

## APERITIVI

Aperol Spritz 9  
Prosecco 6  
Negroni 9

OLIVES VE GF 3.5

FOCACCIA. Balsamic Vinegar. Olive Oil.4

## SMALL PLATES

GNOCCHI Truffle. V 6.5

KALE Grapefruit, toasted pine nuts and chili salad served with citrus dressing. V 8

BROKEN MEATBALLS Spicy tomato sauce and Parmigiano GF 7.5

CRISPY CALAMARI Chili, parsley, lemon and garlic aioli. 7.5

BURRATA with Focaccia, dressed with garlic and rosemary. V 9

CHARCUTERIE Blackhand of Hackney. 9.5

MALFATTI Pomodoro sauce and chopped parsley. V 8.5

## PASTA WE RECOMMEND 3 BETWEEN 2

RIGATONI Slow cooked tomato sauce. Whipped ricotta V 8.5

RIGATONI in a rich butter and Parmigiano sauce, slow cooked pancetta, cracked black and pink peppercorn 9.5

PAPPARDELLE RAGU, slow cooked beef in tomato sauce and parmigiano 9.5

TORTELLINI with CHIVE, spicy tomato. Nduja. Baby spinach. 10

LINGUINE with WHITE STEAMED MUSSELS. Chili. Garlic. Parsley 10.5

TAGLIATELLE TRUFFLE. Mushroom. Cream V 12.5

\*Gluten free alternative available

## PIZZA

MARGHERITA V 12

WILD MUSHROOM. Spinach. Gorgonzola. Thyme. V 13

SPICY SALAMI. Tomato. Mozzarella. 14

PROSCIUTTO. Tomato. Mozzarella. Rocket. 16

TRUFFLE 2 WAYS. Buffalo mozzarella. V 14

Dipping Sauce: Garlic Aioli £2.00

## SALAD

Israeli COUS COUS, feta, pomegranate, toasted hazelnuts, coriander and yogurt dressing. 8

Heritage TOMATO, burrata, onion seeds and lemon zest. V 8

## CHARCOAL GRILL

HANGER STEAK. Roasted cherry tomatoes. Choose fries or salad. GF 15

FLAT IRON CHICKEN. Crunchy red slaw, Sauce Vierge. Tendril Pea shoots. GF 16