

## CICCHETTI & ANTIPASTI

Cooley Rock Oysters, Shallot Vinegar & Amalfi Lemon	3.50/ shell
Hand Dived Scallop Crudo, Green Mandarin, Chilli & Coriander	16
Nocellara Olives	4
Garden Herb Focaccia	5
Sage & Anchovy Fritti, Amalfi Lemon	6
Crostini with Sheep's Milk Ricotta & Jerusalem Artichoke Caponata (2 pieces)	9
A Plate of Italian Salumi & House Pickles	12

## PRIMI

Delica Pumpkin & Chestnut Agnolotti, Gorgonzola Dolce and Pumpkin Seed Pesto	16
Squid Ink Linguini, Palourde Clams & Puttanesca Butter	19

## SECONDI

Warm Salad of Winter Vegetables, Parmesan Fonduta, Hazelnuts & Truffles	24
Roast Cornish Pollock, Minestra Nera, Pine Nuts, Golden Raisins & Brown Butter	29
Slow Roast Porchetta, Rainbow Chard, Salt Baked Quince	30
Beef Short Rib Braised in Chianti, Soft Polenta, Walnut & Smoked Bone Marrow Salsa Verde	36

## CONTORNI

Olive Oil Roast Potatoes	6
Italian Bitter Leaf Salad, Radish, Fennel & Garden Herbs	7

## DOLCE

Fior di Latte Gelato, La Ferre Olive Oil, Sea Salt	7
Amalfi Lemon Maritozzi	8
Green Mandarin Sorbet	8
Dark Chocolate Mousse, Piedmont Hazelnut & Marsala	10

Before ordering please speak to our staff about your dietary requirements, intolerances and food allergies.  
Discretionary 12.5% service charge will be added to your bill.  
All prices inclusive of VAT.