

BAR MENU

SPRING 24



CICCHETTI

Bread selection VG Homemade selection of sourdough bread and focaccia.	5.50
Olive di nocellara VG GF Nocellara olives.	4.50
Arancini alla Ligure Pesto risotto, seasonal greens and mozzarella arancini, with saffron mayo.	8.00
Frittatina di pasta Deep fried breaded pasta and mortadella with crushed pistachios and a pistachio mayo.	9.00
Crocchetta di cavolfiore V Cauliflower and cheese croquettes, with homemade chilli jam.	8.00
Pollo fritto alla Toscana Our Italian style chicken thigh bites, tossed in a spicy honey 'nduja sauce.	8.50
Zucchini fritti V Our signature thinly hand cut lightly floured and deep fried zucchini.	7.00

FOCACCIA

Sea salt & rosemary V VG	6.50
Wild garlic & extra virgin olive oil V VG	6.50
Wild garlic and chilli oil V VG	6.50
Tomato sauce and Taggiasche olives	8.50
Wild garlic butter & Grana Padano cheese	8.50
Apulian burrata cheese, rocket & Parma ham	14.50
Broad bean, dill, guanciale & Pecorino cheese	12.00
Stracchino cheese, pesto & cherry tomatoes	15.50

SALUMI

La Torre dell' Abbondanza GF* Selection of our finest charcuterie, cheeses, breads and vegetables for a tour of Italy, served on a three tier tower. Serves 2 to 4	39.50
Prosciutto di Parma DOP (24 mesi) GF 24 month cured Parma ham.	9.50
Trentino Alto Adige speck IGP GF Typical dry cured lightly smoked ham.	9.00
Capocollo Banca di Roma GF Chef Giuseppe Cafaro's homemade Italian dry-cured pork neck.	9.50
Salumi del giorno GF Charcuterie of the day (Ask your server)	—

CRUDO

Carpaccio d'orata Seabream carpaccio served with blood orange segments, cherry tomatoes, anchovies, capers, olives and lemon dressing.	12.50
Tonno tartare GF* Fresh tuna tartare, served with lemon dressing and an avocado mousse.	15.50
Oysters GF Fresh Scottish oysters, choose from: * Balsamic and shallot * Ponzu (soy) and fresh ginger * Cucumber, apple cider vinegar & homemade mustard seeds.	x2 9.00 x4 15.00 x8 27.00 x12 39.50

Please always inform your server of any allergies or intolerances before placing your order.
V=Vegetarian / VG=Vegan / GF=Gluten Free / GF*=Gluten Free available

