

BREAD SELECTION

Focaccia, Grissini, Carta di musica (VG)
£5

CAPONATA

Sicilian relish of mixed vegetables with raisins and pine nuts (GF, VG)
£4

CONFIT ARTICHOKE

Olive oil, parsley, rosemary chilli marinade (GF, VG)
£4

FROM THE DELI

LIPARI SALAME

50 Days matured medium ground, flavoured with salt & pistachios from Bronte
£4

BALSAMIC ONIONS

Caramelised onion with balsamic vinegar (GF, VG)
£4

NOCELLERA DEL BELICE OLIVES

Marinated with chilli & garlic (GF, VG)
£4

AGRO DOLCE PEPPERS

Sweet and sour mix of red, yellow and green peppers (GF, VG)
£4

SUNDRIED TOMATOES

Marinated with oil and Mediterranean herbs (GF, VG)
£4

SMALL PLATES

PARMIGIANA

Baked aubergine layered with tomato, basil & parmesan (V)
£8

ARANCINI

Carnaroli saffron rice, peas & blue cheese (V)
£7

SARDE A BECCAFICO

Sardine rolls with parmesan, orange, raisins, herbs and pine nuts
£8

POLPETTE

Beef meatballs, with parmesan, oregano & tomato sauce
£8

FRITTO MISTO

Crispy tempura squid, prawns & courgettes
£8

TUNA CARPACCIO

With pickled celery, prickly pears, bergamot and sesame dressing (GF)
£14

PASTA & PIZZA 10"

WILD BOAR PAPPARDELLE

Slow cooked braised wild boar ragu
£18

PIZZA MARINARA

Tomato sauce, black olives, capers, anchovies & oregano
£12

PIZZA CAPRICCIOSA

Ham, tomato sauce, quail egg, parmesan
£14

FRESH CRAB LINGUINE

Chilli, garlic and parsley
£18

SPAGHETTI INVOLTINI

Baked Spaghetti with tomato sauce rolled into fried aubergines (V)
£14

PIZZA SFIZIOSA

Figs, prosciutto crudo, burrata, rocket
£14

PIZZA VEGETARIANA

Grilled artichokes, aubergines & courgettes (VG)
£12.

MAINS

"GUAZZETTO DI PESCE"

Stock pot of Cornish hake, olives, potato, capers and pear
£20

MIXED MEDITERRANEAN VEGETABLES

Roasted yellow & green courgettes, heritage carrots, Za'atar mixed herbs (VG, GF)
£16

GRILLED OCTOPUS

preserved lemon sauce, monks' beard & crispy chickpeas (GF)
£22

ONGLET STEAK

Triple cooked fries (GF)
£22

CHICKEN COTOLETTA

Triple cooked fries
£18

SALADS

BLOOD ORANGE SALAD

Spring onion, fennel & black olives (VG, GF)
£5 / £9

HERITAGE CARROTS & GREEN BEANS

Smoked Shoreditch cheese, herb garlic dressing (VG, GF)
£5 / £9

AEOLIAN SALAD

Heirloom tomato, spring onion, black olives, berries, capers (VG, GF)
£5 / £9

BURRATA

Caramelised figs with pistachio dressing (GF)
£9

DESSERTS

CANNOLI

Filled with ricotta cheese (V)
£6

PANNA COTTA

Cardamom, saffron, rose water & pistachio (V, GF)
£5

CHEESE BOARD

Primo sale pecorino, saffron Sicilian Cacio, organic Cotswold blue & smoked cheddar, figs, mostarda with grissini & carta di musica
£8

ALMOND CAKE

Flourless almond & orange cake (GF, VG)
£5

HACKNEY GELATO

Sorbet & ice cream selection
£5

V vegetarian VG vegan GF gluten free

Please speak with a member of staff for any special dietary/allergy requirements before ordering.

A discretionary 12.5% service charge will be added to your final bill.