

WHILE YOU WAIT – SNACKS

CACIO PEPE ARANCINI [Ⓥ] Roman classic	£5	OLIVES [Ⓥ] [Ⓞ]	£4	FOCCACIA [Ⓞ]	£6
FRIED AUBERGINE POLPETTI [Ⓥ]	£6	BREAD & OIL [Ⓞ]	£5	CANNELLINI [Ⓥ]	£5
		ZUCCHINI FRIES [Ⓥ]	£5.50	Bean purée, polenta crisps	

TO BEGIN – SMALL PLATE ANTIPASTI

ARTICHOKE & VIGNAROLA SALAD [Ⓥ] [Ⓞ]	£8.50	BURRATA	£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	MARINDA 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 EVOO	

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 salt baked fish, vignarola salad, salsa verde	£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 & HAM FETTUCCINE Ribbons of egg pasta tossed with slow cooked ham hough & peas, finished with watercress & almond pesto	£15
RICOTTA AGNOLOTTI [Ⓥ] Handmade pasta pillows pinched & filled with ricotta, served with peas, wild garlic & pine nuts	£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 & pine nuts	£14	YESTERDAY'S LASAGNE A Eusebi classic	£14

*Please note, all our pastas excluding seafood are served with Parmesan. [Ⓞ] Ask your server for gluten free options.
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 [Ⓞ]
Marinda tomato, mint & EVOO

ANCHOVY
Smoked scarmoza, anchovy, purple broccoli, nduja & olive

PEPERONATA [Ⓥ]
Torn mozzarella, roasted peppers, trapanese pesto, roasted almonds & caper berries ([Ⓞ] without cheese and pesto)