



## FOR THE TABLE

**Fried & salted almonds** (ve,n) 4

**Marinated olives** (ve) 4

**Grilled focaccia** 6

balsamic & XV olive oil (ve)

**White anchovies** (gf) 6

**Mixed charcuterie** 16

finocchiona salami, coppa, mortadella, pane carasau

**Cheese board** 16

gorgonzola, truffle pecorino, goats cheese pane carasau

## ANTIPASTI

**Bruschetta** 8

fresh tomatoes, garlic, XV olive oil, sourdough (ve)

**Burrata** 14

pea and pistachio tapenade (v,gf)

**Grilled aubergine** 14

gremolata, almond ricotta (ve, f)

**Bresaola** 14

cured beef, parmiggiano, rocket (gf)

**King prawns** 16

chilli & garlic oil, lovage mayo (gf)

## CHILDREN

**Tomato & parmiggiano pasta** (v, gf op) 6

**Pizza margherita** (v) 7

**Yoghurt & compote** (n) 4

## PESCE E CARNE

**Caesar salad** 16

grilled chicken thigh, egg, crouton, anchovies

**Focaccia sandwich** 16

tamarind chicken, lovage mayo, rocket, tomatoes

**Dry aged ribeye tagliata** 32

(200g) Salsa verde

**Grilled plaice** 25

grilled whole fish, tomato, capers, olives (gf)

**Sea bass** 28

two grilled fillets, crosta di patate (gf)

## PIZZA

**Margherita** 11

mozzarella di bufala, tomato, basil (v)

**Bianca** 14

gorgonzola, pear, walnuts (v,n)

**Piccante** 14

nduja, scamorza, roasted tomatoes

**Vegana** 14

aubergine, almond ricotta, tomato, rocket (ve)

**Salsiccia** 15

italian sausage, friarielli, mozzarella

**Estiva** 18

burrata, parma ham, rocket, garlic oil

## PASTA

**Cacio e pepe** 12

bucatini, pecorino, black pepper (v)

**Crab ravioli** 18

butter & prawn bisque

**Italian sausage ragu** 16

sardinian malloreddus, pork ragu

## BRUNCH Saturday & Sunday 10-4pm

**Savoury croissant** 15

bacon, poached egg, avocado, hollandaise

**Bacon focaccia** 12 10-4PM Saturday & Sunday

lettuce, tomato, mayo

**Avocado focaccia** £12

roasted tomato, leaves, vegan mayo (ve)

**ITALIAN BREAKFAST BOARDS**

served with yoghurt & compote

**Full Alfi** 15

egg & cheese bake, coppa, salami, mortadella, pecorino, guacamole, toasted baguette and butter

**Full Veggie (v)** 15

egg & cheese bake, mushrooms, roasted tomato, pecorino, guacamole, toasted baguette and butter

**Full Vegan (ve)** 15

field mushroom, roasted tomato, aubergine & courgette grigliate, guacamole, toasted baguette

## SIDES

**Grilled green beans, romesco**

(ve,gf,n) 5

**Bitter herb salad** (ve,gf) 5

**Fennel slaw** (ve,gf) 5

**Heritage tomato salad** (ve,gf) 6

**Roasted potatoes** (ve) 6

## DESSERT

**Blood orange sorbet** (ve) 7

**Nutella tiramisu** (n, v) 7

**Vanilla cheese cake** 7

fennel shortbread, caramel (v)

**Panna cotta** 6

berry compote (v)

Our menu is designed for sharing, we recommend 2-3 dishes per person. Dishes will arrive as they are ready unless requested otherwise. Please alert your waiter to any allergies.

An optional 13.5% service charge will be added to your bill, 100% of which is distributed to our service staff