

ALL OUR PASTA IS MADE EVERY DAY RIGHT HERE BY OUR PASTAI. SHORT AND LONG SEMOLINA PASTA IS EXTRUDED THROUGH BRONZE. STUFFED PASTA IS MADE BY HAND FROM THE BEST 'OO' FLOUR AND EGGS FROM RODLEY COURT. WE HAVE GLUTEN FREE PASTA AVAILABLE. JUST ASK.

APERITIVO

NOCELLARA OLIVES	V	3
COOMBESHEAD FARM SOURDOUGH, LORENZO #1 OLIVE OIL	V	3
SARDINIAN CRISP BREAD, SALT, LORENZO #1 OLIVE OIL	V	3

ANTIPASTI

FRIED MOZZARELLA, NDUJA & HONEY SANDWICH		5.5
SQUASH, RED CABBAGE, HAZELNUTS & RICOTTA SALATA	V	6.5
BURRATA, OLIVE OIL, CHILLI, OREGANO	V	8.5
CASTELFRANCO, POMEGRANATE & PECORINO SALAD	V	6
CURED MEATS & SWEET PICKLES		8
CLAMS & MUSSELS COOKED IN BUTTER & GRILLO, SOURDOUGH		9.5

PASTA

SLOW COOKED TOMATO SAUCE & MARJORAM, PARMESAN, RIGATONI	V	6.5
FONDUTA RAVIOLI DEL PLIN, CHICKEN BROTH (LIMITED AVAILABILITY)		11.5
WILD BOAR, RABBIT & PORK AGNOLI		12
WILD MUSHROOMS, GARLIC, PARMESAN & OLIVE OIL, TAGLIATELLE	V	11
SLOW COOKED SAUSAGE SAUCE, MALLOREDUS		9.5
CAVOLO NERO, GARLIC, CHILLI, SMOKED RICOTTA, CASARECCE	V	9.5
CACIO & PEPE, BUCATINI	V	8
CRAB, CHILLI, AGRETTI, BLACK & WHITE SPAGHETTI (ADD BOTTARGA £3)		11.5

LANGOUSTINES, PRAWNS, MUSSELS & CLAMS PACCHERI	34
TO SHARE BETWEEN 2 PERSONS	

IF YOU HAVE ANY DIETARY REQUIREMENTS PLEASE ASK OUR STAFF

V MARKS DISHES THAT ARE VEGETARIAN EXCEPT FOR PARMESAN OR PECORINO CHEESE.

AN OPTIONAL 12.5% SERVICE CHARGE IS ADDED TO YOUR BILL AND IT IS SHARED BETWEEN ALL OUR RESTAURANT STAFF

P A S T A I O •

SPARKLING

PROSECCO SLUSHY	
LEMON, BARBERA GRAPPA	4.5
BLOOD ORANGE, GIN, CAMPARI	5.5
PROSECCO FRIZZANTE	5
CASTELLARGO: BRIGHT, REFRESHING	

WHITE

GRILLO	4.5/16/20
CANTINA CORBERA: COASTAL, CRISP, CLEAN, CITRUS	
FRIULANO	5.5/20/25
STOCCO: ROUND, ZESTY & GRASSY OLIVE OIL	
PINOT GRIGIO	6.5/24/30
VILLA LOCATELLI: SOFT, APRICOT, MELON	
TREBBIANO	7/27/35
TOCCO VINI: TEXTURE, YELLOW FRUIT, NUTTY FINISH	
VERMENTINO	8/29/40
VALDONICA: GRASS & HAY, GREEN APPLE	

RED

NERELLO MASCALESE	4.5/16/20
CANTINA CORBERA: ROUNDED, PLUMS, CHERRY,	
SANGIOVESE	5.5/20/25
STOCCO: DARK FRUIT, RICH, ROUND	
REFOSCO	6.5/24/30
VILLA LOCATELLI: CHERRY, WHITE PEPPER, WILD HERB	
DOLCETTO	7/27/35
CA'ED BALOS: RUBY RED, BLACK CHERRY, PLUM	
MONTEPULCIANO D'ABRUZZO	8/29/40
TOCCO VINI: COMPLEX, CHOCOLATE, DARK FRUIT	

BEER

MORETTI	4.5
QUEEN OF DIAMONDS PALE ALE	6

COCKTAILS

APEROL SPRITZ	7
APEROL, PROSECCO	
ROSATO	7
VODKA, CRANBERRY, PEACH, BITTERS, ORANGE	
CAMPARI & SODA	6
CAMPARI, SODA	
NEGRONI	7
GIN, VERMOUTH, CAMPARI	

SPIRIT MIXER

ALL SERVED AS 50ML WITH MIXER	
BEEFEATER GIN	7.5
WYBOROWA VODKA	7.5
APPLETON ESTATE RUM	7.5
WILD TURKEY BOURBON	8
CHIVAS REGAL	8
OCHO BLANCO TEQUILA	7.5

SOFTS

COKE / DIET COKE	3.5
SAN PELLEGRINO	3.5
GRAPEFRUIT, ORANGE OR LEMON	

DIGESTIVO

ALL SERVED AS 35ML	
FERNET BRANCA	4
CYNAR	3.5
MONTENEGRO	3.5
BARBERA GRAPPA	6
HOMEMADE CELLO	4

COFFEE

SERVED SHORT OR LONG WITH MILK ON THE SIDE	3
100% ETHICALLY SOURCED 100% COMPOSTABLE PODS	