



Charcoal sourdough bread, olive oil (vg)	5.5
Focaccia, tomato, black olives (vg)	5.5
Rosemary focaccia, olive oil (vg)	5.5
Suckling pig and black pudding croquette, sauce gribiche (gf)	7
Wild mushrooms and truffle arancini, goat's cheese (ve/gf)	6
Panelle, taggiasche olive tapenade (vg/gf)	6
Charcoal bruschetta, tomato, mozzarella (ve)	7
Vitello tonnato, veal, capers, tuna (gf)	12
La latteria burrata, peas, broad beans, truffle (ve/gf)	9
Cured salmon, asparagus, olive oil (gf)	10
Filetto lardato, music paper bread	10
Agnolotti, guanciaie, pecorino	12
Pici, cacio e pepe, truffle (ve)	12
Cappelletti, pork and fennel, apple, sage butter	13
Tortiglioni, prawn, chilli	12
Risotto, shin of beef, bone marrow (gf)	13
Open raviolo, whole native lobster, cime di rapa, girolles	40
Grilled octopus, salmoriglio sauce, potato, taggiasche olive (gf)	24
Veal Milanese, brown butter, bitter leaves (gf)	40
Fermented cauliflower steak, mushroom, truffle (vg/gf)	19
Monkfish, cavolo nero, caper, pine nut, anchovy (gf)	30
Hogget loin, borlotti cassoulet, parsley (gf)	29

For the best experience, we recommend 3-4 plates per person

(ve) – vegetarian

(vg) – vegan

(gf) – gluten free

Please ask a member of our team before ordering if you have any allergies or intolerances.
A 12.5% discretionary service charge will be added to your bill.



BEERS & CIDERS

London Pilsner (½ Pint) - 5	Galipette Biologique Cidre (330ml) - 8
V.E.S.P.A. Pale Ale (½ Pint) - 5	Galipette Rosé Cidre (330ml) - 8
The Kernel 1890 Export Stout (330ml) - 8	Galipette 0.0% Cidre (330ml) - 7
The Megaro Lager (330ml) - 6	
Birra Moretti 0.0% Lager (330ml) - 5	
Days 0.0% Pale Ale (330ml) - 6	

WINES

<u>SPARKLING</u>	<u>125ml</u>	<u>375ml</u>	<u>750ml</u>
DS Prosecco Brut Millesimato, Veneto, 2022 Floral, refreshing, mineral finish	8		44
0.0% Spumante, Odd Bird, Veneto, NV Crisp, fruity, hint of pear	7		40
<u>ROSÉ</u>			
Cantamessa, Per Lei, Piemonte, 2022 Strawberry, white peach, refreshing	8	24	46
<u>WHITE</u>			
Trebbiano, Terre Allegre, Puglia, 2022 White flowers, citrus, crisp			32
Pinot Grigio Biologico, Casa Defra, Venezia, 2022 Green apple, vibrant, zesty			34
Cataratto Bianco Biologico, Fabrizio Vella, Sicily, 2022 Cirtus blossom, hint of herbs, lovely minerality	8	24	44
Zibibbo, Rallo Azienda Agricola, Sicily, 2021 Tropical fruit, lime, refreshing	9	27	52
Vermentino di Sardegna, Mora & Memo, Sardinia, 2022 Fruity, herbaceous, hint of salinity	10	30	56
<u>RED</u>			
Merlot, Casa Defra, Veneto, 2022 Plum, hint of spice, soft			33
Chianti, Loggia del Conte, Tuscany, 2021 Rich, velvety, hint of vanilla			40
Aglianico DOP, Coste Del Duca, Campania, 2021 Intense, lively, full bodied	8	24	44
Salice Salentino Riserva, Casato Di Melzi, Puglia, 2018 Cherry, soft, subtle spices			44
Primitivo di Manduria, Lirica, Puglia, 2021 Dark fruit, plum, discreet oak	9	27	50
Cannonau di Sardegna, Mora & Memo, Sardinia, 2022 Black cherry, hint of chocolate, elegant tannins	10	30	56
<u>WINE ON TAP</u>			
Frizzante	<u>125ml</u>	<u>375ml</u>	
Pinot Bianco / Rosato / Pinot Nero	6	18	