

## TO START

Cocktails on tap  
Espresso Martini 9  
Seasonal Spritz 8

House Peach Spritz 5  
Negroni 6  
Aperol Spritz 8  
Non-alcoholic Peach Spritz 4.5

Nocellara olives 3.5 166 k  
Giardinera: pickled vegetables 3.5 155 k  
House focaccia, datterini tomato & red onion 4 591 k  
Saffron & 'nduja arancini, Pecorino & Parmesan 7 439 k  
Leek, walnut, taleggio & gorgonzola torta fritta 5.5 298 k  
Mussel and squid fritti, nori & bagna cauda 8.5 314 k

Burrata with roast peaches & mint 10 465 k  
Coppa, kataifi & ricotta salad 9.5 491 k  
Charred octopus, lemon dressed potato, 'nduja & ricotta 11 / main 14.5 283 / 346 k  
Vitello tonnato - thinly sliced veal, tuna dressing,  
crispy capers 8.5 / main 13.5 156 / 199 k

## PASTA

Brown butter cacio e pepe ziti 8 759 k  
Veal & pork Genovese ragu, Monk's Head cheese, paccheri 13.5 717 k  
Violet artichoke tagliatelle, mixed herb & lemon 12 607 k  
Stozzapretti, raw datterini, black olives, capers, almonds & mint 10 644 k  
Silk handkerchiefs, razor clams, seaweed butter & soy cured egg yolk 15 776 k  
Trofie, pesto, new potatoes & string beans 11.5 645 k  
Herbed lamb shoulder open ravioli, chive oil 14.5 714 k  
Sicilian red prawn and sundried tomato tagliatelle 16.5 593 k

## DESSERT

Gianduja chocolate & hazelnut budino 7.5 726 k  
Miso panna cotta, bitter chocolate, white balsamic 7.5 482 k  
Ice-cream sandwich 7  
- Matcha 360 k  
- Madagascan vanilla 357 k  
- Mixed 359 k

We also serve a great tomato 305 k, pesto 541 k or Parmesan & butter sauce 682 k  
with ziti pasta 7.5

# NOCI

## SPARKLING

125/750

NV Prosecco Spumante Extra Dry, Ca'di Alte, Veneto 6/30  
2021 Prosecco Rosé, Ca'di Alte, Veneto 35  
NV Bollinger Special Cuvée, Champagne, 70

## WHITE

175/500/750

2020 Alasia Piemonte, Cortese, 5.5/15/22  
2021 Trebbiano/Garganega, Ponte Pietre, Veneto 6/17/24  
2021 'C' Chardonnay, Alpha Zeta, Veneto 28  
2021 'Terrapieno' Pinot Grigio, Alpha Zeta, Veneto 8/22/33  
2021 Poggiotondo, Organic Vermentino, Tuscany 38  
2021 La Giustiniana, 'Lugarara' Gavi di Gavi, Piedmonte 42  
2020 Sauvignon, Livio Felluga, Friuli-Venezia Giulia 56  
2019 'Sul Vulcano' Etna Bianco Carricante, Donnafugata, Sicily 72

## ROSÉ

2021 'Terre di Monteforte' Pinot Grigio Rosato, Veneto 7/20/28  
2021 Primitivo Rosato, A Mano, Puglia 38  
2021 Chateau D'Esclans, Whispering Angel, Provence 48

## RED

2020 Araldica, Barbera, Piedmonte 5.5/15/22  
2021 Merlot/Corvina, Ponte Pietra, Veneto 6/17/24  
2019 Montepulciano d'Abruzzo, Il Faggio 28  
2020 'Il Passo Verde' Organic Nero d'Avola, Vigneti Zabù, Sicily 8/22/33  
2018 Primitivo, La Masseria, Puglia 38  
2020 Chianti Rufina, Selvapiana, Tuscany 43  
2016 'Torre del Falasco' Amarone della Valpolicella, Veneto 56  
2018 Barolo La Morra, Corino, Piedmonte 62

## BEER

Moretti Draught 2/3 4.6% 5  
Moretti Zero 330ml 0% 4  
Ichnusa Non Filtrata 330ml 5% 5.5  
Menabrea Blonde 330ml 4.8% 5.5

## SOFT

Cloudy apple / squeezed orange 3  
Coke 3.25  
Diet coke 3  
Still / Sparkling water 4.5  
Galvanina Limonata / Blood Orange 4.5  
Artisan Tonics 2.5  
Real Kombucha 6  
Espresso 2.5  
Selection of teas 2.5  
Coffee from 2.8

## SPIRITS

Vodka, Gin, Rum, Whiskey  
25ml from 4  
50ml from 8

Further options are available on request

A discretionary service charge of 12.5% will be added to your bill. k - calories.  
Please let us know if you have any allergies or intolerances. Scan the QR code for allergen info.

