



## Nibbles

Nocellara olives (vg)	4	Truffle oil & Parmesan French fries (v)	9	Focaccia Basket (vg)	4
Salted Marcona's almonds (vg)	4.5	Arancini mozzarella & spinach* (vg)	8	Gnocco Fritto (v)	8

## Brunch

<b>SPANISH EGGS</b>	13.5	<b>FLORENTIN EGGS (v)</b>	13.5
Two free range oven-baked eggs on a bed of cherry tomato sauce and topped with sweet piquillo peppers, slow cooked onions, black olives, chorizo & jamon served with buttered sourdough toast. <i>(vegetarian option available)</i>		Two free range oven-baked eggs with baby spinach, Parmesan, gratin & bechamel sauce served with buttered sourdough toast.	

## Starters

<b>ANTIPASTO</b> <i>(serves 2 people)</i>	25
Italian cured meats & cheeses selection with pickles & bread	
<b>PANE PIZZA &amp; OLIVES (vg)</b>	9
Pizza tossed with rosemary herbs, EVO oil, sea salt	
<b>BRUSCHETTA AL POMODORO (vg)</b>	9
Toasted sourdough bread with baby tomatoes, garlic, basil, red onion and EVO	
<b>AVOCADO VINAIGRETTE (vg)</b>	8
<b>BURRATA (v)</b>	12.5
Puglian soft cheese served with baby tomatoes	
<b>WITH PARMA HAM</b> 20 month cured	8
<b>WITH MORTADELLA</b> with pistacchio	7
<b>CARCIOFI MARINATI ALLA ROMANA (v)</b>	13
Marinated artichoke hearts, EVO & lemon vinaigrette shaved pecorino cheese	
<b>BRESAOLA</b>	17
Air dried sliced cured beef carpaccio from Valtellina served with rocket salad and shaved Parmigiano Reggiano cheese	
<b>PARMIGIANA DI MELANZANE (v)</b>	14.5
Grilled aubergines layered with mozzarella, fior di latte, Parmigiano Reggiano cheese, tomato sauce and basil	

*Please let us know and ask a member of staff for any question regarding allergies or dietary requirements, our dishes are made here and may contain trace ingredients.*

## Mains

<b>GNOCCHI ALLA SORRENTINA (v)</b>	17
Potato dumplings with tomato sauce, mozzarella & Parmigiano Reggiano	
<b>RIGATONI ALLA NORMA (v)</b>	16
Grilled aubergines, garlic, home made tomato sauce, Sicilian salted ricotta cheese & basil	
<b>LASAGNA</b>	17
Home made beef bolognese & bechamel sauce*	
<b>TAGLIATELLE ALLA BOLOGNESE</b>	18
Egg tagliatelle & home made beef bolognese sauce	
<b>MARGHERITA</b>	15
Plum tomato sauce, Fior di latte mozzarella & olives	
<b>DIAVOLA</b>	18
Plum tomato sauce, Fior di latte mozzarella, chorizo, olives & fresh chilly	
<b>CRUDO</b>	21
Plum tomato sauce, Parma ham 20 months, rocket & Parmigiano reggiano cheese	
<b>LA MILANESE ALLA MILANESE</b>	34
A premium Veal cutlet (on the bone), breaded in the classic style and pan fried to golden perfection. Served with French fries or a fresh rocket salad topped with Parmigiano Reggiano.	

## Sides

Green salad (vg)	5
Rosemary potatoes (v)	6
Tomato & red onion salad (vg)	6
French fries (v)	6
Rucola e Parmigiano Reggiano (v)	6
Spaghetti al pomodoro (vg)	10/15

DISCRETIONARY SERVICE CHARGE 12.5% IS ADDED TO YOUR BILL.

ALL PRICES ARE INCLUSIVE OF VAT. (EVO) EXTRA VIRGIN OIL. (V) VEGETARIAN. (VG) VEGAN \*ALLERGY\*