	CICCHETTI
Olive Oil 3	E5 Sourdough Bread & Extra Virgin Olive O
a Olives 3	Bella di Cerignola Olive
Almonds 4	Smoked Spanish Almond
dy Truffle 7.8	Taleggio Crostino & Burgundy Truff
Croquette 5.5	Chanterelle Mushroom & Innes Brick Croquett
unchovies 4	House Cured Anchovie
	ANTIPASTI
Culatello 9	Gnocco Fritto & Culatell
negranate 7	Radicchio di Castelfranco, Radishes & Sicilian Pomegranat
er Leaves 10	Burrata, Persimmon & Bitter Leave
nchovies 7	Puntarelle, Capers & Anchovie
Guanciale 7	Charred Leeks, Egg Yolk & Guancial
Miyagawa 11	Grilled Squid, Umbrian Chickpeas & Salted Miyagav
Reggiano 11	House Cured Carne Salada, Hazelnuts & Parmigiano Reggiar
	PRIMI
Porcini 15	Tagliatelle with Porcir
n brodo' 13.5	Agnolotti ʻin brodo
Anchovies 13.5	Ravioli of Ricotta, Broccoli & Anchovie
e la Mort 14	Paccheri 'al nero' Cuttlefish & Trompette de la Mor
nin 2ppl) 28pp	White Truffle Risotto (min 2pp)
	SECONDI
ck Olives 18	Sicilian Octopus, 'Nduja & Black Olive
Anchovies 20	Mangalitza Pork Loin, Bitter Leaves & Anchovie
	DOLCI
& Damson 6	Panna Cotta & Damso
& Quince 6	Burnt Ricotta Cheesecake & Quinc
Tiramisú 7	Tiramis
d Cracker 5/9	Neal's Yard Cheese, Fennel Seed Cracke