

3 courses - £38 per person

TO START

Burrata, sweet & sour beets, toasted walnuts v

Endive salad, pistachio vinaigrette, red grapes, pink peppercorns & shallots pb

Chicken liver crostini, sweet caper dressing

PASTA

Strozzapreti, pesto Trapanese, almonds, Datterini tomatoes & mint pb

Veal & pork Genovese ragu, Monk's Head cheese, paccheri

Wild mushroom silk handkerchiefs, confit egg yolk, walnuts & Parmesan

NON-PASTA OPTION

Roasted luganica fennel sausage, friarielli & mustard sauce

DESSERT

Chocolate mousse, extra virgin olive oil, sea salt pb

Tirami-chou, chocolate sauce, whipped cream

Brown butter panna cotta, toffee sauce, roasted pecan nuts

Ice Cream

- ask about our regularly changing flavours

NOCI

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v - vegetarian | pb - plant-based

Available for tables of 10 or more. A discretionary service charge of 12.5% will be added to your bill.