APERITIVO

NOCELLARA OLIVES VG GF — 5
chilli, lemon & rosemary

PIZZETTA — 9
figs, honey, rocket, Parma ham

"CACIO & PEPE" ARANCINI V — 7
deep-fried bucatini pasta, pecorino cheese, black pepper & garlic mayo

SELECTION OF BREAD VG — 7
focaccia, sourdough & streghette, balsamic & EVOO



ANTIPASTI & SALADS

PROSCIUTTO & MELONE GF — 10
Cantaloupe melon, Tuscan Parma ham, rocket, EVOO & balsamic

SALMONE — 14
cured salmon, burnt orange, tangerine, fennel

ZUPPA TOSCANA — 9
Italian sausage, beans

GAMBERONI FRITTI — 12
tempura king prawns, garlic aioli

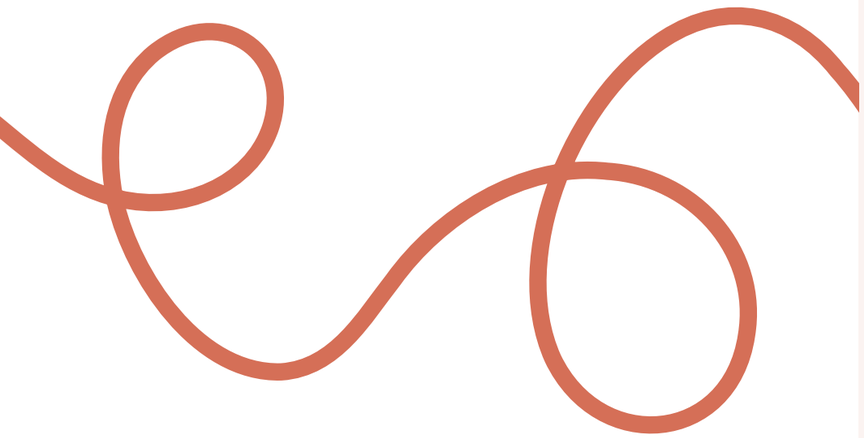
MOZZARELLA DI BUFALA V — 14
heritage tomato carpaccio, basil, pine nuts & balsamic reduction

CALAMARI — 13
deep-fried squid, 'nduja mayo & lemon

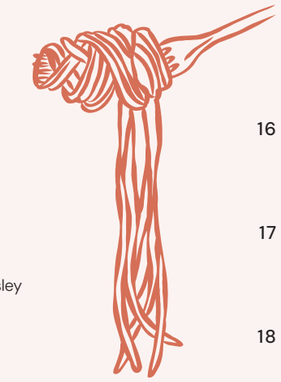
INSALATA VG GF — 9
Radicchio, Lollo Biondo, pear, pomegranate, carrot

MOZZARELLA IN CARROZZA — 11
fried mozzarella sandwich, anchovies & basil mayo

BRUSCHETTA AL POMODORO V — 10
toasted bread, cherry tomatoes, garlic, basil pesto & balsamic reduction



PASTA



GNOCCHI V — 16
potato gnocchi
Gorgonzola, candied walnuts, endive

RIGATONI ALLA VODKA — 17
tubular pasta
smoked pancetta, cherry tomatoes, Grey Goose & parsley

TAGLIATELLE BOLOGNESE — 18
classic long ribbon pasta
traditional slow-cooked pork ragù

CRAB LINGUINE — 24
classic thin long ribbon pasta
white & brown crab meat, spring onion, chilli, Sicilian lemon

TAGLIATELLE PAGLIA & FIENO V — 17
green & yellow ribbon pasta
porcini ragù & pecorino cheese

CARBONARA (FOR 2) — 17pp
long ruffle ribbon pasta
guanciale, egg yolk, black pepper & pecorino cheese

PUMPKIN RISOTTO V — 16
pumpkin seeds, crispy pumpkin, sage, hazelnuts

ORECCHIETTE PICCANTE — 16
ear-shaped pasta
'nduja sausage, cherry tomatoes & ricotta

SIGNATURE MAINS

FRITTO MISTO — 25
fried calamari, prawns, whitebait, lemon & spicy mayo

COD GF — 28
cauliflower purée, Romanesco broccoli & dill oil

BEEF CHEEK — 28
polenta chips, mushrooms, pancetta



CHICKEN MILANESE — 23
fried duck egg, capers, anchovies

PORCHETTA — 24
rosemary, garlic, mustard sauce, crackling





PIZZA

MARGHERITA V — 13
San Marzano tomato, buffalo mozzarella, basil & EVOO

PEPPERONI PICCANTE — 15
San Marzano, fior di latte, mascarpone, onion, pepperoni, spianata Calabrese

BURRATA V — 18
San Marzano, fior di latte, basil pesto, rocket & burrata

VEGETARIANA V — 14
aubergine, artichoke, dry ricotta, capers

FUNGHI & TARTUFO V — 15
fior di latte, mushrooms, Taleggio, truffle oil & walnuts (white base)

MILANO — 14
fior di latte, salame Milano, gorgonzola, honey & pine nuts (white base)

TUSCAN — 16
San Marzano, fior di latte, Tuscan sausage, chilli, smoked scamorza



BOARDS

CHARCUTERIE — 18
selection of cured meats: coppa, Felino salami, finocchiona & 'nduja

CHEESE V — 19
selection of Italian cheeses: Dolcelatte, Taleggio, Pecorino

VEGETARIAN V — 17
selection of Antipasti: sun-dried tomatoes, artichokes, capers, grilled aubergine, Bocconcini, walnuts

SIDES

TOMATO SALAD — 9

ROCKET & PARMESAN V GF — 7
balsamic reduction

TRUFFLE FRIES & PARMESAN V — 8

FRENCH FRIES VG — 6



SPRITZ £13



CAMPARI SPRITZ
Campari, Copper Crew Bianco Spritz & soda

LIMONCELLO SPRITZ
Limoncello, Copper Crew Bianco Spritz & soda

APEROL SPRITZ
Aperol, Copper Crew Bianco Spritz & soda

ST-GERMAIN HUGO SPRITZ
St-Germain elderflower liqueur, Copper Crew Bianco Spritz & soda

SARTI SPRITZ
Sarti, Copper Crew Bianco Spritz & soda

SIGNATURE SPRITZ £16

CHERRY COLA SPRITZ
Cherry Heering, cherry syrup, Coca-Cola Zero, Copper Crew Bianco Spritz & soda

GREEN APPLE SPRITZ
Roku Gin, apple juice, lime sherbet, Copper Crew Bianco Spritz & soda

LIME PATRÓN
Patrón Silver tequila, fresh lime juice, agave nectar, Copper Crew Bianco Spritz & soda

DESSERT



TIRAMISÙ V — 12
amaretto, ladyfingers & mascarpone cream

CANNOLO V — 9
ricotta cannolo, cherry, pistachio & chocolate sauce

VANILLA PANNA COTTA V — 7
tangerine & basil compote

LEMON MERINGUE PIE V — 13
plum sorbet

EVE AFFOGATO V — 11
vanilla gelato, Patrón XO Café, We Love Coffee espresso

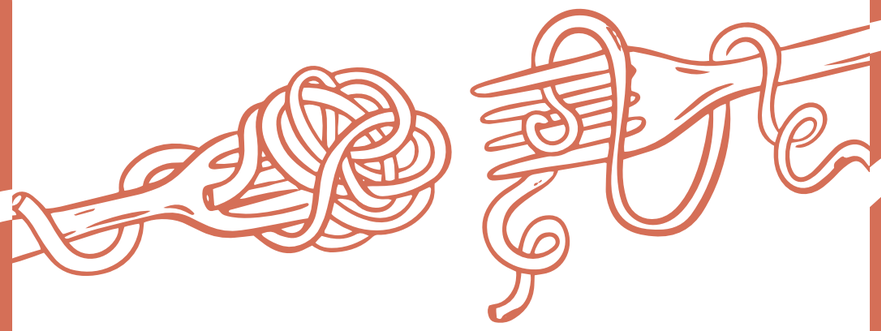
BECOME A PASTA MASTER

Whether you're a passionate home cook or a complete beginner, this hands-on experience will guide you through the art of traditional Italian pasta-making, from kneading a perfect dough to shaping and cooking an authentic, finished dish.

£35 PER PERSON

Scan the QR code for more information or to book your masterclass!

Our pasta masterclass is just the beginning - discover our cheese & wine and pizza and tiramisu classes on our website... why not try them all?



V = Vegetarian **VG** = Vegan **DF** = Dairy Free **GF** = Gluten Free **EVOO** = Extra Virgin Olive Oil

Please inform us of any allergies, intolerance or dietary requirements you may have. Allergen information is available for each item on our menu and can be obtained by asking a member of staff. Whilst the utmost care will be taken in preparation, we cannot guarantee there will not be traces of other products due to the nature of our production area. We have applied a discretionary 12.5% service charge. 100% of all service goes to our staff. VAT is included at the standard rate.

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