

Aperitivos:

Ribes Rosso: *Mount Gay, Ginger Beer, Mint, Redcurrant Syrup* - 9.5
Negroni 36: *Italicus Bergamotto Rosolio, Cocchi Americano Rosa, Campari* - 10.5

Pane | Salume | Cicchetti

Focaccia, Planeta olive oil – 3.5
Bruschetta, mortadella & pistacchio pesto – 6
Mushroom arancini – 4.5
Salt cod fritters, parmesan & lemon – 7
Gnocco fritto & San Daniele – 6

Antipasti

Beef carpaccio, pickled girolles & crispy kale – 11
Burrata, pumpkin, hazelnut & honey – 11
Meatballs, spicy tomato sauce & rosemary bread crumbs – 8.5
Salumi board & carta di musica - 9

Insalata

Cauliflower, pine nuts, pickled golden raisins & scamorza – 8.5
Pear, chicory, mint & gorgonzola dolce – 7.5/15
Ricotta, persimmon, radicchio & walnut – 7.5/15
Heritage beetroot, endive, hazelnut & smoked duck – 9

Pasta

Rigatoni, Tuscan sausage ragu & radicchio – 10/16
Pumpkin tortelli, sage & butter – 10/16
Orecchiette, radicchio, pinenuts & broccoli – 9/15
Pappardelle, lamb ragu, olives & cabbage – 10/16
Risotto milanese, veal ossobuco & gremolata – 16/24

Pesci

Sea trout, farro, samphire & pickled radish salad – 17.5
Cod, Castelluccio lentils, guanciale & salsa verde – 18.5
Ligurian fish stew, fregola & celery – 19.5
Plaice, romanesco & lemon – 18.5

Carne

Lamb brisket, fregola & Tropea onions – 18.5
Braised rabbit, tomato & rosemary stew, orzo & pine nuts – 21
Guinea fowl, polenta, cabbage & chestnut – 19.5
Rib cutlet, cavolo nero (800g for two) – 60

Contorni

Roast potatoes & rosemary – 4.5
Green salad – 4.5
Rocket & parmesan salad – 4.5
Beetroot & apple salad – 4.5

Formaggi | Dolce

Tiramisu – 6.5
Chocolate caprese, mascarpone – 7
Plum & frangipane tart, mascarpone – 6.5
Affogato, vanilla or hazelnut --- 4.5
Formaggi, London honey & walnut bread –
7 per piece/12 selection of three

Sunday Lunch Menu – Trentino

£30 Served Family Style

Antipasti

Ciabatta, mushroom and speck
Pickled Treviso & dolomitic

Primi

Buckwheat & porcini gnocchi, garlic & cabbage
Strangolapreti, spinach, onion & spressa cheese

Secondi

Poached cod, polenta, raisins & pine nuts

Dolce

Apple strudel, mascarpone

Suggested wines:

Angela Hartnett IGT Bianco, 2017 – 175ml – 8 / 500ml – 23 / Bottle – 34
Angela Hartnett IGT Rosso, 2014 – 175ml - 8/ 500ml – 23 / Botlle – 34

Cocktails

No.33 Campari, East London dry gin, Martini Fiero, Antica Formula	9	Marechiaro's Light East London Gin, Solerno blood orange, Sweet & Sour, Dry Martini, pineapple juice	9
Frank 75 East London dry gin, Cocchi Americano, lemon, fresh mint & Prosecco	9	Rosso Di Sera Gravino cherry liqueur, Cocchi Rosa, Prosecco	10
Lady Murano White rum infused with pomegranate, Nardini Tagliatella, grenadine syrup, fresh lime juice	9.5	Un Sour Piccante Grappa di Pinot Grigio, Sweet & Sour, Ancho Reyes Jalapeno chilli liqueur, egg white	11
Cafe Murano Spritz Aperol, Cocchi Americano Rosa, Luxardo Maraschino, Prosecco & soda	9.5	Tramonto d'Estate Mango & Aluna Coconut Rum Infusion, Grand Marnier, orange juice, grenadine, lime juice.	12
The Gambler Don Julio Reposado, Collector vermouth, orange juice, Angostura bitters & brown sugar	11	Dope le 8 Black Cow Vodka, Brancamenta, Carton Crème de Cacao, Liqueur de Menthe Verde, double cream	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>	13

White

	Glass 175ml	Carafe 500ml
Trebbiano / Garganega, Ponte Pietra, <i>Veneto 2017</i>	5.5	15
Grillo, Cannitu, A. Cassara, <i>Sicily 2016</i>	6.5	17
Angela Hartnett IGT Bianco, <i>Tuscany 2017</i>	8	23
Ribolla Gialla 'Botis', Stocco, <i>Friuli 2015</i>	8.5	24
Pinot Bianco, Cantina Bolzano, <i>Alto Adige 2017</i>	10	28
Blanc de Morgex, Cave de Morgex, <i>Valle d'Aosta 2016</i>	11.5	30
Sauvignon Blanc, Maso Friuli, <i>Trentino 2015</i>	15	38
Chardonnay, I Sistri, <i>Piedmont 2015</i>	14	40

Red

	Glass 175ml	Carafe 500ml
Merlot/Corvina, Ponte Pietra, <i>Veneto 2017</i>	6	16
Nero d'Avola, 'Tre Filari', <i>Sicily 2016</i>	7	19.5
Angela Hartnett IGT Rosso, <i>Tuscany 2014</i>	8	23
Primitivo Fatalone, Gioia del Colle, <i>Puglia 2015</i>	9	27
Morellino di Scansano, Antonio Camillo, <i>Tuscany 2017</i>	10	29
Pinot Nero 'Botis', Stocco, <i>Friuli 2016</i>	10	28
Corvina 'Veronese', Antolini, <i>Veneto 2013</i>	12	32
Cerbaiona IGT, Toscana Rosso, <i>Tuscany 2014</i>	15	44

Rosé

	Glass 175ml	Carafe 500ml
Pinot Grigio, Cantine Rosa Bianca, <i>Veneto 2017</i>	6.5	17
Negroamaro Salento Rosato, <i>Mocavero, Puglia 2017</i>	9.5	29

Sweet & Fortified

	Glass 100ml
Vin Santo, Buccia Nera, <i>Tuscany 2011</i>	9.5
Recioto di Valpolicella Antolini, <i>Veneto 2015</i>	11.5
Marsala Vigna Miccia, Marco De Bartoli, <i>Sicily 2016</i>	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
Gradisca ~ A full and rounded lager style beer, refreshing with a bright colour and rich aromatics. 5.2% 33cl	5.5
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
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
Fragola Fredda Strawberry, lime, apple juice, basil leaves	6
Fiore D'estate Grapefruit juice, cranberry juice, lychee water, lemon juice, red currants	6

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

