

SUMMER 2026 MENU

chin-zero

Primi piatto

Foccacia served with olive oil & balsamic (add whipped truffle butter +2)	5
Fried olives, salsa verde, basil mayonnaise	7
San Danielle prosciutto	9
BBQ courgettes, goats curd, almond pesto and mint	12
Tuna crudo, nduja & tomato salsa, radish	10
Croquette, sobrasada, Delicias goats cheese, smoked garlic honey, served with saffron mayo	9
Padron peppers, marinated peppers, lardo, Italian togarashi	8
Bresaola, rocket & parmesan	10

Secondi

Native breed aurox pork chop, cooked over coals and served with a charcuterie, potato & hazelnut sauce	26
Market fish - please ask your server what our market fish is today	POD
Chicken Milanese, Italian leaves, caesar dressing & boquerones	16
Cacio e pepe	14
Courgette, basil & pea gnocchetti sardi, lemon & chilli pangrotatto (add stracciatella +1.50)	16
Tuscan bolognese, rigatoni	17
Brown crab, garlic & chilli taglioni	20

Pizzettes

Aged lamb ragu, wild garlic emulsion, pecorino	15/25
Aubergine parmigiana, tomato fondue, salsa verde, pangrotatto (add stracciatella +2)	13/20
Parma ham & pineapple	12/20
Italian sausage & fennel ragu, buffalo vodka sauce, parmesan	13/24
Nduja, pepperoni, fior de latte, smoked garlic honey (add stracciatella +2)	12/24
Marinara	8/16
Margherita	11/21
Confit garlic & herb (add cheese +1)	7/16

Contorni

Heritage Panzanella	8
Heritage tomatoes, foccacia, shallot, Px sherry, vinegar, basil, extra virgin olive oil	
House fries	5
Truffle parmesan fries	6

Dips

Basil mayo	2
Garlic mayo	
Smoked garlic honey	
Buffalo vodka sauce	
Salsa verde	

Ask about our lunch menu
12-3pm Monday - Saturday
2 courses £21 | 3 courses £24

Please ask our servers to assist with any allergens and notify us before ordering your food. We have vegan/vegetarian options within our menu, just ask our servers to provide the daily selection.