

Bubbles Of The Moment - 7% ABV

WOODFINE, Cider on Skins / Juice from English wild apples, fermented on Pinot Noir & Chardonnay grape skins, then made sparkling using Champagne yeast. Dry and delicate in the mouth with a vital, racy acidity and lovely clarity of fruits. It's ambiguous, intriguing and a joyful aperitif with something familiarly 'wine like'. 125ml - £11.50 / 750ml - £62.00

APERITIVO

Negroni / 60 day barrel aged / Campari, Vermouth & Gin / **£11.00**

Mandorle / Smoked almonds / **£3.85**

Nocellara / Green olives & balsamic onions / **£4.95**

Carasau / Thin, crispy Sardinian music bread, salt & extra virgin olive oil / **£4.75**

Pane / House made sourdough focaccia, rosemary & garlic / **£5.25**

Menu

FRIDAY & SATURDAY EVENINGS A MINIMUM OF 2 COURSES IS REQUIRED PER GUEST

ANTIPASTI

Pugliese / Creamy burrata stracciatella, blood orange, honey, fennel seeds & lavender / **£12.50**

Fritto / Crispy fried squid, lemon & fermented 'scotch bonnet' chilli sauce / **£13.00**

Zuppa / Spinach, roasted courgette, aubergine & pine nut soup / **£9.50**

Polpo / Roasted octopus, tomato, herbs, chilli, olives & salted mini capers / **£13.50**

Arrosto / Thin slices of rare roast beef, parsley & anchovy salsa verde / **£13.50**

Zucca / Roasted garden pumpkin, dried beans, sage & sweet 'n' sour 'agro dolce' saffron / **£10.50**

Inferno / Sautéed fresh tiger prawns, baby artichokes, garlic, chilli & shellfish butter sauce / **£14.00**

PRIMI

Our fresh pasta is made from scratch, by our own chefs daily. Gluten free pasta available upon request.

Eat like an Italian - Try or share a pasta as a middle course (starter size) in between your starter & main.

Cavatelli / Hand made egg free tricolore pasta, tomato & vegetable ragù / **£12.50 / £17.50**

Casarecce / Southern pasta twists, tomato, spicy n'duja, pork ragù & salted ricotta / **£13.00 / £18.00**

Reginette / Crimped chestnut pasta ribbons, wild mushrooms & Pecorino / **£13.50 / £18.50**

Cappelletti / Filled 'little hat' pasta, Parma ham, burrata & San Marzano tomatoes / **£15.50 / £21.50**

Tagliatelle / Pasta ribbons, kid goat ragù, soffritto, tomato, olives, capers & herbs / **£14.00 / £19.00**

Paccheri / Durum wheat pasta tubes, cherry tomatoes, sm' swordfish & shellfish sauce / **£16.50 / £23.50**

SECONDI

Cozze / Steamed Shetland mussels, lemon, garlic, olive oil, herbs & sourdough focaccia / **£19.50**

Fegato / Pan fried 'milk fed' calves liver, pancetta, shallots, cavolo nero, mash, butter & sage / **£27.50**

Pollo / Roast 'Cornish Red' chicken, Parma ham, cardoncelli, white beans & Vecchia Romagna / **£25.50**

Merluzzo / Pan roasted Peterhead cod, stewed puy lentils, roast garlic & parsley sauce / **£28.50**

Vegano / Braised mushroom, farro, hispi cabbage, smoked aubergine & pumpkin seed pesto / **£19.50**

Bollito Misto / Veal cheek, salt beef, chicken, Ox tongue, cotechino & vegetables in consomme / **£28.50**

Bistecca / Dry aged ribeye steak, tender stem broccoli, polenta chips & salsa verde / **£34.50**

Costata / Dry aged for-rib steak, tender stem broccoli & spiedini alla Romana / **2 guests / 1 kg / £85.00**

CONTORNI - Each

Mixed salad / Mix Spring veg / Chips / Rosemary roast potatoes / **£4.75**

Buckwheat polenta chips & Parmesan / Zucchini fritte / Tomato & onion / Parmesan & rocket / **£6.50**

A discretionary 12.5% gratuity is added to the bill of parties of 5 or more. 100% of gratuities go to the team. Should you require information on allergens, please ask a member of our team. Some of our 'game' meals may contain some shot or shot fragments.



We cannot guarantee any meals to be free of allergens or allergen traces. For [SHAMBLES@HOME](#) please visit our website shop.