



Aperitivi

Focaccia (VE)	5
<i>Tonda Iblea Olive Oil</i>	
Almonds (VE)	5
<i>Smoked & Roasted</i>	
Olives (VE)	5
<i>Bella di Cerignola</i>	
Arancini	8
<i>Pea & Lemon</i>	
Beef 'Bastardo'	10
<i>Cobble Lane Salumi</i>	
Calamari Fritti	18
<i>Saffron Aioli, Amalfi Lemon</i>	

Pinsa

Our take on Roman-style flatbread, hand-stretched and baked in traditional pizza oven.

San Marzano (VE)	18
<i>Artichokes, Capers, Taggiasche Olives</i>	
Truffle (V)	18
<i>Taleggio, Frisee</i>	
Pepperoni	18
<i>Honey, Basil Oil</i>	

Salad & Crudo

Vesuvio Tomato Salad (VEA)	12
<i>Taggiasche Olives, Basil</i>	
La Latteria Burrata (V)	18
<i>Datterino Tomatoes, Artichoke, Capers</i>	
Tuna Crudo & Fennel	17
<i>Orange, Pollen, Taggiasche Olives</i>	
Herford Beef Carpaccio	20
<i>Stracciatella, Biber Chilli, Crispy Shallots, Sumac</i>	

Pasta & Main

Orecchiette Al Limone & Roasted Roman Courgette (VE)	17	Beef Onglet Fillet	25
<i>Pistachios, Marinated Cherry Tomatoes</i>		<i>Salsa Verde, Wild Rocket</i>	
Rigatoni Cacio e Pepe (V)	17	Roasted Atlantic Cod	25
<i>Pecorino Romano, Black Pepper</i>		<i>Sicilian Caponata, Basil Oil</i>	

Wines

<i>Sparkling</i>		<i>White</i>	
Nino Franco Rustico	11 65	Antonio Fattori Soave	14 58
<i>Prosecco, Italy</i>		<i>2024 Garganega, Veneto</i>	
Billecart-Salmon Brut	22 125	Elena Walch	17 70
<i>Champagne, France</i>		<i>2024 Sauvignon Blanc, South Tyrol</i>	
Billecart-Salmon Rose	29 170	Bianco Maggiore Grillo	18 76
<i>Champagne, France</i>		<i>2024 Grillo, Sicily</i>	
<i>Red</i>		<i>Rose</i>	
Antichi Poderi Jerzu	14 58	Château St. Marguerite	16 70
<i>2023 Cannonau, Sardinia</i>		Symphonie	
Braida Rosso	16 67	<i>2025 Provence, France</i>	
<i>2023 Barbera, Piedmont</i>		Rock Angel	23 96
Chianti Classico Villamaggio	18 76	<i>2024 Provence, France</i>	
<i>2022 Sangiovese, Tuscany</i>		<i>Full wine list available upon request.</i>	

Beer & Cider

Noam Lager	8	Galipette Cider	6	Menabrea Zero	6
<i>5.2%</i>		<i>4.5%</i>		<i>0.0%</i>	

Cocktails

Our cocktail list is inspired by the works of Italy's greatest and most influential filmmaker of all time, Federico Fellini.

Night of Cabiria	13
<i>Don Julio Blanco, Cointreau, Lime, Orgeat</i>	
Roma	13
<i>Barsol Pisco, Sarti Rossa, Arrancia Rosso, Lime</i>	
La Strada	14
<i>Appleton 12yr Rum, Bulleit Bourbon, Cocchi, Maraschino</i>	
Otto e Mezzo	15
<i>Belvedere Vodka, Limoncello di Amalfi, Espresso</i>	
La Dolce Vita	13
<i>Tanqueray 10 Gin, Prosecco, Earl Grey, Lemon</i>	
<i>Non Alcoholic</i>	
Amarcord	12
<i>Seedlip Garden 108, Della Vite Rose Zero, Crodino, Verjus, Pineapple</i>	
La Voce Della Luna	12
<i>Everleaf Mountain Aperitif, Grapefruit Soda, Della Vite Rosé Zero</i>	

(VE) Suitable for Vegans | (VEA) Vegan Alternative Available

All our meat, fish, vegetables, tea and coffee are sustainably sourced and no eggs from caged hens are used. All our suppliers are assessed for sustainability, fair trade, animal welfare and delivery methods prior to being selected. We prioritise the use of locally farmed and seasonal produce. All products, including palm oil and soy, are responsibly sourced. Please inform us of any allergies or intolerance 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 15% will be applied to your bill.

