



› SMALL PLATES ‹

Nocellara del Belice Olives v	4.50
Nocellara Olive Bread Balsamic & Olive Oil v ve	4.50
Whipped Goats Cheese Pomegranate Pistachio Olive bread v	7.50
Padron Peppers Sea Salt ve	5.50
Nduja Mac & Cheese	8.50
Charcuterie to Share Selection of Meats Cheese & Pickles Nduja Cream Honey Olive Bread ve	15.50
Black Garlic Flat Bread Mozzarella Caramelised Red Onion v ve	7
Avocado Salad Courgette Baby Gem Toasted Pistachio Almond Lemon Dressing v ve	6.50 / Large 10.50

› PIZZA ‹

vegetarian (v) & vegan (ve) options available

PIZZA FOR ONE 12" — CHOOSE HALVES	14.50
PIZZA FOR TWO 20" — CHOOSE HALVES OR THIRDS	30
1 Margherita (tomato base) v ve	10.50 / 20
2 Smoked Ham Hock Wild Mushrooms Artichoke Red Onion Pecorino (tomato base) v ve	14.50 / 30
3 Spiced Lamb Mint Sumac Yoghurt Greek Peppers Spinach Pickled Onion (garlic butter & parmesan base)	14.50 / 30
4 Nduja Stracciatella Red Onion Rocket (tomato base)	14.50 / 30
5 Napoli Salami Sweet Peppers Fresh Red Chilli (tomato base)	14.50 / 30
6 San Daniele Prosciutto Mozzarella Pesto Rocket (tomato base)	14.50 / 30
7 Aubergines (marinated) Balsamic Chilli Garlic Aged Parmesan (tomato base) ve	14.50 / 30
8 Cauliflower Cheese Chorizo Sweet Corn Spinach (white base) v	14.50 / 30
9 Butternut Squash Pancetta Black Olives Caramelised Red Onion Pecorino (white base) v ve	14.50 / 30

Gluten Free available on Regular Pizzas + 1.50

› EXTRAS ‹

Whole Burrata Pugliese	6
Garlic and Herb Aioli	2
Smoked Chipotle Aioli	2

› DESSERTS ‹

Tiramisù	6
Sponge Cake Ricotta Cream Pistachio	6
Cheesecake Mixed Fruit Berries	6

ARTISAN SOFT SERVE ICE CREAM

Limoncello Curd Meringue	5	Espresso Martini Biscotti	5
Salted Caramel Chocolate Hazelnut	5	Strawberry Roulade	5

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.

