

Spring / Summer Menù

ANTIPASTI

Nocellara Olives v	5.9
Crostini di Parmigiano <i>crisps</i>	6.9
Focaccia Bread <i>rosemary, extra virgin olive oil</i> v	5.3
Burrata e Zucca <i>fresh mozzarella, stracciatella cream, butternut squash, balsamic reduction</i> v	14.9
Grande Selezione di Antipasti <i>from London Borough Market</i>	minimum 2 people, per person 18.9
<i>22 months prosciutto di parma, speck, spianata + blue, toma, cow's milk tartufo & 24 months organic parmigiano reggiano</i>	

BRUSCHETTA

Classica <i>tomato & black olives</i> v	8.5
Prosciutto di Parma <i>parma ham, goat's cheese & caramelised onion</i>	11.8
Patè di Merluzzo <i>cod pâté, chili & lemon zest (limited availability)</i>	10.6

PASTA & SECONDI

Tagliatelle al Pesto <i>basilico, pine nut</i> v	17.5
Rigatoni al Ragù d'Anatra <i>french duck ragù, short pasta</i>	17.9
Lasagna Bolognese <i>slowly simmered in merlot wine</i>	18.9
Merluzzo e Funghi <i>crispy skin cod, shitake & porcini mushroom</i>	26.5
Tagliata di Manzo <i>270 gr, aged sirloin steak, mustard greens, vinaigrette, parmesan (allow 30 mins)</i>	34.5

CONTORNI

Patatine Fritte <i>twice cooked fries, rosemary, garlic</i> v	5.9
Rucola Insalata <i>wild rocket salad, cherry tomato</i> v	5.9

SWEET & FORMAGGI

Tiramisu al Marsala	7.5
Tortino al Cioccolato Lava <i>70% dark chocolate warm lava cake</i>	7.9
Affogato	6.9
Selezione di Formaggi Artesiani	13.9
<i>blue, toma, cow's milk tartufo & 24 months organic parmigiano reggiano, grapes, the yard's honey & oat cake</i>	

Menù Espresso

SPRING / SUMMER

Tagliatelle al Pesto <i>basilico, pine nut v</i>	14.7
Lasagna Bolognese <i>simmered in merlot wine</i>	15.9
Rigatoni al Ragù d'Anatra <i>french duck ragù, short pasta</i>	14.9
Merluzzo e Funghi <i>crispy skin cod, shitake & porcini mushroom</i>	23.5
<i>or</i>	
Grande Selezione di Antipasti <i>from London Borough Market</i>	13.9
<i>22 months prosciutto di parma, speck & spianata + blue, toma, cow's milk tartufo & 24 months organic parmigiano reggiano</i>	

Sunday - Friday until 18:00

SWEET WINE

Donnafugata Ben Ryé '19	13.3
Franz Haas Moscato Rosa '20	10.8
Marsala Reserva '95	11.9
Tokaji Aszu 5 Puttonyos Ch. Dereszla '17	9.7

GRAPPA

Ornellaia Grappa Eligo NV	12.8
Pilzer Grappa di Pinot Nero NV	6.9

COGNAC

Vecchia Romagna Italian Brandy	11.5
Janneau Armagnac VSOP	14.9
Camus Elegance XO	23.2

RUM

Zacapa 23 years	17.9
Diplomatico Reserva	13.5

AMARO

Amaro Montenegro 40 botanicals	6.8
Amaro del Capo 29 Calabrian herbs & roots	7.6
Disaronno Amaretto, cherry, vanilla, almond	6.5

WHISKY

Hibiki Harmony Suntory Japan	25.3
Nikka From the Barrel Japan World Gold	13.4
Jack Daniel's Single Barrel Tennessee USA	14.9
Chivas Japanese Mizunara special edition	16.4
Chivas 18 Blended Scotch Banffshire	23.1
Chivas 18 Japanese Cask Ltd edition	27.9
Johnnie Walker Blue Label awarded	32.4
Woodford Reserve Kentucky USA	11.5
Laphroig 10 Single Malt Islay	17.2

All measures are 50ml doubles