

TAVOLA

DAILY BAKED ORGANIC FOCACCIA	Tuscan olive oil	4	Snacks – Shares – Smalls
FRIED BOCCONCINI	with Calabrian hot honey	5	
STUFFED ITALIAN OLIVES	with pork & pecorino	5	
TOMATO	oregano & mozzarella arancini	7	
	CAPRESE skewer	6	
	SEASONAL CHARCUTERIE	11	
FRITO MISTO	lightly fried local seafood, pink grapefruit	14	
PROSCIUTTO	with warm potato chips and guindilla pepper	11	Pizzattas
TOMATO	on toast with salted anchovy and new season tuscan olive oil	8	
	TUSCAN	olive oil & sea salt 6	
	PARMIGIANO	Reggiano & garlic 8	
	OLIVE	& caper caponata 8	
	HOUSE	dip 3	Dips
	CODS ROE	whipped with roasted tomato oil 6	
	LABNEH	with wild thyme & cumin 5	
	SMOKED AUBERGINE	espelette pepper & Sicilian lemon 5	
BEEF	olive oil chimichurri, parmigiano Reggiano, smoked sea salt	16	Carpaccio's
BLUEFIN TUNA	pepponata, Sardinian green pepper, coriander	16	
COURGETTE	Amalfi lemon & oregano emulsion, caponata	14	
	TAVOLA	chopped salad 11	Salads
	CAESAR	10	
	PANZANELLA	salad, new season tomatoes 9	
	JERSEY BEETS,	goat cheese, walnut & lambs leaf ^(N) 10	
	MAFALDA	carbonara 13/21	Handmade Pasta
	BUCATINI	un-truffled brown butter Cacio pepe 11/20	
	TROTTOLA	pistachio, lemon & basil pesto ^(N) 12/22	
	HAND ROLLED GNOCCHI	pomodoro sauce, sausage & nduja 12/22	
	SPAGHETTI	confit garlic, olive oil & chili 11/20	
	TRUFFLED SPAGHETTI	16/28	
	CAESAR	French fries 6	Sides
	POTATO	rosti, pecorino dip 6	
	PARMIGIANO REGGIANO	mountain 4	
	GAMBA ROSSO ORZO	– to share 28	Dinner Only
	CHICKEN MILANESE	parmesan butter 18	
	LAMB SHOULDER	slowly roasted with oregano 24	

There will be a discretionary 10% service charge added to your final bill. All tips go directly to staff.

Please inform your server of any allergies or dietary restrictions before ordering. Though we take every precaution possible in our kitchen, we cannot guarantee the complete absence of allergens.