



Cerignola olives  4.25

Focaccia  4.95

Anchovies & butter 6

ANTIPASTI



I NOSTRI SALUMI

Selection of 3 for 15.75

Salame al Barolo 9.50

Coppa Sarda 7.95

Speck dell'Alto Adige 8.50

Bresaola Valtellinese 9.25

La Regina burrata  10.50

Focaccia & Tuscan olive oil

Smoked tuna 11.50

Fennel & orange salad

Bruschettone  9.75

Zucchine, sun-blushed tomato
& crispy artichokes

Arancini 8.50

Swordfish, salsa al peperone



PASTA

Handmade artisan pasta

16.25

Bucatini alla carbonara

Orecchiette cime di rapa

Sicilian anchovy, lemon & breadcrumbs

Pappardelle lamb ragu

Penne vodka & salmone

Gnocchi agli Spinaci  

ricotta, toasted almond flakes

SECONDI

Beef sirloin tagliata 26.50

Rocket & parmesan salad

La Fregola salad  19.95

Roasted squash, spicy romanesco,
crunchy chickpeas

Stone bass 24.25

Green lentils & tomato



PIZZA ROMANA

Organic flour, proofed for 24hrs. Thin & crispy.

La Classica  14.95

Tomato, basil leaves,
fresh D.O.P buffalo mozzarella

La Fiorentina   16.25

Fiordilatte mozzarella, spinach,
St. Ewe egg, pecorino

La Marittima 15.95

Tomato, Sicilian anchovies,
red onion, sun-blushed tomatoes

La Piccante 16.95

Fiordilatte, salsiccia Calabrese
piccante, olives, rocket, lemon zest



SIDES

Radicchio rosso & pecorino Romano salad  6.25

Roasted King Edward potatoes & herbs  6.25

Sautéed spinach with garlic butter  6.25

DESSERT

*Hazelnut & chocolate
fried "hugs"*   7.25

*Lime Leaf
Pannacotta*  7.25

*Tiramisu della
casa*  7.5

*Il gelato di
Ariela*  3.95 each

 Vegetarian  Vegan  Contains nuts

Information available on request. Not all ingredients are shown in descriptions. Please note that we do not operate in a nut-free environment, therefore some products may contain or have come in contact with nuts or nut products or other allergens. All prices include VAT at standard rate. A discretionary 13.5% service charge will be added to your bill. Vintages are subject to change.

PROSECCO

Corte delle Calli, Treviso 9 / 47

BIANCO

Codici Masserie Fiano, Puglia 6.25 / 11.75 / 35
Casal di Serra Verdicchio, Umani Ronchi © 9 / 16 / 48
Gavi di Gavi La Meirana, Broglia, Piemonte 57
Pietrabilanca, Chardonnay, Tenuta Bocca di Lupo © 65

ROSATO

Centovie Rosato, Umani Ronchi 8.50 / 15 / 46

ROSSO

Codici Masserie Primitivo, Puglia 6.25 / 12 / 35
Montipagano Montepulciano d'Abruzzo, Umani Rochi © 9 / 16 / 48
Mompertone Barbera, Prunotto, Piemonte 65
Trentangeli, Tenuta Bocca di Lupo, Puglia © 69

125ml glass / 250ml carafe / 750ml bottle

COCKTAILS

Negroni 9
Vermouth, gin, campari - muddled

Aperol Spritz 9
Aperol, prosecco, soda, dried orange

A Braccetto Sunset 11
Amaretto, cherry liquor, lemon, cinnamon

Espresso Martini 11
Vodka, Kahlua, coffee

CAFFÈ e TÈ

Espresso
Singolo 2.95 / Doppio 3.75

Macchiato 3.5 Cortado 3.5
Cappuccino 3.75 Latte 3.75

Caffe corretto con grappa 5.95

Tè 3.25
English breakfast, earl grey, fresh mint
camomile or peppermint infusion

OATLY Available with all our caffè & tè.

Affogato ♡ 5.75
Vanilla gelato & espresso

BIRRA e SIDRO

Birra Moretti 4.6% HALF PINT 6.50 / 8.75

Birra Moretti Sale di Mare 4.8% HALF PINT 6.75 / 9.5

Birra Moretti Zero 0.0% BOT. 5.95

Angioletti Cider 5% BOT. 8.95



BIBITE

Purezza filtered water 0
Still / Sparkling 750ml

San Pellegrino 3.95
Aranciata or Limonata

Apple juice 16.5
Wildpress, Somerset 750ml

Ginger beer 3.95

Peach ice tea 3.75

Coca-Cola 3.75
Original, Diet or Zero

DIGESTIVO

Amaretto di Saronno 4

Grappa 4

Limoncello 4

Montenegro 4