

## COCKTAILS

Lemon & Blackcurrant Spritz 8  
Ginger & Raspberry Spritz 8  
Hibiscus & Strawberry Gin Fizz 9.5

Green Chilli & Mango Margarita 10  
Dark Chocolate & Walnut Negroni 7

Lemon & Blackcurrant Cooler 5.5  
Ginger & Raspberry Cooler 5.5

## SMALL PLATES

Nocellara olives 4 pb  
House baked focaccia, Datterini tomato, garlic, rosemary & sea salt 5.5 pb  
'Nduja arancini, parmesan foam 10.5  
Crispy fried parcels of Parma ham, basil & stracchino cheese 8  
Beef Carpaccio, wasabi mayo, pickled mooli, shimeji mushroom, soy dressing 9.5  
Chicken liver parfait, caper dressing, toasted focaccia 13.5  
Endive salad, red grapes, pink peppercorns, shallots & pistachio dressing 11 pb  
Burrata, red wine poached pear, walnuts, Aleppo chilli & rosemary 11 v *plant-based option available*  
Fritto misto, squid, red mullet, prawns & crispy polenta fritters, garlic & parsley aioli, tomato salt 12  
Tuna crudo, semi-dried tomatoes, lemon gel, bottarga, lemon verbena 13.5

.....

## PASTA non-gluten available

Bigoli Aglio e Olio, aged Parmesan, Aleppo chilli, crispy garlic 9.5  
Brown butter cacio e pepe, ziti 12  
Carbonara tonnarelli, confit egg yolk, guanciale, aged Parmesan, pancetta crumb 15.5  
Strozzapreti, pesto Trapanese, almonds, Datterino tomatoes & mint 14 pb  
Amatriciana, ziti, Datterini tomatoes, crispy guanciale, pecorino 14.5  
Wild mushroom silk handkerchiefs, confit egg yolk, walnuts & Parmesan 15.5  
Veal & pork Genovese ragu, Monk's Head cheese, paccheri 16  
Chianti & beef shin ragu, pappardelle, truffle, rosemary & shallot crumb 16.5  
Prawn linguine, semi-dried tomatoes & basil 17.5

Noci house side salad - citrus dressing 5.5 pb

## LARGE PLATES

Chicken Milanese, miso sauce, pickled fennel & radicchio salad 19.5  
Sea bass fillet, celeriac purée, wild mushrooms, tarragon oil 23  
Endive salad, pistachio dressing, red grapes, pink peppercorns & shallots 16.5 pb  
Seared tagliata picanha, pink peppercorns, soy glaze, crispy polenta, nori, Parmesan mayo 26  
Large fritto misto, squid, red mullet, prawn & crispy polenta fritters, garlic & parsley aioli, tomato salt 16

.....

## DESSERT

Tonka bean panna cotta, toffee sauce, roasted pecans 9.5  
Tirami-chou, chocolate sauce, whipped cream 9.5  
Citrus cheesecake, clementine gel 9.5 v  
Dark chocolate mousse, chantilly cream, dried cherries 9 pb  
Passion fruit cremoso 9  
Affogato del Torre - vanilla ice cream & double espresso 6.5 v add Frangelico 2  
Ice cream 7.5 - ask about our regularly changing flavours

Great for kids and lovers of simple pasta  
Ziti pasta with tomato, pesto or Parmesan & butter sauce 7.5

# NOCI

pb - plant-based. v - vegetarian  
Follow us on Instagram and Tik Tok @nocipasta

## SPARKLING

125/750ml

Prosecco Extra Dry, Canel Grando, Veneto - Vibrant, crisp, refreshing 7.9/35  
Prosecco Rosé Brut, Saccetto, Veneto - Soft, violets, berries 39  
Moët & Chandon 'Brut Impérial', Champagne - Crisp, fruity, balanced 68  
Lyre's Classico non-alcoholic sparkling wine, Germany - Light, apple (250ml) 6.75

## WHITE

175/250/500/750ml

Pinot Grigio, Il Casone, Veneto - Delicate, apricot, almonds 10.4/14.2/27.2/37  
Trebiano, Novità, Emilia Romagna - Light, refreshing, citrus 8.4/11.5/22/30  
Gavi del Comune di Gavi, San Silvestro, Piedmont - Mouth-watering, mineral 13.8/18.8/36/49  
Sauvignon Blanc, Sacchetto, Veneto - Aromatic, elderflower, herbaceous 12.4/16.9/32.3/44  
Lugana, Le Civaie, Monte Zovo, Veneto - Flinty, vanilla, bergamot 56  
Sollazzo Bianco, Vino d'Italia - Easy-drinking, zesty, floral 8.2/11.2/21.3/29  
Vermentino, Timo, San Marzano, Puglia - Exotic, jasmine, thyme 46  
Grillo, Vitese, Colombia Bianca, Sicily - Ripe melon, nectarine, apple blossom 40  
Soave, Roccolo Grassi - Spicy minerality, floral, peaches, apricots 56

## ROSÉ

175/250/500/750ml

Rosé, Aumérade Style Château de l'Aumérade - Pale salmon, fruity bouquet 11.5/15.8/30.1/41  
Pinot Grigio Blush, Novità, Veneto - Fresh rose petal, grapefruit zest 9/12.3/23.5/32

## RED

175/250/500/750ml

Montepulciano d'Abruzzo, Feudi d'Albe, Bove - Blackberry, cherry, liquorice 10.7/14.6/27.9/38  
Sangiovese, Novità, Emilia Romagna - Smooth, redcurrent, spice 9/12.3/23.5/32  
Chianti Riserva, Bonacchi, Tuscany - Blackberry, balsamic, cedar 12.9/17.7/33.8/46  
Merlot, Il Casone, Veneto - Soft, damsons, cherry 42  
Barolo, Patres, San Silvestro, Piedmont - Dried fruit, roses, tar 67  
Sollazzo Rosso, Vino d'Italia - Red fruits, juice, quaffable 8.2/11.2/21.3/29  
Primitivo di Manduria, Talò, San Marzano, Puglia - Brambly, cocoa, vanilla 51  
Pinot Noir, Sacchetto Veneto - Supple, vibrant, wild strawberry 12.4/16.9/32.3/44  
Amarone Del Valpolicella Ca Rugate - Gamey, elegant, raisin red fruits 76

## BEER

Peroni 330ml 5% 6.25  
Peroni 0.0% 330ml 4.75  
Ichnusa Non Filtrata 330ml 5% 6.25

## SOFT

Cloudy apple / orange 3.75  
Coke 4  
Diet Coke 3.75  
Still / Sparkling water 5.25  
San Pellegrino Limonata / Aranciata 3.75  
Selection of teas 3.25  
Coffee from 3.25

## SPIRITS

Vodka, Gin, Rum, Whiskey  
25ml from 4.25  
50ml from 8.25  
Further options are available on request

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.*

**CHEFS IN SCHOOLS!**

