



**UNA FORCHETTATA
PER FAVORE**

SNACKS

TRUFFLE CRISPS (VG) (GF) ... 2 Truffle salt & truffle oil.	OLIVES & PICKLED GIARDINIERA (V) (GF) 3 House pickled veg & olives.	CECI HUMMUS (VG) (GF) 4 Sultana, capers evo dressing with sardinian pane carasua.	ARANCINI (V) (GF) 4 Mozzarella, saffron & pea.
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ANTIPASTI

OYSTERS (GF) 3PCS FOR 7 6PCS FOR 14 White balsamic & apple dressing.	FIGS & CHEESE (V) (GF) 8.5 Roasted black figs with Gorgonzola and honey, white beans, whole spring onions & pistachio.
TUNA CARPACCIO (GF) 10 Shaved fennel & samphire salad, pink peppercorn & lemon dressing.	BURRATA (GF) 9 With green beans dressed in anchovy & chilli, raw kale & lemon zest.
WILD BOAR MEATBALLS 9 Cooked in rich sugo, thyme, rosemary & aged parmesan. Served with sourdough.	FRITTURA (GF) 11 Squid, whitebait, prawns in light batter. Served with aioli.
OCTOPUS CAPONATA (GF) 12 Grilled tentacle with aubergine caponata, red pepper caramel & zucchini chips.	SQUASH CROSTINI (V) 8 Toasted sourdough, squash purée, roasted squash, sage & sultana, caper dressing.

EGGS

EGGS ENERGIA (V) 10 2 eggs poached, avocado, chilli & lime purée on sourdough toast with sunblush tomatoes.	PORTOBELLO STACK (V) 11 Toasted sourdough, roasted portobello, poached eggs, chunky tomato relish & pesto.
CROQUE SIGNORA 10 Toasted sourdough bloomer with fontal, prosciutto cotto & bechamel, topped with a fried egg.	

SALADS

FIG SALAD (V) (GF) 12 Black figs, walnuts, bitter leaves, celery, parsley, roast pumpkin, shallot & thyme dressing.

MAIN COURSES

SWORDFISH (GF) 20 Roasted aubergines, raisins, pine nuts, orange, chilli & parsley dressing.	SPATCHCOCK CHICKEN (GF) 17 1/2 smoked chicken with polenta, chilli & garlic braised chard.
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HOMEMADE PASTA

RAVIOLI 15 Handmade & filled with speck, potato & leek then finished with a chive butter sauce.	FETTUCCINI NERANO (V) 13 Served with courgette & basil purée & finished with provolone cheese shavings. (GF) option available
SQUID INK SPAGHETTINI 19 Baby octopus & clam ragu braised in white wine & tomato then finished with gremolata. (GF) option available	FETTUCINE CACIO PEPE (V) 22 Classic Roman cheese & black pepper sauce, finished with black truffle & seasonal mushrooms. (GF) option available
CRAB RAVIOLI 19 Handmade & filled with white crab & mascarpone, finished with datterini tomatoes, tarragon & chilli.	YESTERDAYS LASAGNE 14 <i>Please note our pasta dishes are served with parmesan excl seafood. GF alternatives are available on some dishes. Please ask your server.</i>
PAPPARDELLE OX CHEEK RAGU 18 Slow cooked Ox cheek ragu, finished with parmesan. (GF) option available	

ROMAN SOURDOUGH PIZZA

DIRTY GORGONZOLA (V) 12.5 Squash purée, roast squash, friarielli, red onion petals, Gorgonzola	ROMANO 12.5 Tomato base, guanciale, pecorino & black pepper.
FIG & CHEESE 14 Bianco base, Parma, black fig, truffle honey & burrata.	CARBONARA 12.5 Bianco base with bechamel, mozzarella, guanciale, pecorino cheese & topped with an egg.
LIGURIAN (V) 12.5 Bianco base with pesto, potato & mozzarella.	CALABRESE 12.5 Tomato base, Calabrian spicy salami & torn mozzarella.

SIDES

WEDGES (V) (GF) 5 Curried dill oil & aioli.	BEANS (V) (GF) 5 Smashed white beans with horseradish gremolata.
PUMPKIN (V) (GF) 5 Roast pumpkin dressed with pine nuts, raisins & chilli.	SOURDOUGH FOCACCIA (VG) 5 Classic Roman focaccia with evoo & rosemary.
CAPONATA (V) (GF) 5 Aubergine, celery, tomato in agro dolce dressing, raisins.	HEALING SALAD (V) (GF) 5

(V) Vegetarian (VG) Vegan (GF) Gluten Free All our meats & cheese are (GF) - Gluten Free
Please let your server know of any allergens or dietary requirements that you may have. Although some dishes may not contain nuts, there are nuts used in the kitchen.