









## PANINI

- Focaccia Pugliese 5  
with mortadella and stracciatella cheese
- Rosemary Focaccia 4.5   
with tomato and mozzarella
- Sfilatino 5  
with coppa and provola cheese






## INSALATA

- Rocket and Grapes 8   
with hazelnuts and goats' cheese
- Melon and Mint 7   
with black olives and balsamic vinegar IGP
- Gem Lettuce and Grilled Chicken 9  
with Parmesan and focaccia croutons

## TO GRAZE & TO SHARE

- Nocellara Olives 4.5    
with fennel seeds and orange
- Homemade Bread Selection 3.5   
with cold-pressed extra virgin olive oil
- Burrata, Peaches and Rocket Pesto 9    
burrata from La Latteria in London with charred peaches and rocket
- Salumi and Cheese 8  
freshly sliced cured salami and cheese selection with carta di musica
- Fried Cod Arancini 6  
salted cod arancini with a hart buffalo mozzarella
- Charred Broccoli 6    
confit garlic and zesty crumb
- Crostino Toscano 7  
tuscan lardo, chestnut honey and walnuts

## DOLCI

- Classic Tiramisu 6   
homemade savoiardo, espresso coffee and mascarpone cream
- Baked Amaretti and Apricot Cheesecake 6   
apricot and soft cheese with amaretto biscuits base
- Sicilian Cannolo 3   
sheep ricotta and candied fruits
- Affogato al Caffè 5   
vanilla ice cream with a shot of espresso
- Affogato al Limone 5   
amalfi lemon sorbet with a shot of Limoncello

## PASTA

- Squid Ink Spaghetti 12  
with Dorset crab and San Marzano tomato
- Wholemeal Caserecce 7.5   
with aubergine stew, basil, pine nuts and olives
- Mortadella and Mascarpone Ravioli 10  
hand pinched tortelli with pistachio and lovage sauce
- Rigatoni "al Torchio" 11  
with a light oxtail stew, carrots and celery
- Flourless Potatoes Gnocchi 8.5    
with fontina cheese sauce and walnuts
- Risotto Courgette Flower and Saffron 9.5    
Carnaroli rice DOP, "mantecato" with cocoa butter

## EVERYTHING HOMEMADE WITH A SMILE



WE DON'T TAKE OURSELVES TOO SERIOUSLY  
BUT WE'RE SERIOUS ABOUT WHAT WE DO.

## APERITIVO

- Aperol Spritz 10  
Aperol, Prosecco and soda
- Golden Spritz 10  
Vermouth B., elderflower cordial, Prosecco and soda
- Bombay & Soft Drink 10  
Double gin and mixer

## FRIZZANTE

- Le Pianure Prosecco ABV 11 175ml bottle 7.5 30

## SOFT DRINK

- Juice 4  
orange/ apple/ grapefruit (200ml)
- Coke 2.5  
regular/ diet (200ml)
- San Pellegrino 3  
lemonade/ orange (330ml)
- Fever-Tree 2.5  
tonic water/ soda/ lemonade/ ginger ale/ ginger beer (200ml)

## BEER & CIDER

- Menabrea Lager ABV 4.8 (330ml) 4
- Punk IPA ABV 5.6 (330ml) 4
- London Pilsner ABV 4.8 (330ml) 4
- Portobello Pale Ale ABV 4.0 (330ml) 4
- Orchard Pig Cider ABV 4.5 (500ml) 5
- Beck's ABV Free (330ml) 4

## DRAFT BEER

- Menabrea Lager ABV 4.8 (Pint) 6
- Menabrea Lager ABV 4.8 (1/2 Pint) 3.5
- Portobello Pale Ale ABV 4.0 (Pint) 6
- Portobello Pale Ale ABV 4.0 (1/2 Pint) 3.5

## WHITE WINE

- |                                      | 175ml | 500ml carafe | bottle |
|--------------------------------------|-------|--------------|--------|
| Le Pianure ABV 12                    | 7     | 17           | 24     |
| Le Pianure, Pinot Grigio ABV 12      |       |              | 29     |
| Pecorino, Colline Pescaresi ABV 12.5 |       |              | 42     |

## RED WINE

- |                              |   |    |    |
|------------------------------|---|----|----|
| Le Pianure ABV 12            | 7 | 17 | 24 |
| Le Pianure, Merlot ABV 12    |   |    | 29 |
| Buccia Nera Chianti ABV 13.5 |   |    | 42 |

## ROSÉ WINE

- |                            |   |    |    |
|----------------------------|---|----|----|
| Sire Rosato Salento ABV 13 | 7 | 17 | 24 |
|----------------------------|---|----|----|