



SAMPLE

JUNE DINNER MENU

Cocktail of the day

Blood Orange Gin Daisy. Aperol, home-made blood orange gin, lemon, sea salt, EVOO 11.5

Snacks

Cerignola olives (v) 5

Bianchis focaccia, EVOO & aged balsamic (v) 5

Leek & Taleggio arancino, aioli (v) 6.5 each

Hand-dived Devon scallop, garlic butter, pangrattato 6.5 each

Friggitelli peppers (v) 8.5

Prosciutto 11

Antipasti

Panzanella, red onion, cucumber, tomatoes & burrata (v) 11

Bruschetta, marinated courgette, chili honey & lemon ricotta (v) 10.5

Polenta frita, salsiccia ragu, parmigiano reggiano & sage 10.5

Pork polpette, sumac yoghurt, spinach & pickled chillies 11

Lamb spiedino, corno peppers, paprika aioli & burnt lemon 11

Primi

Orecchiette, arrabiatta, ricotta salata & basil (v) 16

Saffron risotto, caprino, asparagus (v) 22

Spaghettoni alle sarde, raisins, pinenuts 21.5

Rigatoni, capocollo, fresh garden peas, Grana Padano, pangrattato & mint 21.5

Secondi

Aubergine parmigiana, ubriaco rosso & toasted almonds (v) 20

Grilled catch of the day, courgette, datterini tomatoes, pickled red onion & salsa rossa 29

Grilled chicken thigh with al forno potatoes, 'nduja glaze & salsa verde 26

Grilled pork chop, orange, braised fennel & bagna cauda 26.5