

TU START

Cocktails on tap
Espresso Martini 9
Elderflower & Lemon Spritz 8
Pink grapefruit & agave Paloma 8

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

Nocellara olives 3.5 166 k
House marinated 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 frita 5.5 298 k
Mussel and squid fritti, nori & bagna cauda 8.5 314 k

Burrata with roast peach & mint 10 465 k
Coppa, rocket & 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 9 759 k
Veal & pork Genovese ragu, Monk's Head cheese, paccheri 13.5 717 k
Violet artichoke tagliatelle, mixed herb & lemon 12 607 k
Strozzapreti, 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 15.5 714 k
Crab & ricotta ravioli, baby courgettes & pine nuts 16.5 381 k

DESSERT

Gianduja chocolate & hazelnut budino 7.5 726 k
Miso panna cotta, bitter chocolate, white balsamic 7.5 482 k
Affogato - vanilla gelato & double espresso 6.5 add Frangelico 2 65 k
Whipped gelato 6
- Matcha 306 k
- Madagascan vanilla 303 k
- Mixed 305 k
Brioche 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

Lunch menu £12
2 courses and a drink
Mon-Fri, 12-5pm

£5 Aperitivo & selected
starters
Mon-Fri, 3.30-6.30pm

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

2021 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
2021 Sauvignon, Livio Felluga, Friuli-Venezia Giulia 56
2020 '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

2021 Araldica, Barbera, Piedmonte 5.5/15/22
2021 Merlot/Corvina, Ponte Pietra, Veneto 6/17/24
2020 Montepulciano d'Abruzzo, Il Faggio 28
2021 'Il Passo Verde' Organic Nero d'Avola, Vigneti Zabù, Sicily 8/22/33
2021 Primitivo, La Masseria, Puglia 38
2020 Chianti Rufina, Selvapiana, Tuscany 43
2017 '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

SUFT

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.

