

Lunch and Dinner

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, Mortadella and rosemary	£ 12
Pizza Romana with zucchini, Taleggio and chilli	£ 12
Caponata – Sicilian aubergine with tomato, celery, pine nuts, raisins	£ 16
Sardines, breadcrumbs, pine nuts, chilli, parsley and lemon	£ 19
Mozzarella di Bufala with friggirelli peppers	£ 16
Vitello Tonnato – sliced veal rump with tuna and anchovy	£ 24
Sorrento tomatoes, basil and aged red wine vinegar	£ 11
Marinated Peppers with capers and basil	£ 12
Fresh Borlotti Beans with slow-roasted Datterini tomatoes	£ 14
Large Leaf Rocket and Parmesan salad	£ 10
Ricotta and Spinach Gnocchi with sage butter	£ 22
Vesuvio with Roman zucchini and Prosciutto di Parma	£ 23
Trofie alla Genovese with DOP Basil pesto	£ 24
Orecchiette with red & gold Datterini tomatoes, Buffalo ricotta	£ 22
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