



Aperitivi

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

Seasonal Crudit , Salsa Rossa (VE) ~ 12

Honeymoon Melon, 24 Month Aged Prosciutto di Parma, Tonda Ivlea Olive Oil ~ 15

Frigitelli Peppers, Amalfi Lemon (VE) ~ 9

Bar Jackie Aperitivo Platter For Two ~ 28

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



Insalata

La Latteria Burrata, Panzanella Salad ~ 17

Chopped Salad, Crispy Chickpeas, Corn Kernels, Avocado, Cucumber, Tomato, Green Beans, Herb Dressing (VE) ~ 14

Add Corn Fed Chicken ~ +6 or Add Grilled Prawns ~ +9

Bitter Leaves, Cantabrian Anchovies, 24 Month Aged Parmesan, Sourdough Croutons ~ 18

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



Pasta

Spaghetti Puttanesca (VE) ~ 16

Devon Crab and Lemon Tagliatelle ~ 22

Casarecce all'Amatriciana, Pecorino Romano ~ 18

Rocket with Lemon Dressing to Accompany ~ +5

House Made Focaccia to Accompany ~ +5



Pinsa Romana

A Crisp Roman Flatbread, Baked in Our Pizza Oven

Goats Curd, Sun Ripened Peaches, Toasted Pine Nuts, Fresh Mint (V) ~ 17

Add 24 Month Aged Prosciutto Di Parma ~ +7

San Marzano Tomato, Buffalo Mozzarella, Basil (V) ~ 15

Roman Courgettes, Capers, Taggiasche Olives, Sicilian Lemon, Basil (VE) ~ 17

Stracciatella, Mortadella, Roasted Pistachio ~ 18

(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 15% will be applied to your bill.

