

Spuntini

Catalan almonds - 5

Mixed olives - 4 / Anchovy, sage polenta chips - 4

Trio di bruschette - see wall

Pizza crudo - roasted garlic, rosemary, Parmesan - 6

Salumi - Choose 3 for 15

Coppa / Fennel pollen salami / Lardy loin

Pizza

Tomato, mozzarella, basil (v) - 9

Tomato, burrata, rocket (v) - 12

Tomato, sardines, red onion, pine nuts, fior di latte - 13

Courgette Flower, courgette, goats cheese, anchovy (w) - 14

Tomato, anise pepperoni, mozzarella, rocket - 14

Braised leeks, pesto, smoked tomato, soft herbs (w) (v+) - 14

+ Add goats curd - 15

Wild mushrooms, thyme, gorgonzola (w) - 14

Artichoke, roast garlic, red onion, pancetta - 14

Tuscan sausage, pickled peppers, egg, scomorza - 14

(w) = white based pizza

(v) = vegetarian

(v+) = vegan

Gluten free bases available £2 surcharge

Please note: whilst our pizza base is made from gluten-free flour, it's made in an environment in which wheat flour is present and we cannot guarantee there is no cross contamination. Please see your waiter for further information.

We add a 12.5% discretionary service to all bills

Antipasti

Aubergine polpette, sweet onion labne, black olive - 8

Burrata, confit tomato - 9

Radish, Pecorino, pea shoot, samphire - 7

Duck spiedino, roasted grapes, oranges - 8.5

Soft shell crab, herb and caper mayonnaise - 7

Nettle gnudi, burnt butter - 8

Tomato, tonnato - 9

Mussels, tomato, saffron, fregola 'risotto' - 7.5

Green summer salad - 6

Smoked Swordfish, salmoriglio 9.5

Paprika pork belly, apple puree, apple chilli salsa 8

Primi

Lasagne (v) - see wall

Daily housemade pastas see wall

Secondi

Meat of the day see wall

Fish of the day see wall

Contorni - 6

Grilled baby gem, tarragon

Green summer Salad

Warm potato salad

Turn over to read our brunch menu

Please ask your waiter for further help with allergens including additional options for vegans and special kids menu.

Brunch

Spaghetti carbonara - 14

Green bowl - Mixed pulses, tomatoes, avocado, feta, soft boiled egg,
lemon dressing, pea shoots - 13

Ham hock hash, fried egg - 12

Eggs pergatorio - eggs baked in chilli, tomato, parmesan, polenta - 12

Or/ with bacon - 13

Buttermilk pancakes, whipped vanilla ricotta, berries,
maple syrup, hazelnuts - 11

Hot seared salmon, rosti, pickled cucumber, creme fraiche -12

Spaghetti frittata, peperonata, goats curd - 14

Lentil bruschetta, avocado - 10

Add on -

Bacon - 3 / Avocado - 3 / Crispy polenta - 2 / Toast - 2 / Fried egg - 2

Pizza

Tomato, mozzarella, basil (v) - 9

Tomato, burrata, rocket (v) - 12

Tomato, sardines, red onion, pine nuts, fior di latte - 13

Courgette Flower, courgette, goats cheese, anchovy (w) - 15

Tomato, anise pepperoni, mozzarella, rocket - 14

Braised leeks, pesto, smoked tomato, soft herbs (w) (v+) 14

+ Add goats curd - 15

Wild mushrooms, thyme, gorgonzola (w) - 14

Artichoke, roast garlic, red onion, pancetta - 14

Tuscan sausage, pickled peppers, egg, scomorza - 14

Gluten free bases available £2 surcharge

Cured Meats & Fish

A choice of 3 meats 15

Coppa / Lardy loin/ Fennel pollen salame

Antipasti

Burrata, confit tomato - 8

Radish, Pecorino, Pea shoot, Samphire - 7

Nettle gnudi, burnt butter - 7

Tomato, tonnato - 8

Mussels, tomato, saffron, fregola 'risotto' - 8

Green summer salad - see wall

Secondi

Meat of the day - see wall

Fish of the day - see wall

Contorni - 6

Grilled baby gem, tarragon

Green summer salad

Warm potato salad

Please note: whilst our pizza base is made from gluten-free flour, it's made in an environment in which wheat flour is present and we cannot guarantee there is no cross contamination.

Please see your waiter for further allergen help including additional options for vegans and a special menu for kids.

We add a 12.5% discretionary service to all bills. Due to food being cooked to order, there may be a short wait during the busy periods.