

TAVOLA

	DAILY BAKED ORGANIC FOCACCIA Tuscan olive oil	4	Snacks – Shares – Smalls
	FRIED BOCCONCINI with Calabrian hot spiced honey	7	
	FRIED ITALIAN OLIVES with pork, pecorino & basil mayo	7	
	ARANCINI seasonal flavour	7	
	MILANO SALAMI & CAPPOCOLLO	11	
FRITO MISTO	polenta, salted cod, king prawns & sea bream, blood orange	14	
	PROSCIUTTO with warm potato rosti & piquillo pepper	10	
TOMATO	on toast with salted anchovy and new season Tuscan olive oil	7	
	GOAT CHEESE on toast with truffled honey & candied beetroot	8	
	TUSCAN olive oil & sea salt	6	Pizzallas
	GARLIC cheese & herbs	8	
	GUANCIALE pecorino & egg yolk	9	
	HOUSE dip	4	Dips
	CODS ROE whipped with roasted tomato oil	6	
	SUN DRIED TOMATO humus	5	
	WHIPPED ARTICHOKE & aged balsamic	6	
	BEEF olive oil chimichurri, parmigiano Reggiano, smoked sea salt	16	Carpaccio's
	BLUEFIN TUNA pepponata, Sardinian green pepper, coriander	16	
	BEETROOT Amalfi lemon, jalapeño & hazelnut pesto	14	
	CAESAR	9	Salads
SICILIAN TOMATOES	whipped feta, basil, shallot, champagne vinegar	9	
	FENNEL pecorino sardo, green olives	10	
	MAFALDA nduja & mascarpone, Italian sausage	13/24	Handmade Pasta
	BUCATINI smoked Cacio pepe	11/20	
CRESTI DE GALLO	jalapeño & hazelnut pesto, pangrattato ^(N)	12/22	
	RIGATONI carbonara, confit yolk	12/22	
ORZO	shellfish sauce, jersey mussels, preserved lemon	15/27	
	CAESAR French fries	6	Sides
	FRENCH FRIES	5	
	PARMIGIANO REGGIANO mountain	4	
	Pecorino & oregano mayo/caesar mayo	1.5	Dinner Only
VEAL PARMIGIANA	San Marzano, mozzarella & pecorino	28	
	GRILLED OCTOPUS, caponata	25	

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.