

Aperitivos:

Negroni Angelico – 11.5
Martini Rosato, Campari & Frangelico

Vesperi Siciliani – 11.5
Marsala, Woodford Reserve & Cocchi Di Torino

Pane | Salumi | Cicchetti

Focaccia, Planeta olive oil – 3.5
Arancini, mushroom & mozzarella – 4.5
Salumi, carta di musica – 7
Salt cod fritters, parmesan & lemon – 7

Pesci

Hake, cime di rapa, lentils & marjoram – 18.5
Mackerel, fennel, chicory & salsa rosso – 19.5
Whole plaice, beurre noisette, capers & samphire – 19.5
Sea bream, fennel, chilli & pistachio (for two) – 32

Antipasti

Vitello tonnato, rocket & parmesan – 10.5
Octopus, potato, celery & paprika – 11.5
Buffalo mozzarella, pomegranate & mint – 9.5
Sea bream crudo, orange, lime & chilli – 9.5

Carne

Lamb rump, aubergine, pine nut & pickled golden raisin – 18.5
Braised rabbit, olives & orzo – 19.5
Chicken milanese, rocket & parmesan – 18
Veal T-bone, borlotti bean ragu & salsa verde – 19.5

Insalata

Squash, chestnut & treviso, Forge farm honey – 7.5/15
Tardivo, pecorino, lemon dressing – 7.5/15
Cauliflower, pine nut & scarmoza – 7.5/15
Beetroot, hazelnut & endive – 7.5/15

Contorni

Potato fritti, garlic & rosemary – 4.5
Sutton farm salad – 4.5
Hispi cabbage, chestnuts – 4.5
Cavolo nero, chili & garlic – 4.5

Pasta & Risotto

Rigatoni, Italian sausage ragu & parsley – 11/17
Pumpkin tortelli, sage butter – 10/16
Spaghetti, pomodoro & basil – 9/15
Risotto ossobuco, gremolata – 18/22

Formaggi | Dolce

Tiramisu – 6.5
Figs, Forge farm honey & vanilla ice cream – 6
Orange & polenta cake, mascarpone – 7
Formaggi, hazelnut & sultana bread – 12

Menu del Giorno – Piemonte

2 courses £20 - 3 courses £24 / served every day from 12.00pm – 7.00pm & from 9.30pm – 11pm

Antipasti

Castelfranco, vinaigrette pears, walnuts
Grilled leeks, potatoes, anchovy bagna cauda

Secondi

Fennel sausages, braised borlotti beans,
rosemary & harissa
Risotto, castemagno, artichoke crisps

Dolce

Chocolat & hazelnut torta, mascarpone
Taleggio cheese

Suggested wines:

Angela Hartnett IGT Bianco, 2017 – 175ml – 9 / 500ml – 26 / Bottle - 38
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	The Covent Garden Plymouth gin, lychee puree, lemon juice, Strawberry, egg white	9.5
Frank 75 East London dry gin, Cocchi Americano, lemon, fresh mint & Prosecco	9	L'Aurora East London vodka, passionfruit, lemon juice, cranberry	9.5
Lady Murano White rum infused with pomegranate, Nardini Tagliatella, grenadine syrup, fresh lime juice	9.5	Rubino Bulleit bourbon, gravino fruit liqueur, maraschino cherry	10.5
Cafe Murano Spritz Aperol, Cocchi Americano Rosa, Luxardo Maraschino, Prosecco & soda	9.5	Basilico e Pepe Bergamot liqueur, East London vodka, black pepper, fresh basil	10.5
The Gambler Don Julio Reposado, Collector vermouth, orange juice, Angostura bitters & brown sugar	11	To Montenegro Aperol, Amaro Montenegro, Bulleit rye, lemon	11

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	9	26
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
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> 2017	9	27
Morellino di Scansano, Antonio Camillo, <i>Tuscany</i> 2018	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
Angela Hartnett IGT Rosato, <i>Tuscany</i> 2018	9	26

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)	6
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