

Prosecco 10.9

Franciacorta Bellavista 15.9



Aperol Spritz 11.5

Roederer '243' Champagne 21.9

Winter Menù

ANTIPASTI

Cerignola Olives	v	5.9	
Focaccia Bread	rosemary, extra virgin olive oil	v	4.9
Burrata e Zucca	fresh mozzarella, stracciatella cream, butternut squash, balsamic reduction	v	13.9
Grande Selezione di Antipasti	from London Borough Market	minimum 2 people, per person	17.5
22 months prosciutto di parma, speck, spianata + blue, toma, cow's milk tartufo & 24 months organic parmigiano reggiano			

BRUSCHETTA

Classica	tomato & black olives	v	7.9
Funghi	wild mushrooms & truffle oil	v	8.9
Prosciutto di Parma	parma ham, goat's cheese & caramelised onion		10.9
Patè di Merluzzo	cod patè, chili & lemon zest (limited availability)		9.9

PASTA & SECONDI

Tagliatelle al Tartufo	winter truffle, parmesan	v	27.4
Rigatoni al Ragù d'Anatra	french duck ragù, short pasta		16.9
Risotto Funghi e Tarfufo	wild mushroom risotto, truffle oil	v (add winter truffle 12.5)	19.9
Lasagna Bolognese	slowly simmered in merlot wine		18.9
Merluzzo e Funghi	crispy skin cod, shitake & porcini mushroom		26.5
Tagliata di Manzo	270 gr, aged sirloin steak, mustard greens, vinaigrette, parmesan (allow 30 mins)		34.5

CONTORNI

Patatine Fritte	twice cooked fries, rosemary, garlic	v	5.9
Beef Tomato Scottato	beef heart tomato, honey, garlic	v	7.9

SWEET & FORMAGGI

Tiramisu al Marsala			7.5
Tortino al Cioccolato Lava	70% dark chocolate warm lava cake		7.9
Affogato			6.9
Selezione di Formaggi Artesiani			12.9
blue, toma, cow's milk tartufo & 24 months organic parmigiano reggiano, grapes, the yard's honey & oat cake			

Menù Espresso

WINTER

Tagliatelle al Tartufo <i>abruzzo black winter truffle, parmesan</i>	24.4
Rigatoni al Ragù d'Anatra <i>french duck ragù, short pasta</i>	14.9
Risotto Funghi e Tarfufo <i>wild mushroom risotto, truffle oil</i> v (add Abruzzo black truffle 10.5)	16.9
Lasagna Bolognese <i>simmered in merlot wine</i>	15.9
Merluzzo e Funghi <i>crispy skin cod, shitake & porcini mushroom</i>	23.5
or	
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