

Menu

STARTERS

Seared Octopus, Cauliflowers, Creamy Potato and Nduja sauce	£ 16
Aubergine Parmigiana, Roasted Tomato, Parmesan	£ 15
Melon & Coppa Mozzarella di Bufala, Figs	£ 16
Vitello Tonnato, Capers and Microgreens	£ 17

PRIMI

Ravioli Cacio e Pepe, Butter and Sage	£ 18
Clam Spaghetti, Parsley Sauce	£ 24
White Ragu Pappardelle	£ 22

MAINS

Roasted Suckling Pig Porchetta, Spinach, Tropea Onion Chutney, Turnips and Baby Carrots	£ 30
Veal Cotoletta alla Milanese, Lemon Mayo	£ 42
Tuna Fillet, Panzanella Salad	£ 28

SIDES

Roasted potatoes	£ 6
French Beans	£ 6
Butter Spinach	£ 6

DESSERTS

Ricotta Mousse, Roasted Peach, Financiers, Basil Gel	£ 9.5
Lemon Tart, Meringa Italiana	£ 9
Homemade Gelati and Sorbets	£ 6



Please let us know if you have any food allergies or special dietary requirements

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