

CICCHETTI

Zucchini fritti, lemon aioli pb	7
Avocado & chickpea dip, crudite pb gf	9
Panzerotto, pecorino, truffle mortadella	9
Meatballs, tomato sauce, basil	10

WOOD OVEN PIZZA

Buffalo mozzarella, tomato, basil v	8/14
Spicy salami	11/19
Prosciutto San Daniele, rocket, burrata	11/23
Black truffle, squash blossom, goat cheese v	16/26

STARTERS

Pumpkin & onion soup pb gf	8
Veal tonnato, caper berries gf	14
Burrata, tomato, basil v gf	15
Calamari fritti, chilli, aioli	18

PASTA

Fusilli arrabiata, cherry tomato sauce pb	18
Tonnarelli cacio & pepe v	18
Rigatoni Bolognese	19
Agnolotti del plin, black truffle	26

CARPACCIO & SALADS

Butter lettuce, sprouts, avocado, tomato pb gf	11
Endive, radicchio, pear, gorgonzola v gf	13
Beef carpaccio, Venetian dressing gf	17
<i>Add burrata or salmon</i>	7

WOOD & CHARCOAL

Aubergine parmigiana v	18
Chicken milanese, rocket, tomato	25
Salmon, broccolini, olives, pesto gf	26
Filet mignon, potatoes, mushroom sauce gf	35

SIDES

all 6

Mixed or Green salad pb gf
Tomato panzanella salad pb
Spinach pb gf
Roasted potatoes, rosemary v gf

DESSERTS

all 9

Tiramisu	
Lemon tart, variegato cream	
Salted caramel profiterole, chocolate	
Ice creams and sorbets	per scoop 3

Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients.
v - vegetarian pb - plant based gf - gluten free