



## Aperitivi

Arancini <i>Pumpkin, Walnut, Gorgonzola</i>	10	Fried Ratte Potatoes (VEA) <i>Nduja, Crème Fraîche, Chives</i>	12	Beef 'Bastardo' <i>Cobble Lane Salumi</i>	10	Focaccia (VE) <i>Tonda Iblea Olive Oil</i>	5
King Prawn Fritti <i>Saffron Aioli</i>	16	Friggitelli Peppers (VE) <i>Amalfi Lemon</i>	9	Almonds (VE) <i>Smoked &amp; Roasted</i>	5	Olives (VE) <i>Bella di Cerignola</i>	5

## Pinsa Romana

*Our take on Roman-style flatbread, hand-stretched and baked in traditional pizza oven.*

Pinsa Margherita (VEA) <i>Buffalo Mozzarella, Tomato, Basil</i> Add Coppa + 5	14	Pinsa Mortazza <i>Stracciatella, Mortadella, Roasted Pistachio</i>	19
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## Insalata

Roasted Heritage Beets (VE) <i>Radicchio, Winter Citrus, Hazelnuts</i>	14
House Chopped Salad (VE) <i>Chickpeas, Fresh Corn, Cucumber, Tomato, Green Beans</i>	15
Add Grass Fed Chicken + 7	
Add Prawns + 10	

## Jackie's Favourites

La Latteria Burrata <i>Roasted Delica Squash, Anchovy, Chillì</i>	18
Leek Gratin <i>Aged Parmesan, Served with Focaccia</i>	15
Braised Duck Lasagna <i>Parmigiano Reggiano</i>	17

## Pasta Fresca

Rigatoni Cacio e Pepe <i>Pecorino Romano</i>	17
Orecchiette Arrabbiata (VEA) <i>La Latteria Stracciatella</i>	17
King Prawn Tagliatelle <i>Capers, Garlic, Lemon</i>	19

## Wines

### Sparkling

Nino Franco Rustico <i>Prosecco, Italy</i>	11	65
Billecart-Salmon Brut <i>Champagne, France</i>	22	125
Billecart-Salmon Rose <i>Champagne, France</i>	29	170

### Red

Salento I Muri <i>2023 Primitivo, Italy</i>	11	45
Marques de Murrieta <i>2021 Tempranillo, Spain</i>	25	99
J. Hofstätter Meczan <i>2023 South Tyrol, Italy</i>	21	90

### White

Cave L'Ormarine <i>2023 Picpoul, France</i>	11	45
Elena Walch <i>2024 Sauvignon Blanc, Italy</i>	17	70
Maior de Mendoza <i>2024 Albarino, Spain</i>	17	70

### Rose

Quinta da Boa Esperenca <i>2023 Portugal</i>	15	60
Rock Angel <i>2023 France</i>	23	96

*Full wine list available upon request.*

## Beer & Cider

Noam Lager 5.2%	8	Galipette Cider 4.5%	6	Menabrea Zero 0.0%	6
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## Cocktails

*Our cocktail list is inspired by the works of Italy's greatest and most influential filmmaker of all time, Federico Fellini.*

Night of Cabiria <i>Espolon Tequila, Cointreau, Lime, Orgeat</i>	13
Roma <i>Barsol Pisco, Sarti Rossa, Arrancia Rosso, Lime</i>	13
La Strada <i>Appleton 12yr Rum, Bulleit Burbon, Cocchi, Maraschino</i>	14
Otto e Mezzo <i>Belvedere Vodka, Limoncello di Amalfi, Espresso</i>	15
La Dolce Vita <i>Tanqueray 10 Gin, Prosecco, Earl Grey, Lemon</i>	13
Non Alcoholic	
Amarcord <i>Seedlip Garden 108, Della Vite Rose Zero, Crodino, Verjus, Pineapple</i>	12
La Voce Della Luna <i>Everleaf Mountain Aperitif, Grapefruit Soda, Della Vite Rosé Zero</i>	12

(VE) Suitable for Vegans | (VEA) Vegan Alternative Available

All our meat, fish, vegetables, tea and coffee are sustainably sourced and no eggs from caged hens are used. All our suppliers are assessed for sustainability, fair trade, animal welfare and delivery methods prior to being selected. We prioritise the use of locally farmed and seasonal produce. All products, including palm oil and soy, are responsibly sourced. Please inform us of any allergies or intolerance before placing your order. Not all ingredients are listed on our menu, and we cannot guarantee the total absence of allergens.

A discretionary optional service charge of 15% will be applied to your bill.

