

Piatto del Giorno

Please ask us about our specials

Every Wednesday and Thursday

cicchetti

Truffle arancini, fontina	9	Focaccia, rosemary (pb)	5
Calamari, smoked aioli	11	Burrata, cherry tomato	11
Zucchini fritti, lemon aioli (pb)	8	Aubergine polpette, parmesan, gorgonzola	9
Sea bass tartare, fennel, orange	12	Meatballs, tomato, basil	12

wood oven pizza

Marinara, tomato, oregano, garlic (pb)	10
Parma ham, tomato, rocket, parmesan	17
Nduja & salted ricotta, tomato, mozzarella	15
Fennel sausage, cavolo nero, fior di latte	15
Buffalo mozzarella, tomato, basil (v)	13
Spicy salami, tomato, mozzarella, chilli	16
Napoli, tomato, capers, olives, anchovies	13

extra toppings

Mozzarella / ricotta / mushroom / rocket	3
Salami / parma ham / nduja	5
Burrata	6

pastas

Rigatoni, bolognese	16
Bucatini, amatriciana	15
Tagliatelle, cavolo nero (v)	14
Tortellini, ricotta & spinach	16
Farfalle, arrabbiata (v)	14
Spaghetti, carbonara, guanciale	15
Tonnarelli, cacio & pepe	14

salads

Quinoa, avocado, cherry tomato, mozzarella	14
Rocket, fennel, parmesan	11
Crudit� platter, hummus (pb)	12
Chopped, tomatoes, avocado, olives, cucumber, sweet corn (pb)	13

Aperitivo Hour

Enjoy a selection of Spritz from £8

Daily from 3pm to 6pm

Lunch Combo for 16

Monday to Friday from
12-3pm

Please note that we only accept card payments.

There is a discretionary 13.5% service charge added to your bill. All above are inclusive of VAT. v: vegetarian / pb: plant based. Adults need around 2000kcal per day.

Please let us know if you have any allergies or dietary requirements, our dishes and drinks are made here and may contain trace ingredients.

vino + birretta

Wine of the week

Please ask us about our

wine of the week

bianco

175 500 750

<i>Chardonnay, Castel Firmian, Trentino</i>	23			36
<i>Gavi di Gavi, Contessa, Piemonte</i>	24	12.5	36	49
<i>Pinot Grigio delle Dolomiti, Veneto</i>	24	10	28	39
<i>Sauvignon Blanc, Ca' Di Alte, Veneto</i>	24	11.5	32	44
<i>Trebbiano, Rossi, Emilia Romagna</i>	24	9	24	31
<i>Verdicchio dei Castelli, Classico, Marche</i>	24			34
<i>Chardonnay, Bramito del Cervo, Umbria</i>	23			65
<i>Pecorino, La Valentina, Abruzzo</i>	24			56
<i>Grillo, Feudo Arancio, Sicilia</i>	24	10	29	38
<i>Viognier, Mandrarosso, Sicilia</i>	23			45
<i>Vermentino Soprasole, Pala, Sardegna</i>	24			46

rosato

<i>Pinot Grigio, Nina, Veneto</i>	24			38
<i>Negroamaro, Pieno Sud, Puglia</i>	24	9	24	31
<i>Lady A, Provence IGP</i>	24	13	38	52

rosso

<i>Pinot Nero, Meczan, Alto Adige</i>	23			59
<i>Teroldego, Castel Firmian, Trentino</i>	22			45
<i>Lagrein Riserva, Mezzacorona, Trentino</i>	21			48
<i>Barbera, Ricossa Vistamonti, Piemonte</i>	23			37
<i>Valpolicella Classico, Alighieri, Veneto</i>	20			68
<i>Merlot 'Dolomiti', Terre del Noce</i>	23	10	28	39
<i>Sangiovese, Rossi, Emilia Romagna</i>	23	9	24	31
<i>Chianti Superiore, Santa Cristina, Toscana</i>	22	12.5	36	52
<i>Montepulciano d'Abruzzo, 'Barrique', Itinera</i>	22	11	30	42
<i>Primitivo, Visconti della Rocca, Puglia</i>	24	10	28	38
<i>Salice Salentino Riserva, Ducale, Puglia</i>	20			39
<i>Nero d'Avola, Angelo, Sicilia</i>	23			35

frizzante

125 750

<i>Prosecco Treviso, Luna Argenta, Brut NV</i>		10	44	
<i>Franciacorta Cuvee Royale, Montenisa, Brut, NV</i>				72

birra

on tap

<i>Peroni</i> 5%	7.5
<i>Ride, Session IPA</i> 4%	7.5

bottled

<i>Menabrea Bionda</i> 4.8%	5.5
<i>Peroni</i> 5%	6
<i>Cornish Orchards Gold Cider</i> 5%	7

non-alcoholic

<i>Picante 0%</i> Pentire Seaward, agave, lime, chilli, coriander	9
<i>Vibrante Spritz</i> Martini Vibrante, tonic water, orange	9
<i>House Lemonade</i> fresh lemon juice, mint, sugar, still or sparkling water	6
<i>Peach Ice Tea</i> green tea, citrus, peach syrup	6
bottled	
<i>Peroni</i> , 0%	6
<i>Lucky Saint</i> , unfiltered, 0.5%	7