

Menù Espresso

AUTUMN

Tagliatelle al Tartufo <i>abruzzo black winter truffle, parmesan</i>	15.9
Rigatoni al Ragù d'Anatra <i>french duck ragù, short pasta</i>	11.9
Risotto alla Zucca <i>autumn squash risotto, cinnamon</i>	10.9
Lasagna Bolognese <i>simmered in merlot wine</i>	15.9
Cotoletta alla Milanese <i>fried panko-crusted chicken cutlet, wild rocket, lemon</i>	17.5
or	
Grande Selezione di Antipasti <i>from London Borough Market</i>	13.9
<i>22 months prosciutto di parma, mortadella, 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
Tokaji Aszu 5 Puttonyos Ch. Dereszla '17	9.7

GRAPPA

Ornellaia Grappa Eligo NV	12.8
Pilzer Grappa di Pinot Nero NV	6.9
Marolo Grappa di Barolo 10 years	15.7

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