOUTH FLIGHT 25ml each

Selection of the day — four vermouths chosen by Fabio	15
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NEGRONI FLIGHT 3 x 30ml

Classic - Dark - White	15
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SPRITZ

Classic Spritz aperol, prosecco, soda	12
Bitter Spritz campari, prosecco, soda	13
Sweet Spritz sarti rosa, prosecco, soda	13
Hugo Spritz mondoro, prosecco, soda	13
Limoncello Spritz limoncello terre di limoni, prosecco	13

CLASSICS

Negroni campari, red vermouth, gin	13
White Negroni campari, white vermouth, gin	13
Sbagliato campari, red vermouth, prosecco	13
Americano campari, red vermouth, soda	12
Bicicletta campari, white wine, lemon peel	12
JJ London Gin + Tonic with lime	12
Hendricks Gin + Tonic with cucumber and basil	14
Sipsmith Gin + Tonic with grapefruit and rosemary	14

MARTINI

JJ London Gin Martini dry dirty	12
Hendricks Gin Martini dry dirty	14
Sipsmith Gin Martin dry dirty	14
Espresso Martini vodka, kahlúa, espresso, sugar	14

MOCKTAILS

Crodino Spritz non alcoholic bitter	7
Botivo Spritz blood orange, elderflower tonic	10

BEER

Ichnusa unfiltered lager 330ml	7
Kernel Lagerbier lager 330ml	7
Kernel Dunkel dark lager 330ml	7
Kernel HopfenWeisse wheat 500ml	8

NON ALCOHOLIC

Sparkling water	3
Homemade Lemonade Iced Tea	7
London Essence	7
<i>indian tonic blood orange, elderflower tonic ginger beer</i>	

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