



SNACKS & STARTERS

Stone-baked bread, salted butter	3.5	Wood fired half shell scallop, 7.5 each
Torta frita, whipped ricotta & black olives	7	peperonata, chorizo
Crispy squid, smoked chilli dressing	8	Italian leaf salad, clementine, kalamansi vinaigrette 9
Pork fritter, sauce gribiche	9	Tuna tartare, avocado & green chilli sauce 13
Crispy cod cheeks, crushed broad beans, ricotta	10	Burrata, green beans, beef steak tomato, tapenade 11.5
Wood-fired garlic & mozzarella sourdough	6.5	The Orange Caesar, romaine lettuce, 9 / 15 brioche croutons, pickled anchovy, confit orange

MAINS

Lamb rack & chump, smoked aubergine, rosemary sauce	24
Sea bass, coco beans, artichoke, scarmorza	22
Chicken Milanese, mozzarella, datterini tomatoes	17
Baby monkfish tail, green sauce, palourde clams	20
Grilled courgette, gnudi, black olive, salted ricotta	18
Dry-aged beef burger, coppa, applewood, tomato relish, truffle mayonnaise	16.5

WOOD-FIRED PIZZAS

Freshly made dough, hand-stretched and wood-fired in our oven.

Buffalo mozzarella, tomato & basil	9 / 15
White pizza, purple broccoli, albacore tuna	12 / 18
San Marzano tomato, spinach, garlic, capers, taggascchia olives	11 / 16
Parma ham, chestnut mushroom, artichoke, smoked provolone	12 / 18

SIDES

Fries, plain or truffle & parmesan	4.5 / 5.5
Sprouting broccoli, anchovy mayonnaise	5
Whipped polenta, gorgonzola	5
Creamed corn, pickled jalapeno, coriander	5
Rosemary Linzer potatoes	5
Bitter leaf salad, lemon dressing	4.5

SPECIALS

Take a look at the blackboard
for our daily specials

An optional 12.5% service charge will be added to your bill.

All of our food is freshly prepared every day, so we can cater to any dietary requirements.
Please make your server aware of any allergies or intolerances. Scan to see our allergen menus.

