

Inspired by Nonna. Built Around Family

PICCOLINI

Nocellara del Belice Olives vg	6
Homemade Focaccia vg Olive Oil, Modena Balsamic	6
Crispy Zucchini Fritti vg Vegan Fennel Seed Yoghurt	9
Classic Sicilian Arancini Beef Ragu, Mozzarella, Safron emulsion	10
Cheesy Garlic Bread v Mozzarella, Chives	9
Mozzarella Sticks v Napolitana sauce, Chives	9

STARTERS

Cheeses & Cured Meats, Charcuterie Focaccia, and a seasonal garnish	22
Carpaccio di Carne Salata Beef cured meat, truffle emulsion, rocket, Grana Padano, crispy artichoke	18
Chicken Liver Parfait Onion Marmalade, Toasted Brioche	15
Burrata Salad v Heritage Tomatoes, basil oil, pickled shallot	16
Caesar Salad Parmesan, anchovies, garlic Caesar dressing, croutons ADD Chicken Breast +5	15/18
Fried Calamari Baby Squid, Roasted Aioli, Lemon	17

SOURDOUGH PIZZA

Created with a sourdough mother over 60 years old, fermented for 48 hours, stretched by hand.

Bufala v 19 Tomato sauce, buffalo mozzarella, dry tomatoes, oregano, basil oil	Carni 25 Tomato sauce, Fior di latte mozzarella, sausage, pepperoni, guanciale, ham, oregano, olive oil	Amatriciana 24 Tomato sauce, Fior di latte mozzarella, pancetta, Nduja, red onions, oregano, olive oil
Vegetariana v 18 Tomato sauce ,Fior di latte mozzarella, aubergine, mushroom, black olives, oregano	Guanciale & Funghi 24 White Base pizza, Fior di latte mozzarella, Portobello mushrooms, guanciale, oregano	Parma 24 Tomato sauce, Fior di latte mozzarella, Parma ham, rocket leaves, parmigiano, oregano, basil oil
Calabrese 24 Tomato sauce, Fior di latte mozzarella, Nduja, spicypepperoni, hot honey, oregano	Add Black Truffle + 5	Puttanesca 18 Tomato sauce, Fior di latte mozzarella, anchovies, capers, olives, oregano, olive oil

PASTA & MAINS

Our pasta is made fresh in house every day, using traditional techniques and the finest flour available.

Paccheri alla Carbonara 20 Guanciale, egg yolk, Pecorino cheese, Parmesan, black pepper	28-Day Sirloin Garic & herb butter, fries. 36	Tagliatelle Gamberi & Pesto 26 Black tiger prawns, basil pesto, cherry tomatoes, saffron
Orecchiette Salsiccia 21 Semolina pasta, tomato sauce, sausage, tenderstem broccoli	Crusted Bream Fillet Crayfish, courgette, capers, butter sauce 25	Tagliatelle Alfredo 19 Parmesan & butter emulsion
Truffle Risotto (vg)/v 25 Mushrooms, Parmesan cheese, black truffle, butter		Chicken Milanese 26 Heritage tomatoes, mozzarella, Watercress salad

SIDES

French Fries 6
Rocket & Parmesan 6
Grilled Tenderstem & Garlic vg 8
Tomato & Shallot salad vg 8

FAMILY STYLE

The best moments around an Italian table are shared. Our Family Style Experience is a seasonal feast chosen by the chef, with a selection of nibbles, starters, pizza and sides, served as they're ready to encourage sharing, conversation and the simple joy of passing plates around the table.

Designed for 3–4 guests. As the menu is chosen by our chef, we're unable to cater for specific allergies. Best enjoyed by those who love good food and are happy to discover something new.

40pp