

ALL OUR PASTA IS MADE EVERY DAY RIGHT HERE BY OUR PASTAI. SHORT AND LONG SEMOLINA PASTA IS EXTRUDED THROUGH BRONZE. STUFFED PASTA IS MADE BY HAND FROM THE BEST 'OO' FLOUR AND EGGS FROM RODLEY COURT. WE HAVE GLUTEN FREE PASTA AVAILABLE. JUST ASK.

ANTIPASTI

NOCELLARA OLIVES	V	2
COOMBESHEAD FARM SOURDOUGH, POGGIO TONDO OLIVE OIL	V	3
FRIED MOZZARELLA, NDUJA & HONEY SANDWICH		5.5
RED PEPPER STUFFED WITH TOMATO & ANCHOVY		3.5
BUFFALO MOZZARELLA, OLIVE OIL, CHILLI, OREGANO	V	7
HERITAGE TOMATOES, BASIL	V	5
CASTELFRANCO, POMEGRANATE & PECORINO SALAD	V	5
CURED MEATS & SWEET PICKLES		8
CLAMS & MUSSELS COOKED IN BUTTER & GRILLO		10

PASTA

SLOW COOKED TOMATO SAUCE & MARJORAM, PARMESAN, RIGATONI	V	6
WILD MUSHROOMS, GARLIC & OLIVE OIL, TAGLIATELLE	V	10
SLOW COOKED SAUSAGE SAUCE, MALLOREDUS		9
PESTO, GREEN BEANS & POTATO, CASARECCE	V	8
CRAB, COURGETTE, TOMATO & MARJORAM, FUSILLI		11
CACIO & PEPE, BUCATINI		7
GROUSE, RABBIT & PORK AGNOLI		11

DESSERTS

ICE CREAM

PER SCOOP

TIRAMISU	5	DARK CHOCOLATE	2
CANNOLI, RICOTTA, ORANGE & PISTACHIO	4	PISTACHIO	2
CHOCOLATE & CHERRY TART	5	CHERRY & AMARETTO	2
		CLEMENTINE SORBET	2

IF YOU HAVE ANY DIETARY REQUIREMENTS PLEASE ASK OUR STAFF

V MARKS DISHES THAT ARE VEGETARIAN EXCEPT FOR PARMESAN OR PECORINO CHEESE.

AN OPTIONAL 12.5% SERVICE CHARGE IS ADDED TO YOUR BILL AND IT IS SHARED BETWEEN ALL OUR RESTAURANT STAFF

P A S T A I O •

SPARKLING

PROSECCO SLUSHY 4
LEMON, BARBERA GRAPPA

PROSECCO 4
CASTELLARGO: BRIGHT, REFRESHING

WHITE

GRILLO 4/16/20
TERRE DI CHIARA: COASTAL, CRISP, CLEAN, COX APPLE

FRIULANO 5/20/25
STOCCO: ROUND, ZESTY & GRASSY OLIVE OIL

PINOT GRIGIO 6/24/30
VILLA LOCATELLI: SOFT, APRICOT, MELON

TREBBIANO 35
TOCCO VINI: TEXTURE, YELLOW FRUIT, NUTTY FINISH

VERMENTINO 40
VALDONICA: GRASS & HAY, GREEN APPLE

RED

NERO D'AVOLA 4/16/20
TERRE DI CHIARA: RED FRUIT, ELEGANT, DRINKABLE

REFOSCO 5/20/25
STOCCO: DARK FRUIT, ROUND, LIGHT SMOKE

DOLCETTO D'ALBA 6/24/30
LA TORRICELLA: LIGHT, RUBY RED, SOUR CHERRY

BARBERA 35
FRANCO MONDO: DARK CHERRY, VIOLET, ELEGANT

MONTEPULCIANO D'ABRUZZO 40
TOCCA: COMPLEX, CHOCOLATE, DARK FRUIT

BEER

MORETTI 4
QUEEN OF HEARTS PALE ALE 6

COCKTAILS

APEROL SPRITZ 7
APEROL, PROSECCO

ROSATO 7
VODKA, CRANBERRY, PEACH, BITTERS, ORANGE

CAMPARI & SODA 4
CAMPARI, SODA

NEGRONI 6
GIN, VERMOUTH, CAMPARI

SPIRIT MIXER

ALL SERVED AS 50ML WITH MIXER

BEEFEATER GIN 7.5

WYBOROWA VODKA 7.5

APPLETON ESTATE RUM 7.5

WILD TURKEY BOURBON 8

SOFTS

COKE / DIET COKE 3

SAN PELLEGRINO 3

GRAPEFRUIT, ORANGE OR LEMON

DIGESTIVO

ALL SERVED AS 35ML

FERNET BRANCA 4

CYNAR 3.5

MONTENEGRO 3.5

BARBERA GRAPPA 6

COFFEE 2.5

SERVED SHORT OR LONG WITH MILK ON THE SIDE

100% COMPOSTABLE PODS 100% ETHICALLY TRADED

SINGLE ORIGIN ARABICA FROM HUILA, COLOMBIA