

COCKTAILS

Grapefruit & Elderflower Spritz 6.5
Yuzu & Rhubarb Spritz 7
Aperol Spritz 8.5
Margarita 9
Negroni 7.5
Crodino Non-Alcoholic Spritz 6
Non-Alcoholic Grapefruit & Elderflower Spritz 6

Lunch menu £15
2 courses and a drink
Mon-Fri, 12-5pm
*not valid on bank holidays

Nocellara olives 4 pb
House baked focaccia, Datterini tomato, garlic, rosemary & sea salt 5 pb

TU START

Endive salad, pistachio dressing, red grapes, pink peppercorns & shallots 10 pb
Crispy fried parcels of prosciutto & stracchino cheese, basil mayo 7.5
Wild mushroom & smoked mozzarella arancini, mushroom foam 9.5
Seared octopus, lemon dressed potatoes, 'nduja & ricotta 11
Burrata, slow-cooked baby tomatoes, roasted tomato cream & black olive oil 10.5 v
Fritto misto, squid, mussels, red mullet, parsley, caper & chickpea fritters, lemon & black pepper mayo 11
Beef carpaccio, wasabi mayo, soy emulsion, pickled radish, enoki mushrooms 11

PASTA non-gluten available

Aglio e olio spaghettoni, crispy garlic chips, chilli, parsley 9.5 pb
Pappardelle, gorgonzola, radicchio, hibiscus & toasted hazelnuts 12.5
Veal & pork Genovese ragu, Monk's Head cheese, paccheri 15
Wild mushroom silk handkerchiefs, confit egg yolk, walnuts & Parmesan 16
Amatriciana, ziti, Datterini tomatoes, crispy guanciale, pecorino 14.5
Brown butter cacio e pepe, pici 10.5
Egg yolk raviolo, smokey pancetta foam & crispy leeks 15
Strozzapreti, tomato, Taggiasca olives, fried aubergine, Superstraccia 13 pb
Herbed pulled lamb open ravioli, chive oil 16.5

Fritto misto, squid, mussels, red mullet, parsley, caper & chickpea fritters, lemon & black pepper mayo 16
Beef carpaccio, wasabi mayo, cured egg yolk, soy emulsion, pickled radish, enoki mushrooms 16

DESSERT

Chocolate & hazelnut budino 8 v
Olive oil panna cotta, candied kumquats & lime foam 8.5
Plant-based chocolate mousse, olive oil, Maldon sea salt, Marcona almonds 7.5 pb
Affogato - vanilla ice cream & double espresso 6.5 v add Frangelico 2
Ice cream 6 - ask about our regularly changing flavours

For kids and lovers of simple pasta we offer ziti pasta with tomato, pesto or Parmesan & butter sauce 7.5

pb - plant-based. v - vegetarian

NOCI

SPARKLING

125/750ml

Prosecco Spumante Extra Dry, Via Vai, Veneto - Aromatic, lemons, crisp 7/32
Prosecco Rosé, Ca'di Alte, Veneto - Bright, raspberry, passion fruit 36
Lyre's Classico non-alcoholic sparkling wine, Germany - Effervescent, light, apples 6
NV 'Cuvée dei Frati' Brut, Ca' dei Frati, Lombardia,
Metodo Clasico - Refreshing, biscuit, hazelnut 50
NV Bollinger Special Cuvée, Champagne - Complex, elegant, velvety 70

WHITE

175/500/750ml

Trebbiano/Garganega, Ponte Pietra, Veneto - Crisp, blossom, apples 7/19/26
Pinot Grigio, Mirabello, Veneto - Light, citrus, gently floral 7.5/20/29
Vermentino, Les Archeres, Languedoc - Peach, blossom, zippy lime 8/22/33
Sauvignon Blanc, Alasia, Piemonte - Fragrant, herbal, thirst-quenching 8.5/23.5/35
Noci, Fiano/Greco, A Mano - Fresh, nectarine, grapefruit 10.5/28/41
Gavi di Gavi, 'Terre Antiche', La Giustiniana, Piemonte - Zesty, zippy, delicate 11/31/43
'Vigneti del Cerro' Verdicchio di Matelica, Cantine Belisario, Marche - Citrus, honey 46
'Sul Vulcano' Etna Bianco Carricante, Donnafugata, Sicily - Rounded, citrus, herbs 72

RUSÉ

175/500/750ml

Pinot Grigio Blush, Il Sospiro, Veneto - Cranberry, citrus, red berries 7/20/28
Cuvée Edalise, Maison Boutinot, Cotes de Provence - Peaches, redcurrants, mandarin 10/27/38
Noci, Primitivo Rosato, A Mano - Tropical, ginger, blackberry 11.5/31/46

RED

175/500/750ml

Merlot/Corvina, Ponte Pietra, Veneto - Soft, blackberry, black cherry 7/19/26
Alicante/Shiraz, Casa Mia, Sicily - Light body, spice, dark fruit 7.5/20/29
Barbera, Cantine Volpi, Piemonte - Bright, blueberries, raspberries 8.5/23.5/35
Primitivo, Boheme, Puglia - Black cherries, plums, black pepper 10/27/39
Sangiovese 'Brunito', Da Vinci, Tuscany - Raspberries, cherries, subtle spice 10.5/28/41
Montepulciano, Bosco Nestore, Abruzzo - Medium body, spice, elegant 11/31/43
'Torre del Falasco' Amarone della Valpolicella, Veneto - Dried fruit, chocolate 56
Barolo La Morra, Corino, Piemonte - Delicate, cherries, smoke 16/68

BEER

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

SUFT

Cloudy apple / orange 3
Coke 3.25
Diet Coke 3
Still / Sparkling water 4.5
San Pellegrino Limonata / Aranciata 3
Artisan Tonics 3
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

