

PICI

nocellara olives (vg)	5
curing rebels salumi	8
anchovies, olive oil, lemon zest	5.5
green salad, vinaigrette (vg)	5
negrioni cured trout, horseradish, cucumber, dill	10
heritage tomato, roast tomato, stracciatella, sauce vierge	8.5
fried wild mushroom lasagna, tarragon emulsion	10
courgette fritti, ricotta, hot honey	7.5
garlic butter, 24-month parmigiano-reggiano pizzette*	6.5
mussel, nduja butter, parsley, lemon zest pizzette	8.5
mortadella, straciatella, pistachio pesto pizzette (n)	9
pici cacio e pepe*	10.5
spaghetti pomodoro**	9.5
pappardelle, dry aged beef ragu, 24-month parmigiano-reggiano	15
tagliolini, crab, lemon, parsley, chilli, pangrattato	14.5
ricotta gnocchi, watercress sauce, asparagus, pea, bottarga*	13.5
200z dry aged t-bone steak, cafe de paris butter	42
whole plaice, parsley and wild garlic sauce, samphire	19
italian sausage, borlotti beans, pickled fennel, salsa verde	15
tiramisu (v)	8.5
lemon tart, crème fraiche (v)	8
ice cream /sorbet (vg)	6
affogato (v)	6.5

a discretionary 10% service charge will be added to your bill - most dishes can be adapted to omit parmesan
 most of our cheeses contain rennet, please inform your server for vegetarian alternative -
 please make your server aware of any allergies or dietary requirements

vegetarian (v) vegan (vg) contains nuts (n) - * can be made vegetarian ** can be made vegan



white wine

	125ml / 50cl / btl
kiruna, pecorino 12% apple and grapefruit.	5.2 / 20 / 29
fabrizio vella bianco, catarratto 12% citrus, tropical fruits, herby.	5.8 / 21 / 31.5
cirelli bianco, trebbiano 11.5% saline, nectaine, lemon pith.	36
pieropan, soave classico 12% white flowers, almond, marzipan.	7.5 / 27 / 41
sfera macerato, verdea (1ltr) 12% elderflower, honeysuckle, lemon.	8 / 26 / 46
sept founts, grenache 12% lemon peel, white peach, pepper.	48
domaine de la paleine, chenin 14% pears, apples and orchard fruits.	49

red wine

kiruna, montepulciano 13.5% strawberry and raspberry fruits.	5.2 / 20 / 29
fabrizio vella rosso, nero d'avola 12.5% liquorice, chocolate, dark fruits.	5.8 / 21 / 31.5
avamposti, pinot nero 14.5% wild raspberry, sour cherry, spices.	35
tufarello, nero d'troia 13.5% blueberry and dark plums.	7 / 27.5 / 39
cirelli, montepulciano 12% red berries and herbs.	39
sfera rosso, perricone (1ltr) 12% sour red fruits, florals, herbs. .	8 / 26 / 46
tourbillon de la vie, grenache 14% montmorency cherry, liquorice, served chilled.	50

skin contact/rose

bedoba, rkatsiteli 13% honeyed apricot and orange peels.	8 / 30 / 42
cala macerato, catarratto 12% orange pith, maple, umami.	44
mogul, marsanne/roussanne 13% dried herbs, citrus zest, stonefruits.	46
sfera rosato, montepulciano (1ltr) 12.5% raspberries, thyme, pomegranate.	8 / 26 / 46
apolline, cinsault 13% classic provence style rosé.	42

sparkling

l'intact, gamay petnat 12% fizzy red rhubarb and summer fruits.	47
spago, prosecco 11% sparkling pear, citrus, tropical fruits.	38.5
festa, lambrusco 11.5% rustic, tart cherry, sweet aromatics.	45

aperitivo

	125ml 6/30
spumante	
venetian spritz (non-alc option available)	9
cherry and basil spritz	9
hugo spritz, cucumber	9
pici bellini	10
oude gin, luscombe tonic	8
americano	10
negroni	10
aperol sour	12

beer/cider

braybrooke helles lager 4.5% - 2/3	5.5
deya magazine cover pale ale 4.2% - 2/3	5.8
inchnusa 4.7% 330ml	6
lucky saint 0.5% 330ml	5.8
we are friends af pale 0.5% 440ml	7
galipette cider 4.5% 330ml	6

softs

coca-cola/diet coke/zero	4
sicilian lemonade, chinotto, blood orange soda	4.5
bensons juice - orange, apple	3.7
sparkling/still water 50cl	3.8

digestivo

kumquacello 18% 50ml	7
amaretto 29% 50ml	6.5
frangelico 20% 50ml	6
vin santo 14% 50ml	9
marsala riserva 18% 50ml	6.5
espresso martini	12

coffee

double espresso	3.2
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