



## Aperitivi

Mushroom and Mozzarella Arancini, Truffle Mayo (v) ~ 9

Seasonal Crudit , Salsa Rossa (ve) ~ 14

Seabass Crudo, Fennel, Blood Orange ~ 17

Bar Jackie Aperitivo Platter For Two ~ 28

*London Cobble Lane Cured Meats, Neal's Yard Cheeses, Nocellara Olives, House Made Focaccia*

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## Insalata

British Asparagus, Goat's Curd, Toasted Hazelnuts (v) ~ 16

La Latteria Burrata, Iberiko Tomatoes, Parsley Crumb (v) ~ 18

Bitter Leaves, Cantabrian Anchovies, Aged Parmesan, Sourdough Croutons ~ 18

Yellowfin Tuna, Cannellini Beans, Semi-Dried Datterini Tomatoes ~ 21

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## Pasta

Spaghetti Puttanesca (ve) ~ 16

Braised Duck and 'Nduja Lasagna ~ 24

Devon Crab and Lemon Casarecce ~ 26

*Rocket with Lemon Dressing to Accompany ~ 5*

*House Made Focaccia to Accompany ~ 5*

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## Pinsa Romana

San Marzano Tomato, Buffalo Mozzarella, Basil (v) ~ 19

Roman Courgettes, Capers, Taggiasche Olives, Sicilian Lemon, Basil (ve) ~ 19

Stracciatella, Mortadella, Roasted Pistachio ~ 19

Pork Lardo Di Collonata, Treviso, Salsa Verde, Pine Nuts, Mint ~ 21

Smoked Stracciatella, Cantabrian Anchovies ~ 28

*Add 10g Oscietra Caviar ~ +45*

(ve) - suitable for vegans (v) - suitable for vegetarians

Please inform us of any allergies or intolerances before placing your order.  
Not all ingredients are listed on our menu and we cannot guarantee the total absence of allergens.  
A discretionary optional service charge of 12.5% will be applied to your bill.

