

STARTERS

Sourdough and olive oil.....	£4
Italian Charcuterie.....	£9
Lamb and cumin skewers with chili mayo.....	£10
Chickpeas fritter and pickled radish.....	£7
Wild mushroom and comté cheese croquettes.....	£9

Beef tartare, tonnato sauce and caper leaves.....	£11
Grilled bread with:	
- Whipped cod roe.....	£9
- Melted tomimo cheese and radicchio.....	£10
Braised venison and creamy polenta.....	£11

PASTA

Ravioli with Delica pumkin, pine nuts and bergamot....	£19
Caserecce with walnut and sundried tomato pesto.....	£17
Tagliolini with squid and guanciale ragout.....	£18

SIDES

Mixed leaf salad.....	£4
Grilled hispi cabbage.....	£5
Smoked potato salad.....	£5

MAINS




Salt baked celeriac, grilled onion, and pumpkin seed purée.....	£17
Grilled duck breast, quince purée, preserved berries...£19	
Grilled mackerel, caponata and romanesco.....	£19

Steak alla Fiorentina with smoked potato and leaf salad (sharing for 2 or 3 people).....	£80
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DESSERT

Italian rice cake, raw cream and confit kumquat.....	£9
Chocolate pudding, olive oil and amaretti bisquits.....	£8
Piedmont hazelnut ice cream.....	£7
Affogato.....	£6
Italian cheese selection.....	£12

NOTES

Please inform our staff of any allergy you may have.	  
A discretionary service charge of 12.5% will be added to your bill.	
We are able to accommodate vegan and vegetarian diets.	