

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.

APERITIVO

NOCELLARA OLIVES	V	3
COOMBESHEAD FARM SOURDOUGH, LORENZO #1 OLIVE OIL	V	3
CHARCOAL CRISP BREAD, SALT, LORENZO #1 OLIVE OIL	V	3

ANTIPASTI

FRIED MOZZARELLA, NDUJA & HONEY SANDWICH		5.5
SQUASH, RED CABBAGE, HAZELNUTS & RICOTTA SALATA	V	6.5
BURRATA, OLIVE OIL, CHILLI, OREGANO	V	8.5
CASTELFRANCO, POMEGRANATE & PECORINO SALAD	V	6
CURED MEATS & SWEET PICKLES		8
CLAMS & MUSSELS COOKED IN BUTTER & GRILLO, SOURDOUGH		9.5

PASTA

SLOW COOKED TOMATO SAUCE & MARJORAM, PARMESAN, RIGATONI	V	6.5
FONDUTA RAVIOLI DEL PLIN, CHICKEN BROTH (LIMITED AVAILABILITY)		11.5
WILD BOAR, RABBIT & PORK AGNOLI		12
WILD MUSHROOMS, GARLIC & OLIVE OIL, TAGLIATELLE	V	11
SLOW COOKED SAUSAGE SAUCE, MALLOREDUS		9.5
SPROUTING BROCCOLI, GARLIC, CHILLI & ANCHOVY, CASARECCE		9
CACIO & PEPE, BUCATINI	V	8
CRAB, CHILLI AGRETTI, BLACK & WHITE SPAGHETTI (ADD BOTTARGA £3)		11.5

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 4.5
LEMON, BARBERA GRAPPA

BLOOD ORANGE, GIN, CAMPARI

PROSECCO 5
CASTELLARGO: BRIGHT, REFRESHING

WHITE

GRILLO (ORGANIC) 4.5/16/20
CANTINA VOLPI: COASTAL, CRISP, CLEAN, CITRUS

FRIULANO 5.5/20/25
STOCCO: ROUND, ZESTY & GRASSY OLIVE OIL

PINOT GRIGIO 6.5/24/30
VILLA LOCATELLI: SOFT, APRICOT, MELON

TREBBIANO 7/27/35
TOCCO VINI: TEXTURE, YELLOW FRUIT, NUTTY FINISH

VERMENTINO 8/29/40
VALDONICA: GRASS & HAY, GREEN APPLE

RED

NERO D'AVOLA (ORGANIC) 4.5/16/20
CANTINA VOLPI: ROUNDED, PLUMS, CHERRY,

SANGIOVESE 5.5/20/25
STOCCO: DARK FRUIT, RICH, ROUND

REFOSCO 6.5/24/30
VILLA LOCATELLI: CHERRY, WHITE PEPPER, WILD HERB

DOLCETTO 7/27/35
CA'ED BALOS: RUBY RED, BLACK CHERRY, PLUM

MONTEPULCIANO D'ABRUZZO 8/29/40
TOCCO VINI: COMPLEX, CHOCOLATE, DARK FRUIT

BEER

MORETTI 4.5
QUEEN OF DIAMONDS PALE ALE 6

COCKTAILS

APEROL SPRITZ 7
APEROL, PROSECCO

ROSATO 7
VODKA, CRANBERRY, PEACH, BITTERS, ORANGE

CAMPARI & SODA 6
CAMPARI, SODA

NEGRONI 7
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

CHIVAS REGAL 8

OCHO BLANCO TEQUILA 7.5

SOFTS

COKE / DIET COKE 3.5

SAN PELLEGRINO 3.5
GRAPEFRUIT, ORANGE OR LEMON

DIGESTIVO

ALL SERVED AS 35ML

FERNET BRANCA 4

CYNAR 3.5

MONTENEGRO 3.5

BARBERA GRAPPA 6

HOMEMADE CELLO 4

COFFEE 3

SERVED SHORT OR LONG WITH MILK ON THE SIDE