

NOCI

SMALL PLATES

Fritto misto	12
squid, red mullet, prawns, crispy polenta, parsley aioli	
Burrata v	11.5
roasted radicchio, balsamic, puffed wild rice, beetroot powder <i>plant-based option available</i>	
Carpaccio	10
rare-seared beef, pickled girolle mushrooms, rosemary aioli, crispy shallots	
Bruschetta pb	9
Datterini tomatoes, roasted garlic, basil, focaccia	
Roasted heritage beetroot pb	9
orange & winter leaf salad, balsamic vinegar	
Fried provolone	8.5
honey, fennel salt	
Courgette Fritti pb	8
Focaccia pb	5.5
Datterini tomato or garlic, rosemary, sea salt	
Nocellara olives pb	4.5
Arancini v	10.5
truffle & taleggio fritters, rosemary aioli	

MAINS

Barolo beef short rib	28
Parmesan & saffron polenta, crispy shallots	
Porchetta	20
slow-cooked pork belly, spiced pumpkin & orange purée, fennel, apple, sage & pine nut salad	
Parmigiana v	18
baked heritage aubergines, marinara sauce, rosemary breadcrumb, pecorino, mozzarella	
Fish stew	23
squid, red mullet, prawns, clams, fregola, lobster bisque, samphire	
Tagliata	35
dry-aged 10oz sirloin steak, rocket, Parmesan, roasted pepper sauce, triple-cooked chips	
Winter panzanella pb	16
Datterini tomatoes, heritage beetroot, radicchio, capers, sourdough croutons add burrata or plant-based burrata	4
Milanese	22
breaded chicken escalope, triple-cooked chips, parsley aioli, fennel, lovage & cucumber salad	

APERITIVO

Mango & Green Chilli Margarita	10
Pear & Cardamom Spritz	8
Hugo Spritz	12
Raspberry & Basil Spritz	8
Espresso Martini classic or amaretto	10
Blackberry Bellini	8
Aperol Spritz	12
Classic Negroni	8
Margarita	10
Orange & Rhubarb Spritz non-alcoholic	8
Pineapple & Yuzu Highball non-alcoholic	8

PASTA

King prawn	18
Datterini tomatoes, Aleppo chilli, white wine, parsley, linguine	
Beef shin & Chianti ragu	17
rosemary & shallot crumb, pappardelle pasta	
Silk Handkerchiefs v	16.5
wild mushrooms, confit egg yolk, walnuts, parsley	
Carbonara	16
Guanciale, Parmesan, pecorino, St Ewe's egg yolk, tonnarelli pasta	
Amatriciana	15
slow-cooked Datterini tomato sauce, Guanciale, pecorino, ziti pasta	
Cacio e pepe	12.5
brown butter, pepper, Parmesan, pecorino, paccheri pasta	
Puttanesca pb	10
slow-cooked tomatoes, capers, olives, crispy garlic, parsley, picci pasta	
Genovese ragu	16.5
veal & pork Genovese ragu, Monk's head cheese, paccheri pasta	
<i>non-gluten pasta available</i>	

SIDES

Triple-cooked chips pb	5
basil salt	
Polenta fritters v	6
pecorino, porcini powder	
Winter leaves	5
extra virgin olive oil, Parmesan	
Cavolo nero pb	5.5
crispy garlic, lemon, olive oil	

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	
Crémant de Bourgogne Brut, André Delorme	53
refreshing, creamy, notes of brioche	
Zeno Alcohol-Free Sparkling	35
elderflower, green apple, lemon zest	

ROSÉ

175/250/750ml

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

RED

175/250/750ml

Montepulciano d'Abruzzo, Bove, Abruzzo	12.4/16.9/44
blackberry, cherry, liquorice	
Sangiovese, Novità, Emilia Romagna	32
smooth, redcurrant, spice	
Chianti Riserva, Bonacchi, Tuscany	13.5/18.4/48
blackberry, balsamic, cedar	
Rosso di Montalcino, Poggio Alle Mura, Banfi, Tuscany	65
complex, plum jam, savoury	
Merlot, Tumbleweed Wild, Bruce Jack, Swartland	9.8/13.5/35
red berries, fresh herbs, subtle oak	
Barolo, San Silvestro, Piedmont	69
dried fruit, roses, sweet tannins	
Pinot Noir Gran Reserva, Sibaris, Undurraga Valle de Leyda	50
morello cherry, strawberry, smoky herbs	
Primitivo, San Marzano, Puglia	39
ripe prune, dark plum, vanilla	
Rioja Reserva, Hugonell	14/19.2/50
red berries, tobacco, spicy oak	
Malbec, Ralces, Andeluna, Mendoza	13.8/18.8/49
ripe red plum, fresh, elegant	

WHITE

175/250/750ml

Soave, Borgo dei Ciliegi, Veneto	39
crisp, stone fruit, almond	
Grenache Gris, Les Sardines, Roussillon	8.7/11.9/35
citrus, white peach, rounded finish	
Mâcon-Villages, Domaine des Chenevières, Burgundy	64
green apple, mineral freshness, creamy texture	
Pinot Grigio, Sacchetto, Veneto	11.8/16.1/42
refreshing, pear, lemon	
Sauvignon Blanc, Lake Chalice, Marlborough	14/19.2/50
passionfruit, grapefruit, zesty	
Vermentino, Sella & Mosca, Sardinia	48
citrus, tropical fruit, Mediterranean herbs	
Picpoul de Pinet, Les Montalus, Languedoc	12.9/17.7/46
grapefruit, aromatic, mouthwatering	
Garganega, Il Casone, Veneto	32
ripe citrus, refreshing, floral	
Gavi, Serre dei Roveri, San Silvestro Piedmont	13.8/18.8/49
vibrant, apricot, exotic fruits	
Albariño, Pazo do Mar, Galicia	60
orange peel, peach, white flowers	

BEER

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

SOFT

Trip - Blood Orange & Rosemary / Tropical Mango	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.

