

PICCOLINI

Nocellara del Belice Olives v	6
Homemade Focaccia v Olive Oil, Modena Balsamic	6
Crispy Zucchini Fritti v 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, Jerusalem artichoke	19
Chicken Liver Parfait Onion Marmalade, Toasted Brioche	15
Burrata Salad v Heritage Beetroot, fresh radishes, balsamic vinegar, basil oil	15
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.

Margherita alla Romana v 16 Tomato sauce, Fior di latte mozzarella, Grana, basil oil	Calzone Bolognese 21 Tomato sauce, Fior di latte mozzarella, Nonna’s Bolognese, Grana, Fresh basil, olive oil	Amatriciana 20 Tomato sauce, Fior di latte mozzarella, diced pancetta, Nduja, red onions, oregano, olive oil
Bufala v 19 Tomato sauce ,Bufallo mozzarella, sundry tomatoes, fresh basil, oregano, olive oil	Calzone Prosciutto 21 Tomato Sauce, Fior di latte mozzarella, honey roasted ham, Portobello mushrooms, oregano, olive oil.	Parma 22 Tomato sauce, Fior di latte mozzarella, Parma ham, rocket salad, parmigiano, oregano, basil oil
Calabrese 22 Tomato sauce, Fior di latte mozzarella, Nduja, spicy pepperoni, hot honey, oregano	Add Black Truffle on your Pizza or Calzone + 5	Boscaiola 18 Fior di latte mozzarella, Portobello mushrooms, Italian style sausage, chives, olive oil, Grana

PASTA & MAINS

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

Paccheri alla Carbonara 23 Guanciale, egg yolk, Pecorino cheese, Parmesan, black pepper	28-Day Sirloin Garic & herb butter, fries. 36	Tagliatelle al Tartufo V 26 Parmesan, butter, fresh truffle
Tagliatelle al Ragu 21 Nonna’s traditional Bolognese recipe, Parmesan	Crusted Bream Fillet Crayfish, courgette, capers, butter sauce 25	Spaghetti alla Puttanesca 23 Tomato sauce, anchovies, Taggiasca olives, capers, chilli, parsley
Gnocchi alla Sorrentina V 19 Roasted San-Marzano tomato sauce, Buffalo Mozzarella, Basil		Chicken Milanese 26 Heritage tomatoes, mozzarella, Watercress salad
Add Nduja? 4		

SIDES

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