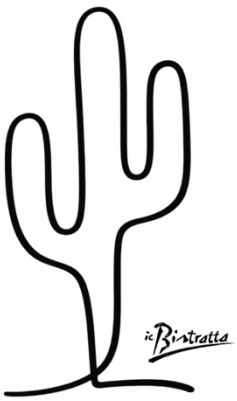

Focaccia col Formaggio V	20 / 35
Pizzata, Taggiasca Olives and Capers V	22 / 36
Classic and Black Ink Panissa GF	9
Farinata V GF	6
Cantabrian Anchovies, Toast, Belcari EVOO	18
Bleu di Nicoletta, Carasau Bread V	11
Crispy Olives with Goat Cheese V	9
Vitello Tonnato, Caperberries GF	18
Carne Salada Carpaccio GF	16
Cod Bites, Tartar Sauce	16
Seabream Ceviche GF	19
Fries, Paprika Pepper Salt V GF	7
Heirloom Tomatoes V GF	14
Bitter Leaf Salad V GF	14
Crispy Crushed Potatoes, Salsa Verde V	12

Tagliolini, Ox Cheek Ragú	25
Maltagliati al Pesto Genovese V	23
Pasta of the day – Please ask your server	

Bread (for scarpetta!) V	3.5

Pork Chop (650g), Jus GF	42
Seabass Butterfly (300g), Lemon, Fish sauce & Herbs GF	30

House Desserts of the Day	9
Dark Chocolate and Rum	£7 + Rum by the Glass*
Fior di Latte Ice Cream Affogato	£6.5 + Coffee or Spirit*

13.5% Service Charge

*Price of Rum and other Spirits on Cocktail menu