



## Aperitivi

Olives (VE) <i>Bella di Cerignola</i>	5	Focaccia (VE) <i>Tonda Iblea Olive Oil</i>	5	Beef 'Bastardo' <i>Cobble Lane Salumi</i>	10	Roasted Red Peppers (VEA) <i>Cantabrian Anchovies</i>	14
Almonds (VE) <i>Smoked &amp; Roasted</i>	5	Asparagus Arancini <i>Green Pea, Parmesan, Basil Mayo</i>	8	Seasonal Crudités (VE) <i>Salsa Rossa</i>	12	Calamari Fritti <i>Saffron Aioli, Amalfi Lemon</i>	19

## Primi

Vesuvio Tomato Gazpacho (VE) <i>Thyme Focaccia Croutons</i>	10
Trevisano & Gorgonzola <i>Carmelised Walnuts, Aged Balsamic</i>	15
La Latteria Burrata <i>Yellow Peach, Datterini Tomatoes, Pistachio</i>	18

## JACKIE'S FAVOURITES

'Messy' Meatball Focaccia Sandwich <i>San Marzano Tomatoes, Smoked Mozzarella</i>	19
Aubergine Parmigiana Al Forno <i>Smoked Mozzarella, Oregano</i>	20
Her Famous 'Tag Bol' <i>Fresh Tagliatelle, Veal &amp; Pork Ragù Bolognese, Bone Marrow &amp; Aged Parmesan</i>	19
'Strawberries & Cream' Dessert <i>British Strawberries, Somerset Stracciatella, Pistachio, Aged Balsamic</i>	14

## Pasta Fresca

Courgette Orecchiette (VE) <i>Smoked Almonds</i>	17
Conchiglie alla Vodka <i>Basil, Aged Parmesan</i>	17
Rigatoni Cacio e Pepe <i>Pecorino Romano</i>	17

## Dolci

Tiramisu <i>Amaretto</i>	9	Affogato <i>Espresso, Vanilla Gelato</i>	7	Ricotta & Olive Oil Cake <i>Cherries, Creme Fraîche</i>	11	Gelato & Sorbet (VEA) <i>Made in House</i>	9
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## Wines

<i>Sparkling</i>	
Nino Franco Rustico <i>Prosecco, Italy</i>	11 65
The Trouble with Dreams <i>Sparkling, England</i>	23 135
Billecart-Salmon Brut <i>Champagne, France</i>	22 125
Billecart-Salmon Rose <i>Champagne, France</i>	29 170
<i>Red</i>	
Salento I Muri <i>2023 Primitivo, Italy</i>	11 45
Rioja Va <i>2023 Tempranillo, Spain</i>	15 55
J. Hofstätter Meczan <i>2023 Pinot Nero, Italy</i>	19 76
Felsina Chianti Classico <i>2022 Sangiovese, Italy</i>	22 90

<i>White</i>	
Cave L'Ormarine <i>2023 Picpoul, France</i>	11 45
Elena Walch <i>2024 Sauvignon Blanc, Italy</i>	14 56
Maior de Mendoza <i>2024 Albarino, Spain</i>	16 65
Pouilly Fuisse <i>2023 Chardonnay, France</i>	22 90
<i>Other</i>	
Quinta da Boa Esperenca <i>2023 Rose, Portugal</i>	15 60
Claus Preisinger 'Dope' <i>Natural Rose, Austria</i>	20 80
Rock Angel <i>2023 Rose, France</i>	22 80

## Cocktails

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

L'amore <i>Prosecco, Limoncello di Amalfi, Italicus</i>	14
Lo Sceicco Bianco <i>Tanqueray No. 10, Tio Pepe, Orgeat, Lemonade</i>	14
I Clowns <i>Ron Santiago de Cuba Carta Blanca, Passion Fruit, Vanilla, Clarified Milk</i>	15
Otto e Mezzo <i>Belvedere Vodka, Limoncello di Amalfi, Espresso</i>	16
Le Luci Del Varietà <i>Don Julio Blanco, Italicus, Sherry Wine</i>	16
Intervista <i>JW Black Label, Savoia Americano Rosso, Amaro Braulio</i>	18
<i>Non Alcoholic</i>	
Amarcord <i>Seedlip Garden 108, Della Vite Rose Zero, Crodino, Verjus, Pineapple</i>	12
La Voce Della Luna <i>Everleaf Mountain Aperitif, Grapefruit Soda, Della Vite Rosé Zero</i>	12

## Beer & Cider

Noam Lager 5.2%	8	Galipette Cider 4.5%	6	Menabrea Zero 0.0%	6
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(V) Suitable for Vegetarians | (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.

