

Nocellara Olives v 5.9
Focaccia Bread rosemary v 5.3



Smoked Almonds v 4.5
Baked Parmigiano Crisps v 6.9

Dalla Terra's Grand Antipasti to Share *minimum 2 people, per person 15.9*
22 months prosciutto di parma, speck, spianata & blue, toma, cow's milk tartufo,
24 months organic parmigiano Reggiano from London Borough Market

Spring Menù

2 Courses, main + cicchetti or dolci 17.9

3 Courses, cicchetti, main + dolci 19.9

Add a 125ml Glass of House Wine 5.9 or Prosecco 8.9

Cicchetti 7.5

- Gazpacho *with focaccia bread, served cold* v
- Bruschetta Classica *tomato with black olive tapenade* v
- Bruschetta con Acciughe *anchovy & stracciatella, lemon zest*
- Bruschetta con Prosciutto di Parma *Truffle oil & stracciatella* +2
- Burrata Fresca *datterin o tomato, stracciatella cream, balsamic reduction* v +5

Mains 16.5

- Ricotta & Spinach Ravioli *sage butter* v
- Lasagna Bolognese *slowly simmered in merlot wine*
- Chicken Milanese *panko crust, rock salt, rocket, lemon* +2
- Tagliatelle al Tartufo *fresh shaved winter truffle, parmesan* v
- Steak Frites *rocket salad* +4

Contorni 5.9

- Insalata di Rucola *rocket, cherry tomato* v
- Seasonal Roasted Vegetables *rosemary, oregano* v
- Patatine Fritte *twice cooked fries, wild rosemary, garlic* v

Dolci & Formaggi 7.5

- Tiramisu *made with marsala wine*
- Affogato *vanilla gelato & a shot of fresh espresso*
- Cioccolato Fondente *melting heart 70% dark chocolate cake with vanilla gelato*
- Selezione di Formaggi Artigianali - *Selection of Artisan Cheese* +2.5
blue, toma, cow's milk tartufo & 24 months organic parmigiano reggiano, grapes, honey & oat cakes

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& blue, toma, cow's milk tartufo,*

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Spring Menu

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main + cicchetti or dolci

* * *

3 Courses 19.9

cicchetti + main + dolci

* * *

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or Prosecco 8.9