Breads

FOCCACIA | 4
TUSCAN BREAD olive oil & sea salt | 6
TOMATO baked bread | 6

Dips

HOUSE dip | 4
CODS ROE whipped with roasted tomato oil | 6
WHIPPED FETA rosemary honey & sea salt | 6

Snacks – Shares – Smalls

FRIED BOCCONCINI with Calabrian hot spiced honey | 8
ARANCINI seasonal flavour | 8
SEASONAL CHARCUTERIE | 11
SQUID FRITTI garlic & basil aioli, Aleppo, lime | 14
BURRATA smoked sea salt, maple glazed pears, oregano | 14
TOMATO on toast, olive oil and Cantabrian anchovy | 9
GOAT CHEESE on toast with beetroot & truffle honey | 8
SLOW ROASTED GLAZED PLUMS shaved guanciale | 8

Pizzettas

GARLIC & PECORINO | 8
GOATS CHEESE caramelized red onion & balsamic | 10
MORTADELLA salted pistachio & mascarpone | 12
WINTER FIGS feta cheese, rosemary, honey & basil | 11

Carpaccio

BEEF olive oil chimichurri, parmigiano Reggiano, smoked sea salt | 16
SMOKED & LIGHTLY CURED SALMON orange, chilli, limoncello & capers | 15
SALT BAKED CELERIAC rocket pesto, pecorino cheese, pinenuts | 12

Salads

CAESAR | 10
TAVOLA SALAD radicchio, apple, beetroot, butter beans | 11
ROCKET Pecorino Sardo, green olives | 9

Handmade Pasta

GNOCCHI Italian sausage, fennel, nduja, ricotta | 14/26
TAGLIATELLE porcini mushroom, gorgonzola, walnut | 14/26
BUCATINI roasted pumpkin cream, chestnut & sage | 12/23
MAFALDA carbonara, confit yolk | 13/24
ORZO Jersey octopus ragu, olive, fennel, red wine | 15/28
SPAGHETTI Jersey lobster cream, king prawn, panagrattato | 15/28

Sides

CAESAR French fries | 6
FRENCH FRIES | 5
POTATO ROSTI | 6

Dinner Only

MONKFISH SALTIMBOCCA Vinho verde & caper sauce | 22
SPAGHETTI & Tallows dry aged beef ragu, pecorino | 15/28

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.