

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	19.5
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 classic or amaretto	10
Moth Margarita	10
Moth Spicy Margarita	10
Orange & Rhubarb Spritz non-alcoholic	8
Pineapple & Yuzu Highball non-alcoholic	8

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 pb	10
crispy garlic, Aleppo chilli, lemon, extra virgin olive oil, parsley, picci 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 v	16.5
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
Follow us on Instagram and Tik Tok @nocipasta

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	

RUSÉ

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

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.

