

CICCHETTI

Friggitelli peppers pb	5
Gnocco fritto, prosciutto, parmigiano	6
Aubergine parmigiana v	8
Meatballs, tomato sauce, basil	9
Avocado & chickpea dip, crudité pb	9

STARTERS

Pumpkin soup, seeds, basil oil pb	8
Vitello tonnato, caper berries	14
Burrata, tomato, avocado v	15
Calamari fritti, smoked tomato aioli	17
Octopus, potato, celery, olives, tomato	19

CARPACCIO & TARTARE

Yellow tail carpaccio, grapefruit, tomato	14
Beef carpaccio, Venetian dressing, parmigiano	17
Tuna tartare, avocado, chilli, mint	18
Beef tartare, black truffle, quail egg	20

SALADS

Little gem, cherry tomato, basil, avocado pb	11
Quinoa, baby spinach, zucchini, mint, goat cheese v	11
Chicory, sugar snaps, beetroot, quail egg v	12
Kale, pear, ricotta salata v	12
<i>Add chicken or salmon</i>	7

PIZZETTA & PIZZA

Buffalo mozzarella, tomato, basil v	8/14
Aubergine, sundried tomato, ricotta salata v	9/16
Salame, roasted pepper, chilli	10/18
Prosciutto San Daniele, rocket, burrata	11/23
Porcini, scamorza, black truffle v	14/26

PASTA & RISOTTO

Garganelli bolognese	17
Tagliolini cacio & pepe	18
Risotto pumpkin, goat cheese, sage v	22
Crab ravioli, saffron, cherry tomato, basil	24
Agnolotti del plin, black truffle	28
Spaghetti lobster, tomato, chilli, basil	33

WOOD & CHARCOAL

Chicken paillard, caponata, aged balsamico	18
Salmon, broccolini, raw purple cabbage	23
Sea-bass, clams, cherry tomato "guazzetto"	27
Lamb, sugar snaps, roasted chicory	32
Beef fillet, mash potato, radicchio tardivo	33
Veal Milanese, lemon salt	35
Dover sole, spinach, lemon butter, capers	36

SIDES

Mashed potato	Mixed or green salad	all 6
Roast potatoes	Spinach	
Tomato & basil	Zucchini fritti, lemon aioli	

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