

## Eat well, laugh often, love much.

Our Snacks and starters are intended for sharing around the table, though they can absolutely be enjoyed individually. If you are planning to follow them with a main, a pizza, and a classic dessert, we highly recommend sharing your starters to perfectly balance your dining experience.

### Snacks to share

Nocellara del Belice Olives V VG NGC	6	Cantabrian Anchovies in Basil Oil NGC	9
Boxford House Focaccia EVO and Modena Balsamic V VG	6	Crispy Globe Artichokes with Garlic Aioli V	10
Crispy Zucchini Fritti & fennel seed yoghurt V	9	Cheese Garlic Bread (VG)	9
Smoked Marcona Almonds V VG NGC	6	Mozzarella Sticks with Tomato Jam V	9

### Starters

Charcuterie and artisanal cheeses board, focaccia	22	Italian burrata and Heritage tomatoes salad, basil leaves GF V	16
Truffle and ricotta Bruschetta, rocket leaves V	12	Classic Caesar Salad, cheese & anchovies dressing, croutons V Make it Vegan: cashew dressing, vegan cheese S 14 -M 18	S 15 M 18
Veal carpaccio Tuna sauce, crispy capers	19	Smoked Mackerel crostini, apple and fennel curls	16

### Sourdough Pizza

Our pizzas are made with 48-hour fermented sourdough, hand stretched and baked in our stone oven for a light and crisp crust

<b>Marinara</b> Tomato sauce, oregano, garlic Extra virgin olive oil, capers, anchovies	11	<b>Truffle and Burrata</b> Spring onion, rocket leaves & Parmigiano V	26
<b>Bufala</b> Tomato sauce, Buffalo mozzarella, basil pesto V	19	<b>Vegetarian</b> Tomato sauce, Buffalo mozzarella, aubergine, mushrooms, black olives, sundry tomatoes V	18
<b>Prosciutto di Parma</b> Tomato sauce, fior di latte mozzarella, Parma ham, rocket leaves, Parmigiano.	24	<b>Guanciale &amp; funghi</b> White base, fior di latte Mozzarella, Guanciale, mushrooms.	24
<b>Calabrese</b> Tomato sauce, fior di latte mozzarella, Nduja, Pepperoni, hot honey.	24	<b>Meat feast</b> Tomato sauce, fior di latte mozzarella, sausage, Pepperoni, Guanciale, Parma Ham	25

### Pasta - Mains

Our pasta is made fresh in-house every day, using traditional techniques and Italian flour for flavour and texture.

<b>Spaghetti Carbonara</b> guanciale, egg yolk, Parmesan cheese, black pepper.	20	<b>28-Day Dry-Aged Sirloin</b> , anchovies and herb butter NGC	35
<b>Orecchiette Salsiccia &amp; Broccoli</b> Domed shaped semolina pasta, tomato sauce, sausage, Tenderstem broccoli	21	<b>Crumbed Bream fillet</b> , Crayfish and courgette tartar	25
<b>Tagliatelle Gamberi &amp; Pesto</b> Home-made egg pasta, Black Tiger prawns, basil Pesto, cherry tomatoes	26	<b>Tagliatelle Cacio e Pepe:</b> Home-made egg pasta, Pecorino and black pepper emulsion V	19
<b>Wild Mushrooms and truffle risotto, vegan cheese V VG NGC</b>	25	<b>Chicken Milanese</b> , Heritage tomatoes, fior di latte mozzarella	26

### Sides

Rocket and Parmesan, balsamic dressing V NGC	6	Grilled Tenderstem Broccoli, garlic oil V VG NGC	8
Crispy French Fries	6	Heritage tomato and pickled shallots salad V VG NGC	8

WINES

See Wine List for full selection...

Champagne and Sparkling	125ml		Bottle
Prosecco Extra dry, Le Rughe, Veneto. Italy, NV <i>Glera   Light, Fresh, Crisp</i>	8		42
Ayala Muejur Brut, Ay, Champagne, France, NV <i>Chardonnay, Pinot Noir, Meunier- Elegant, Dry, Refined</i>	16		90

White wines	125ml	500ml	Bottle
Viognier, Puertas Antiguas, Valle Central, Chile 2024 <i>Viogner   Lush, Tropical, Floral</i>	7	29	34
Pinot Grigio delle Venezie, Trentacoste, Veneto, Italy 2023 <i>Pinot Grigio   Crisp, Light, Refreshing</i>	9	34	38
Falanghina Sannio, Incantesimo, Campania, Italy <i>Falanghina   Aromatic, Saline, Fresh</i>	9	36	43
Albarino, Pazo la Maza, Degas Galegas, Rias Baixas, Spain 2023 <i>Albarino   Zesty, Saline, Peachy</i>	10	38	48
Gavi, Marchesi di Barolo, Piedmont, Italy 2023 <i>Cortese   Delicate, Dry, Citrusy</i>	11	47	55
Mâcon-Villages, Domaine Chanson, Mâconnaise, France 2022 <i>Chardonnay   Fruity, Creamy, Balanced</i>	13	56	65

Red wines	125ml	500ml	Bottle
Heritage Vineyards Rouge, Laurent Miquel, IGP Pays d'Oc <i>Merlot, Granache, Shiraz   Fruity, Smooth, Medium-Bodied</i>	7	26	28
Pinot Noir, Los Coches, Valle Central, Chile <i>Pinot Noir   Ethereal, Warm, Spicy</i>	8	31	43
Primitivo, Trentacoste, Apulia, Italy <i>Primitivo   Rich, Fruity, Full-Bodied</i>	9	38	43
Montepulciano d'Abruzzo, Trentacoste, Abruzzo, Italy <i>Montepulciano   Bold, Juicy, Earthy</i>	9	38	43
Viñas Elias Mora, Semi Crianza, Toro, Spain <i>Tempranillo   Smooth, Savory, Berry-Rich</i>	10	40	45
Valpolicella Superiore, Terre di Cariano, Cecilia Beretta, Veneto, Italy <i>Corvina, Rondinella, Rondinone   Smooth, Savory, Berry-Rich</i>	12	49	57
Chianti Classico, Terre di Prenzano, Vignamaggio, Tuscany, Italy <i>Sangiovese   Bold, Peppery, Full-Bodied</i>	15	53	66

Rose Wines	125ml	500ml	Bottle
Merlot Milare, Terre di Chieti IGT, Trentum, Abruzzo, Italy 2023 <i>Montepulciano, Merlot   Crisp, Dry, Fruity</i>	10	41	50
Château la Tour de l'Eveque, Sainte-Anne, Rosé Provence, France 2022 <i>Granache, Cinsault, Syrah   Pale, Elegant, Fruity</i>	11	43	56
Sancerre Rosé, Domaine Tissier, Loire Valley, France 2023 <i>Pinot Noir   Bald, Dry, Citrusy</i>	12	50	73

BEERS

Peroni 33cl / 5%	6			ZERO BEERS
Peroni Gluten Free 33cl / 5%	6.5			
Asahi Super Dry 33cl / 5%	6.5		6	Peroni / 0%
Ramsbury 506 Blonde Beer 50cl / 5%	7		6.5	Ramsbury Point 8 / 0.8%
Ramsbury Farmer's Best Beer 50cl / 3.6%	7			
Ramsbury Gold Ale 50cl / 4.5%	7			CIDERS
Ramsbury Honeyed Pale Ale 50cl / 4.1%	7			
Ramsbury Belapur 50cl / 5.5%	7		7	Cornish Orchard / 5%
Ramsbury Red Ram 33cl / 4.5%	6.5		7	Cornish Raspberry & Elderflower / 4%

COCKTAILS

Margarita	10	<i>Tequila, Cointreau, Lime and salt</i>
Negroni	10	<i>Ramsbury Gin, Campari, Martini</i>
Espresso Martini	10	<i>Special Rubino</i> <i>Vodka, Coffee Liqueur, Fresh Espresso</i>
Amaretto Sour	10	<i>Disaronno, Lemon, Sugar, Foaming bitters</i>
Pear & Peach Bellini	10	<i>Pear Puree, Crème de Peche, topped up with Prosecco</i>
Aperol Spritz	10	<i>Aperol, Prosecco, soda water</i>
Bramble	10	<i>Raspberry &amp; Honey Gin, Cassis, Lemon, Sugar</i>
Classic Champagne	12	<i>Ayala Champagne, Cognac, Angostura Bitters, Brown Sugar</i>
French 75	14	<i>Ayala Champagne, Ramsbury Gin, Lemon, Sugar</i>
SIGNATURE		
Boxford Breeze	7	<i>Martini Bianco, Viognier, Lemon</i>
Club 47	8	<i>Monkey 47, raspberry puree, sugar, lemon</i>
Cherry Bakewell	10	<i>Disaronno, Lemonade, Cherry, Orgeat</i>
Spiced Paloma	8	<i>Chilli-infused Tequila, Triple Sec, grapefruit soda, sugar, lemon</i>
Lush Meadow	10	<i>Vodka, St Germain, cucumber, lemon, chamomile, sugar</i>
ZERO ALCOHOL		
Garden Mule	5	<i>Cucumber, kiwi, apple, elderflower cordial and ginger beer</i>
Nojito	5	<i>Fresh mint, sugar, lime soda</i>
Taste of Italy	5	<i>Ginger Beer, Orange Juice, Sage Syrup, Grapefruit Juice</i>
'Faux' Fizz'	5	<i>Pear Puree, lemon juice, sugar syrup, lemonade</i>