



FOOD
MENU



› WHILE YOU WAIT ‹

Nocellera del Belice Olives **4.5 v**

› PIZZA ‹

PIZZA FOR ONE 12" — CHOOSE HALVES 14.5

PIZZA FOR TWO 20" — CHOOSE HALVES OR THIRDS 28

Margherita **v (tomato base) 10.5 / 20**

Smoked Ham Hock | Wild Mushrooms | Artichoke | Red Onion | Pecorino *(tomato base)*

Kale | Ricotta | Chilli | Burnt Honey **v (white base)**

Gorgonzola | Mascarpone | Parmesan | Pickled Onions **v (white base)**

Spiced Lamb | Mint | Sumac Yoghurt | Greek Peppers *(garlic butter & parmesan)*

Nduja | Stracciatella | Red Onion | Rocket *(tomato base)*

Napoli Salami | Sweet Peppers | Fresh Red Chilli *(tomato base)*

San Daniele Prosciutto | Buffalo Mozzarella | Pesto | Rocket *(tomato base)*

Vegan menu available

› SMALL PLATES ‹

San Daniele Prosciutto | Pickles | Balsamic **7.5**

Tuscan Capocollo | Pickled Greek Chilli's **7.5**

Black Truffle | Parmesan | Flatbread **9**

Smoked Ham Hock | Cheddar Croquettes **7.5**

Crispy Potatoes | Sour Cream | Black Garlic | Parmesan **6 v gf**

Whipped Goats Cheese | Garlic | Heritage Tomato | Pine Kernels **7.5 v**

Little Gem | Courgette | Avocado | Hazelnut **7 v**

› ADD ‹

Burrata Pugliese **6**

› AIOLI'S ‹

2

Garlic and Herb

Smoked Chipotle

› ARTISAN SOFT SERVE ‹

5

Limoncello Curd | Meringue

Salted Caramel | Chocolate | Hazelnut

Espresso Martini | Biscotti

Strawberry Roulade

v - vegetarian gf - gluten free

CHILDREN'S MENU AVAILABLE

Please let us know if you have any allergies or require information on ingredients used in our dishes.

*A discretionary 10% service charge will be added to the final bill.

