



## Aperitivi

<b>Focaccia</b> (VE)	5
<i>Tonda Iblea Olive Oil</i>	
<b>Almonds</b> (VE)	5
<i>Smoked &amp; Roasted</i>	
<b>Olives</b> (VE)	5
<i>Bella di Cerignola</i>	
<b>Arancini</b>	8
<i>Pea &amp; Lemon</i>	
<b>Beef 'Bastardo'</b>	10
<i>Cobble Lane Salumi</i>	
<b>Calamari Fritti</b>	18
<i>Saffron Aioli, Amalfi Lemon</i>	

## Pinsa

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

<b>San Marzano</b> (VE)	18
<i>Artichokes, Capers, Taggiasche Olives</i>	
<b>Truffle</b> (V)	18
<i>Taleggio, Frisee</i>	
<b>Pepperoni</b>	18
<i>Honey, Basil Oil</i>	



## Salad & Crudo

<b>Green Asparagus</b> (VEA)	20
<i>Pangrattato, Wild Garlic Oil</i>	
<b>La Latteria Burrata</b> (V)	18
<i>Datterino Tomatoes, Artichoke, Capers</i>	
<b>Tuna Crudo &amp; Fennel</b>	17
<i>Orange, Pollen, Taggiasche Olives</i>	
<b>Herford Beef Carpaccio</b>	20
<i>Stracciatella, Biber Chili, Crispy Shallots, Sunac</i>	

## Pasta & Main

<b>Orecchiette Al Limone &amp; Roasted Roman Courgette</b> (VE)	17	<b>Beef Onglet Fillet</b>	25
<i>Pistachios, Marinated Cherry Tomatoes</i>		<i>Salsa Verde, Wild Rocket</i>	
<b>Rigatoni Cacio e Pepe</b> (V)	17	<b>Roasted Atlantic Cod</b>	25
<i>Pecorino Romano, Black Pepper</i>		<i>Sicilian Caponata, Basil Oil</i>	

## Wines

Sparkling		White	
<b>Nino Franco Rustico</b>	11 65	<b>Antonio Fattori Soave</b>	14 58
<i>Prosecco, Italy</i>		<i>2024 Garganega, Veneto</i>	
<b>Billecart-Salmon Brut</b>	22 125	<b>Elena Walch</b>	17 70
<i>Champagne, France</i>		<i>2024 Sauvignon Blanc, South Tyrol</i>	
<b>Billecart-Salmon Rose</b>	29 170	<b>Bianco Maggiore Grillo</b>	18 76
<i>Champagne, France</i>		<i>2024 Grillo, Sicily</i>	
Red		Rose	
<b>Antichi Poderi Jerzu</b>	14 58	<b>TonniX Douro Rosé</b>	15 60
<i>2023 Cannonau, Sardinia</i>		<i>2024 Portugal</i>	
<b>Braida Rosso</b>	16 67	<b>Rock Angel</b>	23 96
<i>2023 Barbera, Piedmont</i>		<i>2023 France</i>	
<b>Chianti Classico Villamaggio</b>	18 76	<i>Full wine list available upon request.</i>	
<i>2022 Sangiovese, Tuscany</i>			

## Beer & Cider

<b>Noam Lager</b>	8	<b>Galipette Cider</b>	6	<b>Menabrea Zero</b>	6
<i>5.2%</i>		<i>4.5%</i>		<i>0.0%</i>	

## Cocktails

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

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

(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.

