

Vino Speciale

'Anas-Cetta', Elvio Cogno, Piedmont 2017 66

A herbal & zesty white with a clean mineral finish

Cicchetti

Lamb & pea arancini 5.5

Salumi, carta di musica 12

Roasted Piedmontese peppers, basil, olive oil 9

Antipasti

Burrata, nectarine, walnuts & beans 12

Panzanella 9.5

Chicory, pecorino & lemon salad 7.5

Primi

Gnocchi, cacio e pepe 9

Tortelli, Westcombe ricotta, lemon & marjoram 9

Orecchiette, peas, broad beans, hazelnut &
roast garlic pesto 8.5

Spaghetti Amatriciana 8.5

Seafood risotto, cuttlefish, mussels & pickled fennel 17

Rigatoni, spicy fennel sausage ragu, parsley &
parmesan 9.5

Speciali

Zerbinati melon, prosciutto di Parma 12

Roast pork, seasonal vegetables 17.5

Pesce

Mussels, clams, n'duja butter & focaccia 16

Hake, summer courgettes & mint 18

Carne

Chicken Milanese, rocket & parmesan 17

Lamb leg steak, borlotti bean, tomatoes
& salsa verde 19

Contorni

Kale, chili & garlic 3.5

Green salad 3.5

Summer beans, oregano, smoked almonds 4

New potatoes, butter, mint & black pepper 4

Menu del Giorno

2 courses £16 - 3 courses £19 / served every day from 12.00pm – 7.00pm

Antipasti

Cured salmon, pickled fennel,
caperberries & crème fraiche

Buffalo mozzarella, pangrattato
& olive oil

Secondi

Gnocchi, tomato passata
& basil

Bream, lentils & Swiss chard

Dolce

Formaggi, fennel cracker,
London honey

Orange polenta cake, fior di latte
ice cream

Cocktails

No.33 Campari, East London dry gin, Martini Rosso, Antica Formula	9	Seasonal Bellini Prosecco, seasonal puree	9.5
Frank 75 East London dry gin, Cocchi Americano, lemon, fresh mint & Prosecco	9	Meloncello Spritz Aperol, Cantalupe Melon Liqueur, prosecco & soda	11
Lady Murano White rum infused with pomegranate, grenadine syrup, fresh lime juice	9.5	La Macchia Black Cow vodka, Apricot Liqueur, Frangelico, egg white, sweet & sour	11
Cafe Murano Spritz Aperol, Cocchi Americano Rosa, Luxardo Maraschino, Prosecco & soda	9.5	Italicus Spritz Bergamot liqueur, Prosecco & soda	11
The Gambler Don Julio Reposado, Cocchi di Torino, orange juice, Angostura bitters & brown sugar	11	Negroni Sbagliato Campari, East London dry gin, prosecco, Antica Formula	11

Sparkling

		Glass 125ml
NV Prosecco Valdobbiadene Superiore Extra Dry, Borgoluce, Veneto	7.5	
NV Bellavista 'Alma' Cuvée Brut Franciacorta, Lombardy	11	
NV Gaston Chiquet, 1er Cru Brut Rose, Champagne	15	

White

	Glass 175ml	Carafe 500ml
Trebbiano / Garganega, Ponte Pietra, Veneto 2019	5.5	15
Friulano, Le Pianure, Friuli 2016	6	17
'Le Selvie' Viogner, Mandrarossa, Sicily 2017	7.5	19
Ribolla Gialla 'Botis' Stocco, Friuli 2017	8.5	24
Angela Hartnett IGT Bianco, Tuscany 2018	9	26
Pinot Bianco, Cantina Bolzano, Alto Adige 2019	10.5	29

Red

	Glass 175ml	Carafe 500ml
Merlot/Corvina, Ponte Pietra, Veneto 2019	6	16
Nero d'Avola, A. Cassara, Sicily 2017	7.5	20
Angela Hartnett IGT Rosso, Tuscany 2016	9	26
Primitivo Fatalone, Gioia del Colle, Puglia 2019	9	27
Pinot Nero 'Botis', Stocco, Friuli 2018	10	28
Corvina 'Veronese', Antolini, Veneto 2015	12.5	32.5

Rosé

	Glass 175ml	Carafe 500ml
Friuliano Rosato, Le Pianure, Friuli 2018	7.5	17
Primitivo Rosato, 'A Mano', Puglia 2019	8.5	24
Angela Hartnett IGT Rosato, Tuscany 2019	9	26

Sweet & Fortified

		Glass 100ml
Moscato d'Asti, Piemonte 2016		7
Vin Santo, Buccia Nera, Tuscany 2011		9.5
Recioto di Valpolicella Antolini, Veneto 2015		11.5
Marsala Vigna Miccia, Marco De Bartoli, Sicily 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
Volpina ~ A full bodied, ruby red ale with rich and spicy aromas. 6.5% 50cl	9

Non-alcoholic cocktails

Alba Rossa Pineapple juice, cranberry juice, grenadine & lemon	5
Mela Verde Apple juice, elderflower, lime, mint, soda	5
Pesca Fresca Peach, lime, apple juice, basil leaves	6
Fiore D'estate Grapefruit juice, cranberry juice, lychee water, lemon juice, red currants	6

