



Charcoal sourdough bread, olive oil (vg)	5.5
Focaccia, tomato, black olives (vg)	5.5
Suckling pig and black pudding croquette, sauce gribiche (gf)	7
Wild mushrooms and truffle arancini, goat's cheese (ve/gf)	6
Panelle, taggiasche olive tapenade (vg/gf)	6
Charcoal bruschetta, tomato, mozzarella (ve)	7
Vitello tonnato, veal, capers, tuna (gf)	12
La latteria burrata, peas, broad beans, truffle (ve/gf)	9
Cured salmon, asparagus, olive oil (gf)	10
Filetto lardato, music paper bread	10
Agnolotti, guanciale, pecorino	12
Pici, cacio e pepe, truffle (ve)	11
Open raviolo of scallop, morels, wild garlic, ginger	16
Rabbit lasagna, tarragon	13
Tortiglioni, prawn, chilli	12
Risotto, shin of beef, bone marrow (gf)	13
Grilled octopus, salmoriglio sauce, potato, taggiasche olive (gf)	24
Veal Milanese, brown butter, bitter leaves (gf)	40
Fermented cauliflower steak, mushroom, truffle (vg/gf)	18
Monkfish, cavolo nero, caper, pine nut, anchovy (gf)	30
Lamb rump and belly, tomato, aubergine, soft polenta (gf)	30

For the best experience, we recommend 3-4 plates per person

(ve) – vegetarian

(vg) – vegan

(gf) – gluten free

Please ask a member of our team before ordering if you have any allergies or intolerances.
A 12.5% discretionary service charge will be added to your bill.



BEERS & CIDERS

London Pilsner (½ Pint) - 4.5	Galipette Biologique Cidre (330ml) - 8
V.E.S.P.A. Pale Ale (½ Pint) - 4.5	Galipette Rosé Cidre (330ml) - 8
The Kernel 1890 Export Stout (330ml) - 8.5	Galipette 0.0% Cidre (330ml) - 7.5
The Megaro Lager (330ml) - 6.5	
Birra Moretti 0.0% Lager (330ml) - 4	
Days 0.0% Pale Ale (330ml) - 6.5	

WINES

SPARKLING

DS Prosecco Brut Millesimato, Veneto, 2022

Floral, refreshing, mineral finish

<u>125ml</u>	<u>375ml</u>	<u>750ml</u>
8		44

0.0% Spumante, Odd Bird, Veneto, NV

Crisp, fruity, hint of pear

7		40
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ROSÉ

Cantamessa, Per Lei, Piemonte, 2022

Strawberry, white peach, refreshing

8	24	46
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WHITE

Trebbiano, Terre Allegre, Puglia, 2022

White flowers, citrus, crisp

		32
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Pinot Grigio Biologico, Casa Defra, Venezia, 2022

Green apple, vibrant, zesty

		34
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Cataratto Bianco Biologico, Fabrizio Vella, Sicily, 2022

Citrus blossom, hint of herbs, lovely minerality

8	24	44
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Zibibbo, Rallo Azienda Agricola, Sicily, 2021

Tropical fruit, lime, refreshing

9	27	52
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Vermentino di Sardegna, Mora & Memo, Sardinia, 2022

Fruity, herbaceous, hint of salinity

10	30	56
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RED

Merlot, Casa Defra, Veneto, 2022

Plum, hint of spice, soft

		30
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Chianti, Loggia del Conte, Tuscany, 2021

Rich, velvety, hint of vanilla

		40
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Aglianico DOP, Coste Del Duca, Campania, 2021

Intense, lively, full bodied

8	24	40
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Salice Salentino Riserva, Casato Di Melzi, Puglia, 2018

Cherry, soft, subtle spices

		44
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Primitivo di Manduria, Lirica, Puglia, 2021

Dark fruit, plum, discreet oak

9	27	50
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Cannonau di Sardegna, Mora & Memo, Sardinia, 2022

Black cherry, hint of chocolate, elegant tannins

10	30	56
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WINE ON TAP

Frizzante

<u>125ml</u>	<u>375ml</u>
6	

Pinot Bianco / Rosato / Pinot Nero

6	18
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