

	DAILY BAKED ORGANIC FOCACCIA	Tuscan olive oil	4	Snacks – Shares – Smalls
	FRIED BOCCONCINI	with Calabrian hot spiced honey	7	
FRIED ITALIAN OLIVES		with lamb, sundried tomato & pecorino, basil mayo	7	
	ARANCINI	seasonal flavour	7	
	SEASONAL CHARCUTERIE		11	
FRITO MISTO		prawns, local bream, baby calamari, pink grapefruit	14	
	COURGETTE FRITTI	smoked salt, tzatziki	12	
	SMOKED EEL	on toast, horseradish & jalapeño	11	
	GOAT CHEESE	on toast with beetroot & truffle honey	8	
	TUSCAN	olive oil & sea salt	6	Pizzas
	ROASTED GARLIC	cheese & herbs	8	
PROSCIUTTO		truffled cream cheese, balsamic, rocket	12	
	TOMATO	salted anchovies, olive oil	9	
	SMOKED MACKERAL	crème fraîche, guindilla pepper	11	
	HOUSE	dip	4	Dips
	CODS ROE	whipped with roasted tomato oil	6	
	WHIPPED RICOTTA	lemon oil & rosemary	6	
BEEF		olive oil chimichurri, parmigiano Reggiano, smoked sea salt	16	Carpaccio's
	JERSEY SEA BASS	tomato vinaigrette, lemon thyme	16	
	BEETROOT	Amalfi lemon, basil & hazelnut pesto	14	
	CAESAR		10	Salads
BURRATA		Sicilian tomatoes, basil, shallot, champagne vinegar	15	
	FENNEL	Pecorino Sardo, green olives	10	
	GNOCCHI	green salsa, pinenuts, fresh ricotta	12/23	Handmade Pasta
	TROTTOLE	pork & fennel ragu, brown butter, chilli	13/24	
AGNOLOTTI		red prawn, pico de gallo, toasted garlic, basil	24	
	MAFALDA	carbonara, confit yolk	13/23	
	SPAGHETTI	truffle butter, pecorino	15/28	
	LINGUINE	Jersey lobster cream, fresh crab meat	15/28	
	CAESAR	French fries	6	Sides
	FRENCH FRIES		5	
	PARMIGIANO REGGIANO	mountain	4	
	Pecorino & Oregano mayo/Caesar mayo		1.5	
	SQUID	stuffed with puttanesca & chorizo	22	Dinner Only
NONNA'S MEATBALLS		baked with mozzarella & marinara sauce	16	

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.