

WHILE YOU WAIT – SNACKS

CACIO PEPE ARANCINI [Ⓥ] Roman classic	£5	OLIVES [Ⓥ] [Ⓞ]	£4	FOCCACIA [Ⓞ]	£6
FRIED AUBERGINE POLPETTI [Ⓥ]	£5	BREAD & OIL [Ⓞ]	£5	CANNELLINI [Ⓞ]	£5
		ZUCCHINI FRIES [Ⓥ]	£5.50	bean puree, kumquat jam with crudités	

TO BEGIN – SMALL PLATE ANTIPASTI

ARTICHOKE & VIGNAROLA SALAD [Ⓥ] [Ⓞ]	£8.50	BUFFALO MOZZARELLA [Ⓥ]	£7.50
BEEF CRUDO [Ⓞ] Crushed broad beans, anchovy dressing	£11	Crostini, lemon, bottarga, crushed pink peppercorn	
HOUSEMADE RICOTTA [Ⓥ] Smashed broad bean, mint, pistachio	£8.50	MERINDA TOMATO [Ⓥ] [Ⓞ]	£9
ASPARGUS, TRUFFLE BUTTER, PARMESAN [Ⓥ] [Ⓞ]	£9	Straciatella cheese, sugar snap pea salad	
SEA BREAM CRUDO [Ⓞ] Charred pineapple	£9.50	HOUSE CURED DUCK BRESAOLA [Ⓞ]	£11
		Watercress & hazelnut salad	
		SCALLOPS [Ⓞ]	£11
		Yoghurt, oregano, chickpea, chilli, orange & Eusebi EVO	

BOARDS

*Our cured meat selection are from a generation of Master Pork Butchers in Veneto.
Contains No Additives: GMO & [Ⓞ] Gluten Free.*

PER PERSON £9

THE TRUFFLE SELECTION

Truffle infused mortadella, salami & pecorino. Served with housemade fig jam, honeycomb, poached pear & foccacia.

THE VENETIAN SELECTION

20 month aged Venetian prosciutto, salami Baccara (heart of pork loin with coarsley ground spiced meat), & Ubriacato cheese aged in local Raboso red wine. Served with housemade fig jam, poached pear & foccacia.

FROM THE STOVE – KITCHEN SPECIALS

PORK TAGLIATA [Ⓞ] Pork cutlet, served with cannellini bean & pesto trapanese	£18
LAMB RUMP Orange blossom marinated lamb, confit fennel, squash puree, lamb shoulder croquette	£22
HAKE [Ⓞ] Pan roasted hake, broccoli, spinach puree & lemon, caper butter	£18
SEA BREAM [Ⓞ] Whole baked fish, vignarola salad	£19

SIDES

POLENTA CHIPS & AIOLI [Ⓥ]	£5.50
NDUJA ROASTED CARROTS [Ⓞ] Ceci & pistacchio	£5
BRAISED CHICORY [Ⓥ] [Ⓞ] Pecorino bechamel	£5
JERSEY ROYAL POTATOES [Ⓥ] [Ⓞ] Salsa verde, mascarpone	£5
HEALING SALAD [Ⓥ] [Ⓞ] ([Ⓞ] option without cheese)	£5

PASTA

*Our Pasta is made from scratch daily in our Pasta Laboratory.
It is a simple return to our heritage, slowing things down. Making instead of buying.*

SQUID INK LINGUINE, SCOTTISH SEAFOOD Egg pasta infused with squid ink served with Scottish shellfish & pangrattato	£18	RAVIOLI CARNE Classic housemade meat ravioli served with sugo	£15
FETTUCCINE WITH BLACK TRUFFLE [Ⓥ] Ribbons of egg pasta tossed in butter, parmesan & finished with Umbrian black truffle	£19	PEA FETTUCINE [Ⓥ] Pure protein pasta made with pea flour, finished with watercress & almond pesto ([Ⓞ] option available with rigatoni)	£15
RICOTTA AGNOLOTTI [Ⓥ] Handmade pasta pillows pinched & filled with ricotta, served with peas & wild garlic purée	£16	CRAB & MUSSEL RISOTTO [Ⓞ] Finished with bottarga	£18
RIGATONI, SPICY LAMB SAUSAGE RAGU Slow cooked spiced Scottish lamb finished with mint pangrattato	£16	WILD HARE CANNELLONI Finished with Parmesan, cauliflower puree	£18
LINGUINE ZUCCHINI [Ⓥ] Pasta tossed with courgette, lemon & basil ([Ⓞ] option available with rigatoni)	£14	YESTERDAY'S LASAGNE A Eusebi classic	£14

*Please note, all our pastas excluding seafood are served with Parmesan. [Ⓞ] Gluten Free options available excluding Lasagne, Agnolotti, Ravioli and Cannelloni.
Please note that our game produce is wild and whilst every effort is made to remove all traces, there is a chance of shot remaining. This applies to our wild hare cannelloni.*

PIZZA ROMANA

*We use only the best mix of GMO free Italian Flours: Soy bean, wheat, rice and sourdough. Our dough proves for 72 hours.
Its flavour is unique, crispy edge and soft on the inside. Characterised by its oval shape, low in fat and highly digestible.*

ALL £12.50

Add fresh truffle to any pizza - supplement £10

BIANCA BASE

CACIO PEPE
Pecorino & bechamel base, truffle ham, rocket

TOSCANO
Mozzarella, potato, red onion, sausage & chilli

PRIMAVERA [Ⓥ]
Mascarpone, gem, courgette ribbons, peas, asparagus & mint
([Ⓞ] option available)



ROSSO BASE

POMODORO [Ⓞ]
Merinda tomato, mint & EVO (add burrata £5)

ANCHOVY
Smoked scarmoza, anchovy, nduja & olive

PEPERONATA [Ⓥ]
Roasted peppers, torn mozzarella, trapanese pesto & roasted almonds ([Ⓞ] without cheese)