

NOCI

SMALL PLATES

Nocellara olives	pb	4.5
Focaccia	pb	5.5
Datterini tomato or garlic, rosemary, sea salt		
Burrata	v	11.5
courgettes, Aleppo chilli, lemon, mint <i>plant-based option available</i>		
Bruschetta	pb	8.5
Isle of Wight tomatoes, roasted garlic, basil, focaccia		
Salumeria		15
Prosciutto di Parma, Cobble Lane fennel salami, Mozzarella D.O.P, Nocellara olives, focaccia		
Insalata	pb	9
fennel, courgette, spring peas, radicchio, mint, pistachio		
Carpaccio		10
rare-seared beef, broad beans, peas, lemon, pecorino		
Fritto misto		12
squid, red mullet, prawns, crispy polenta, parsley aioli		
Bocconcini fritti	v	9
fried mozzarella, marinara sauce, crispy basil		
Arancini		10.5
Cobble lane 'Nduja & mozzarella fritters, parsley aioli		

MAINS

Porchetta		20
slow-cooked pork belly, saffron apple purée, courgettes, spring peas, pistachio, mint		
Tagliata		35
dry-aged 10oz sirloin steak, rocket, Parmesan, roasted pepper sauce, triple cooked chips		
Pesce al forno		23
baked Lock Duart salmon, clams, samphire, lemon butter		
Milanese		20.5
breaded chicken escalope, parsley aioli, fennel, lovage & cucumber salad		
Parmigiana	v	18
baked heritage aubergines, marinara sauce, rosemary breadcrumb, pecorino, mozzarella		
Monkfish		28
charred monkfish, rainbow chard, olives, Amalfi lemon, pinenuts		

SIDES

Triple-cooked chips	pb	5
basil salt		
Courgettes	pb	6
balsamic vinegar, pine nuts		
Seasonal leaf salad	pb	5
extra virgin olive oil		
Rainbow chard	pb	5.5
Amalfi lemon		

APERITIVO

Hugo Spritz	12
Yuzu Spritz	12
Aperol Spritz	12
Peach Bellini	8
Classic Negroni	8
Cosmopolitan	10
Espresso Martini	10
classic or amaretto	
Moth Margarita	10
Moth Spicy Margarita	10
Orange & Rhubarb Spritz	8
Pineapple & Yuzu Highball	8
non-alcoholic	

PASTA

Cacio e pepe	12.5
brown butter, pepper, Parmesan, pecorino, paccheri pasta	
Genovese ragu	16.5
veal & pork Genovese ragu, Monk's head cheese, paccheri pasta	
Carbonara	16
Cobble Lane Guanciale, Parmesan, pecorino, St Ewe's egg yolk, tonnarelli pasta	
Aglio e olio	10
pb crispy garlic, Aleppo chilli, lemon, extra virgin olive oil, parsley, pici pasta	
Beef shin & Chianti ragu	17
rosemary & shallot crumb, pappardelle pasta	
Amatriciana	15
slow-cooked Datterini tomatoes sauce, Cobble Lane Guanciale, pecorino, ziti pasta	
King prawn	18
Datterini tomatoes, Aleppo chilli, white wine, parsley, linguine	
Silk Handkerchiefs	16.5
v spring peas, leeks, courgettes, mint, pistachios, confit egg yolk, silk handkerchiefs	
non-gluten pasta available	

SALADS

Panzanella	pb	16
Isle of Wight tomatoes, peppers, cucumber, Nocellara olives, spring leaves, sourdough croutons		
add burrata or plant-based burrata		4
Fregola	pb	15.5
spring peas, courgettes, fennel, artichoke, lemon, fregola & pine nut salad		
add burrata or plant-based burrata		4
Great for kids		8.5
ziti pasta with tomato, pesto or Parmesan & butter sauce		

pb - plant-based. v - vegetarian
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SPARKLING

125/750ml

Prosecco, Canal Grando, Veneto	8.1/36
vibrant, crisp, refreshing	
Prosecco Rosé, Sacchetto, Veneto	39
soft, violets, berries	
Moët & Chandon, 'Brut Impérial', Champagne	85
crisp, fruity, balanced	
Wiston Estate, Blanc de Blancs, South Downs	60
green apple, white peach, lemon zest	

ROSÉ

175/250/500/750ml

Primitivo Rosé, Tramari, Puglia	12.4/16.9/32.3/44
aromatic, cherries, strawberries	
Pinot Grigio Blush, Novità, Veneto	9.8/13.5/26.7/35
fresh rose petal, grapefruit zest	
M de Minuty Rosé, Côtes de Provence	59
soft summer fruits, peach, orange peel	

RED

175/250/500/750ml

Montepulciano d'Abruzzo, Bove, Abruzzo	12.4/16.9/32.3/44
blackberry, cherry, liquorice	
Sangiovese, Novità, Emilia Romagna	32
smooth, redcurrant, spice	
Chianti Riserva, Bonacchi, Tuscany	13.5/18.4/35.2/48
blackberry, balsamic, cedar	
Rosso di Montalcino, Poggio Alle Mura, Banfi, Tuscany	65
complex, plum jam, savoury	
Merlot, Tumbleweed Wild, Bruce Jack, Swartland	9.8/13.5/25.7/35
red berries, fresh herbs, subtle oak	
Barolo, San Silvestro, Piedmont	69
dried fruit, roses, sweet tannins	
Pinot Noir, Les Colombiers, Villa Noria, Languedoc	52
blackcurrant, smooth, silky	
Primitivo, San Marzano, Puglia	39
ripe prune, dark plum, vanilla	
Rioja Reserva, Hugonell	14/19.2/36.5/50
red berries, tobacco, spicy oak	
Malbec, Zorzal, Terroir Unico, Valle de Uco	15.4/21.1/40.4/55
gamey, elegant, raisin red fruits	

WHITE

175/250/500/750ml

Soave, Borgo dei Ciliegi, Veneto	39
crisp, stone fruit, almond	
Grenache Gris, Les Sardines, Roussillon	8.7/11.9/22.8/35
citrus, white peach, rounded finish	
Mâcon-Villages, Domaine des Chenevières, Burgundy	64
green apple, mineral freshness, creamy texture	
Pinot Grigio, Sacchetto, Veneto	11.8/16.1/30.8/42
refreshing, pear, lemon	
Sauvignon Blanc, Lake Chalice, Marlborough	14/19.2/36.7/50
passionfruit, grapefruit, zesty	
Vermentino, Sella & Mosca, Sardinia	48
citrus, tropical fruit, Mediterranean herbs	
Picpoul de Pinet, Les Montalus, Languedoc	12.9/17.7/33.8/46
grapefruit, aromatic, mouthwatering	
Garganega, Il Casone, Veneto	32
ripe citrus, refreshing, floral	
Gavi, Palás, Michele Chiarlo, Piedmont	15/7/21.5/41.1/56
expressive, exotic fruits, lemon zest	
Albariño, Pazo do Mar, Galicia	60
orange peel, peach, white flowers	

BEER

Draught Peroni 5%	7.4
Peroni 330ml 5%	6.4
Peroni 0.0% 330ml	4.9
Ichnusa Non Filtrata 330ml 5%	6.4

SUFT

Trip - Blood Orange & Rosemary / Peach & Ginger	4.5
Cloudy apple / orange	3.9
Coke	4.2
Diet Coke	3.9
Still / Sparkling water	5.5
San Pellegrino Limonata / Aranciata	3.9
Selection of teas	3.4
Coffee from	3.4

SPIRITS

Vodka, Gin, Rum, Whiskey

25ml from 4.4

50ml from 8.5

Further options are available on request

CHEFS IN SCHOOLS!

Filtered Still Water 750ml 1.5

We donate 50p of the price of filtered water to our charity partner, Chefs in Schools, to improve children's health through better school food.

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

