

Home-Made Focaccia with Sicilian Olive Oil	6.5	24 Month Prosciutto di Parma	9
House mixed Nuts	8	Grilled Artichoke Hearts	6
Bella di Cerignola Olives	7	Pane Carasau	5

FRITTI

Veal Stuffed Olives All'ascolana	12
Mushroom Arancini, Truffle Aioli	14
Calamari Fritti, Lime & Caper Aioli	16

ANTIPASTI

Burrata Pugliese, Sicilian Tomato, Taggiasca Olive, Basil	16
Smokin' Brothers Smoked Salmon, Baby Beetroot, Samphire, Dill & Lime	22
Puntarella, Endive Salad & Pear Salad, Gorgonzola, Walnut	16
Italian Salumi Selection (To Share)	22

PASTA

Tiger Prawn Linguine, Tomato, Chilli & Basil	22/28
Carbonara - Pork Cheek, Egg & Pecorino Sardo <i>Black Truffle supplement £8</i>	20/26
Red Mullet Spaghettoni, Cime Di Rapa, Basil, Chilli	21/27
Beef Ragù Fettuccine	18/24
Pumpkin Casoncelli, 36 Month Parmigiano, Amaretti	16/22

SECONDI

Wild Seabass, Cannellini Beans & Shetland Mussels	36
Cornish Hake, Purple Broccoli, Anchovies, Tomato & Capers	28
Buttermilk Chicken Milanese, Hispi Cabbage, 36 Month Parmigiano, Aioli	26
Hen Pheasant Breast, Parsnip, Pancetta, Brussel Sprouts, Chestnut	25
45 Day Aged Beef Rump Tagliata, Potato puree, Chanterelles	34
Spiced Burnt Cauliflower, Chickpeas, Arugula Salsa	20

CONTORNI

Zucchini fritti	8	Rosemary Fries	6
Slow Roast Vegetables	8	Sicilian Tomato Salad	8
Rocket & Parmesan	8	Winter Salad	7

DESSERTS

Gelato & Sorbet selection (1 scoop)	4.5
Amedei Chocolate Fondant	12
Tiramisù	11
Lemon Merengue Tart	11
Affogato	8
Passion Fruit Pannacotta	10
Chocolate & Petit Four (to share)	14

CHEESE BOARD

Selection of 3 cheeses	15
<i>Ask your waiter for today's selection</i>	