

All Day

Focaccia with Pecorino and Fennel Grissini	£ 6
Marinated Taggiasca Olives	£ 6
Cantabrian Anchovies	£ 12
Bruschetta with Lardo and Rosemary	£ 12
Bruschetta with Cuore del Vesuvio Tomato and Wild Oregano	£ 10
Pizza Romana with Potato, Taleggio and Rosemary	£ 12
Pizza Romana with Tomato, Anchovy and Capers	£ 12
Raw zucchini salad with Pecorino, pine nuts and rocket	£ 14
Prosciutto di Parma with Ligurian Melon	£ 18
Mozzarella di Bufala with Friggitelli Peppers	£ 16
Vitello Tonnato – sliced veal rump with tuna and anchovy	£ 24
Sorrento tomatoes, basil and aged red wine vinegar	£ 11
Green Beans with Parmesan and basil	£ 14
Fresh Borlotti Beans with slow-roasted Datterini tomatoes	£ 14
Ricotta and Spinach Gnudi with sage butter	£ 22
Tagliatelle with Veal slow-cooked in milk, sage and lemon	£ 23
Trofie alla Genovese with DOP Basil pesto	£ 24
Tagliarini al Pomodoro with slow-cooked Pugliese tomato and basil	£ 23
Risotto del Giorno	£ 24
Prosciutto di Parma	£ 16
Finocchiona di Cinta Senese	£ 12
Mortadella di Bologna	£ 14
Gorgonzola Dolce	£ 13
Pecorino Fresco and Semi-Stagionato	£ 12
Parmigiano Reggiano with aged Balsamic	£ 12