

TAVOLA

	DAILY BAKED ORGANIC FOCACCIA Tuscan olive oil 4	Snacks – Shares – Smalls
	FRIED BOCCONCINI with Calabrian hot spiced honey 8	
	FRIED MEATBALLS smoked sundried tomato & olive dip 8	
	ARANCINI seasonal flavour 8	
	SEASONAL CHARCUTERIE 11	
	FRIED PRAWNS lemon & caper aioli 14	
	Sicilian burrata, smoked sea salt, olive oil & Friggitelli peppers 14	
	TOMATO on toast, olive oil and Cantabrian anchovy 9	Pizzas
	GOAT CHEESE on toast with beetroot & truffle honey 8	
	TUSCAN olive oil & sea salt 6	
	GOATS CHEESE caramelized red onion & balsamic 10	
	PROSCIUTTO truffled cream cheese, balsamic, rocket 12	
	COURGETTE whipped feta, Jersey honey & oregano 10	
	SMOKED MACKEREL crème fraîche, guindilla pepper 11	
	HOUSE dip 4	Dips
	CODS ROE whipped with roasted tomato oil 6	
	WHIPPED FETA basil & lemon 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
	TOMATO & WATERMELON shallot, basil & mint 13	
	ROCKET Pecorino Sardo, green olives 10	
	BAKED GNOCCHI sun dried tomato, cream cheese, piquillo peppers 14/26	Handmade Pasta
	RIGATONI all 'Amatriciana, guanciale, chilli 13/24	
	RISOTTO fried baby squid, parmesan & chimichurri 20	
	MAFALDA carbonara, confit yolk 13/23	
	PAPPADELLE lemon & rosemary brown butter, herby pangrattato 13/24	
	SPAGHETTI Jersey lobster cream, fresh crab meat 15/28	Sides
	CAESAR French fries 6	
	FRENCH FRIES 5	
	GRATED PARMIGIANO REGGIANO 3	
	POTATO ROSTI 6	
	JERSEY MACKEREL radicchio, olive, caramelized shallot 18	Dinner Only
	NONNA'S LASAGNE Tallow's beef ragu, smoked bechamel, rosemary & parmesan 15/30	

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.