

STARTERS

Spiced nuts	£4.5
Belle di Cerignola olives	£4.5
Sourdough bread and olive oil.....	£4.5
Italian charcuterie: pancetta cotta, capocollo, mortadella.....	1 for £9 / 3 for £15
Italian and UK cheese selection: La Tur, Cashel Blue, Baron Bigod.....	1 for £9 / 3 for £15

King oyster mushroom skewers.....	£7
Italian Fried Chicken.....	£8
Arancini with fontina and cavolo nero	£8
Burrata, pomegranate, walnuts and winter leaves.....	£13
Grey mullet carpaccio, grapefruit and frisée.....	£15

PASTA

Ravioli with Delica pumpkin, bergamot and pine nuts.....	£23
Linguine, langoustine bisque and raw red prawns.....	£25
Mezze maniche, hazelnuts pesto and radicchio.....	£18
Tagliatelle, white pork ragout and chestnuts.....	£20

SIDES

Mixed leaf salad.....	£6
Winter tomato salad.....	£7
Smoked potatoes.....	£7

MAINS

Braised beef short ribs, polenta and winter truffle.....	£28
Monkfish, leek purée, Treviso, and fried capers.....	£29
Whipped split peas, sweet and spicy celeriac.....	£19

Steak alla Fiorentina with smoked potato and leaf salad (sharing for 2 or 3 people).....	£85
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DESSERT

Burnt Amalfi lemon tart and buttermilk.....	£9
Cardamom panna cotta and wild berries.....	£9
Hackney gelato.....	£8
Vanilla affogato.....	£6

NOTES

Please inform our staff of any allergies 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.	