

Celebrating 100 years of the Negroni – *tasting trio* - 12

Negroni D'estate – 10.5
Italicus Bergamotto Rosolio Liqueur

V.M.33 – 12
Woodford Reserve bourbon

Il Perfetto – 13.5
VII Hills Gin, Balsamic Vinegar

Pane | Salume | Cicchetti

Focaccia, Planeta olive oil – 3.5
Tomato & mozzarella arancini – 4.5
Culatello di Zibello & carta di musica – 6.5
Bruschetta, tomato & smoked anchovy, gremolata – 6
Salt cod fritters, parmesan & lemon – 7

Antipasti

Beef carpaccio, crispy artichokes & pecorino – 10.5
Burrata, romano pepper & basil – 11
Citrus cured trout, pickled radish & pistachio – 11
Meatballs, spicy tomato sauce & rosemary bread crumbs – 8.5
Grilled baby octopus, romesco sauce – 9.5

Insalata

Endive, blood orange & ricotta salad – 7.5/15
Baby gem, hazelnut & castelmagno – 7.5/15
Braised fennel, bagna cauda, anchovy & pangrattato 7.5/15
Wye valley asparagus, bottarga – 12
Courgette flower, ricotta, honey & pine nut dressing – 11.5

Pasta

Rigatoni, Tuscan sausage ragu & radicchio – 11/17
Tortelli, lemon & ricotta, marjoram – 10/16
Orecchiette, cime di rapa, chilli & garlic – 9/15
Risotto primavera, preserved lemon – 10/16
Porcini gnocchi, speck & wild garlic – 10/16

Pesci

Mackerel, spring onion & salsa rossa – 17.5
Hake, sea beet, tenderstem broccoli & almond – 18.5
Tiger prawns, Sicilian peperonata – 19.5
Brill, monk's beard, cockles & celery – 19.5
Sea bream, fennel, blood orange, chilli & pistachio (for two) – 32

Carne

Lamb neck, aubergine, broad bean & mint – 18.5
Bavette salad, tomato, tropea onions & pecorino – 18.5
Chicken milanese, rocket & parmesan – 17.5
Pork chop, chicory, apple & mustard dressing – 19.5
Chateaubriand steak, calcot onions & salsa verde (for two) – 60

Contorni

Roast potatoes & rosemary – 4.5
Green salad – 4.5
Spring greens, chilli & garlic – 4.5
Rocket & parmesan salad – 4.5
Courgette fritti – 4.5

Formaggi | Dolce

Tiramisu – 6.5
Plum & frangipane tart, mascarpone – 6.5
Salted caramel pannacotta, plum & hazelnut – 6.5
Chocolate caprese, mascarpone – 7
Affogato, vanilla or hazelnut – 4.5
Formaggi, Hazelnut & sultana bread –
7 per piece/12 selection of three

Menu del Giorno – Marche

2 courses £19 - 3 courses £23 / served every day from 12.00pm – 7.00pm & from 9.30pm – 11pm

Antipasti

Pickled white anchovy & dandelion salad
Olive ascolana
Bruschetta, ciauscolo salami & capers

Secondi

Ravioli ricotta, nettle & walnut
Baked sardine, tomato & spicy bread crumbs
Maccheroncini di campofilone, mushroom ragu

Dolce

Ciambellone marchigiano
Frappe & vanilla cream
Caciotta cheese & hazelnut bread

Suggested wines:

Angela Hartnett IGT Bianco, 2017 – 175ml – 8 / 500ml – 23 / Bottle – 34
Angela Hartnett IGT Rosso, 2016 – 175ml - 9/ 500ml – 26 / Bottle – 38

Late night supper from 9.30pm – 11pm
Rigatoni carbonara & glass of house wine - 18

Cocktails

No.33 Campari, East London dry gin, Martini Fiero, Antica Formula	9	Violet Fizz Esprit de Figs, Cocchi Rosa, Cointreau, Prosecco	10
Frank 75 East London dry gin, Cocchi Americano, lemon, fresh mint & Prosecco	9	Cannella Sour Makers Mark, orange juice, egg white, sugar syrup	10
Lady Murano White rum infused with pomegranate, Nardini Tagliatella, grenadine syrup, fresh lime juice	9.5	Sunset in Murano Tequila Tapatio Blanco, Solerno, Cocchi Americano, Sweet & Sour	11
Cafe Murano Spritz Aperol, Cocchi Americano Rosa, Luxardo Maraschino, Prosecco & soda	9.5	VM 33 Woodford Reserve, Campari, Antica Formula	12
The Gambler Don Julio Reposado, Collector vermouth, orange juice, Angostura bitters & brown sugar	11	XXX 36 Black Cow Vodka, Grand Marnier, Ancho Reyes, Cocchi Rosa	12

Sparkling

	Glass 125ml
NV Prosecco Valdobbiadene Superiore Extra Dry, Borgoluce, <i>Veneto</i>	7.5
Lambrusco Grassparossa, Villa Cialdini, <i>Emilia Romagna</i>	8
NV Bellavista 'Alma' Cuvée Brut Franciacorta, <i>Lombardy</i>	11
NV Gaston Chiquet, 1er Cru Brut Rose, <i>Champagne</i>	15

White

	Glass 175ml	Carafe 500ml
Trebbiano / Garganega, Ponte Pietra, <i>Veneto</i> 2018	5.5	15
Grillo, A. Cassara, <i>Sicily</i> 2017	7	18
Angela Hartnett IGT Bianco, <i>Tuscany</i> 2018	8	23
Ribolla Gialla 'Botis', Stocco, <i>Friuli</i> 2016	8.5	24
Pinot Bianco, Cantina Bolzano, <i>Alto Adige</i> 2018	10.5	29
Blanc de Morgex, Cave de Morgex, <i>Valle d'Aosta</i> 2016	11.5	30
Sauvignon Blanc, Maso Furlì, <i>Trentino</i> 2017	15	38
Chardonnay, I Sistri, <i>Piedmont</i> 2016	14	40

Red

	Glass 175ml	Carafe 500ml
Merlot/Corvina, Ponte Pietra, <i>Veneto</i> 2018	6	16
Nero d'Avola, A. Cassara, <i>Sicily</i> 2017	7.5	20
Angela Hartnett IGT Rosso, <i>Tuscany</i> 2016	9	26
Primitivo Fatalone, Gioia del Colle, <i>Puglia</i> 2016	9	27
Morellino di Scansano, Antonio Camillo, <i>Tuscany</i> 2017	10	29
Pinot Nero 'Botis', Stocco, <i>Friuli</i> 2017	10	28
Corvina 'Veronese', Antolini, <i>Veneto</i> 2014	12	32
Cerbaiona IGT, Toscana Rosso, <i>Tuscany</i> 2014	15	44

Rosé

	Glass 175ml	Carafe 500ml
Pinot Grigio, Cantina Rosa Bianca, <i>Veneto</i> 2018	7	18
Primitivo Rosato, 'A Mano', <i>Puglia</i> 2018	8.5	24

All of our wines by the glass are available by 125ml on request

Sweet & Fortified

	Glass 100ml
Vin Santo, Buccia Nera, <i>Tuscany</i> 2011	9.5
Recioto di Valpolicella Antolini, <i>Veneto</i> 2015	11.5
Marsala Vigna Miccia, Marco De Bartoli, <i>Sicily</i> 2016	14

Beer

Menabrea Birra Bionda ~ Full bodied and well rounded, with a moderately bitter flavour. Amber in colour with bronze overtones 5.0% 33cl	5.5
Gradisca ~ A full and rounded lager style beer, refreshing with a bright colour and rich aromatics. 5.2% 33cl	6
Midona ~ A fruity, golden Belgian style ale, with an intense aroma of malt and hops, a full rounded body and a persistent finish. 6.5% 50cl	9
Volpina ~ A full bodied, ruby red ale with rich and spicy aromas. 6.5% 50cl	9

Juices & Minerals

Freshly squeezed orange juice	3.5
Apple, cranberry, tomato juice	3
Virgin Mary	5.5
Kombucha (33cl)	5
Soft drinks	from 3
Filtered water (75cl)	1.5

Non-alcoholic cocktails

Alba Rossa Pineapple juice, orange juice, lime, grenadine, agave	5.5
Mela Verde Apple juice, elderflower, lime, mint, soda	5.5
Pesca Fresca Peach, lime, apple juice, basil leaves	6
Fiore D'estate Grapefruit juice, cranberry juice, lychee water, lemon juice, red currants	6

