



October Dinner Menu

Cocktail of the Day – Rosita Negroni 11

Snacks

Cerignola olives (v) 5

Bianchis focaccia, EVOO & aged balsamic (v) 5

Sicilian panelle fries, parmigiano reggiano & aioli (v) 6.5

Taleggio arancino, parmigiano reggiano & aioli (v) 6.5 each

Grilled hand-dived Devon scallop, garlic butter, pangrattato & lemon 6.5 each

Prosciutto 10

Antipasti

Insalata di barbabietola, heritage beetroot, cannellini bean hummus, apple & hazelnuts (v) 10

Bruschetta, figs, lemon ricotta, aceto balsamico di Modena & fresh mint (v) 10.5

Lamb spiedino, peperonata & paprika aioli 8

Polenta frita, pork & 'nduja ragu, parmigiano reggiano 10

Primi

Orecchiette walnut crema & Gorgonzola (v) 16

Saffron risotto, rosemary honey, carboncino & hazelnuts (v) 23.5

Linguine alle sarde, anchovy, raisins, fennel & pangrattato 21.5

Calamarata Amatriciana, guanciale, pomodoro & pecorino Romano 21.5

Secondi

Aubergine Parmigiana, pomodoro, mozzarella & toasted almonds (v) 22

Grilled Brixham day-boat mackerel fillets with acqua pazza, chickpeas & sun-dried tomatoes 26

Grilled chicken thigh with Lucchese potatoes, friggiteli peppers, black garlic aioli & salsa verde 26

Grilled pork chop with Victoria plums, braised leeks & bagna cauda 26.5

SAMPLE