

## LUNCH OFFER

Two courses for 14  
Any Small with  
Salad **or** Pizza

### SMALLS

Ciabatta	garlic butter, parsley <b>v</b>	5
Burrata Pugliese	grilled green & yellow courgettes, gremolata <b>v</b>	11
Mozzarella sticks	breadcrumbs, tomato sauce <b>v</b>	8
Marinated peppers	oregano <b>pb</b>	7
Calabrian chilli potatoes	parsley <b>pb</b>	5
Sea bream crudo	datterinis, jalapeno chilli, lime	10
Lamb meatballs	tomato, parmesan, ricotta, focaccia	8

### SALADS

Butter lettuce	avocado, shallot vinaigrette <b>pb</b>	11
Sorrento tomato	cucumber, grilled friggiteli peppers, melon <b>pb</b>	11
Wild rocket	fennel, 36-month aged parmesan	10

### PIZZA **DIPS** - basil pesto | garlic & herb | calabrian chilli 2 each | 3 for 5

Buffalo mozzarella	pomodoro, basil <b>v</b>	11
V'duja	house-made mozzarella, red onion, tomato <b>pb</b>	13
Potato	taleggio, rosemary, thyme <b>v</b>	13
Courgette	ricotta, peas, mint	12
Four cheese	black truffle	14
Anchovy	capers, olives, tomato, oregano	12
Veal meatball	prosciutto, cream, sage	14
Spicy sausage	mozzarella, tenderstem broccoli, cream	14
Cobble Lane pepperoni	tomato, mozzarella	15

### WOOD OVEN

Cauliflower parm	pomodoro, basil <b>pb</b>	14
Mac & cheese	scamorza, parmesan, fior di latte	13
Salt-baked salmon	grilled courgettes & peppers, capers, aioli	21
Lasagne	beef ragu, parmesan	17

### DESSERTS

Gelato   Sorbet <b>pb</b>	2	Salted caramel & chocolate pot	7
Tom's Neapolitan	6	Honey roasted peaches mascarpone	7
Limoncello meringue pie	8		

## SPARKLING

Prosecco Treviso DOC Luna Argenta, Brut NV 8

Franciacorta 'Cuvee Royale' Brut 18

Champagne Collet Brut NV

## WHITE

Trebbiano Villa Rossi, Emilia Romagna 19

Grillo Angelo, Sicily 18

Pinot Grigio 'Dolomiti' Terre del Noce 19

Fiano Masserie, Codici, Puglia 18

'Le Sénie' Viognier Mandrarossa, Sicily 18

Pinot Bianco Quercus, Goriska Brda 18

Sauvignon Blanc Ca' di Alte, Veneto 19

Gambellara Classico Monopolo Veneto 18

Vermentino I Fiori, Pala, Sardegna 19

Gavi di Gavi La Contessa, Broglia, Piemonte 18

Chardonnay Cycles Gladiator, California 18

Riesling Firestone Central Coast, California 16

Verdicchio Terre Silvate, Marche 18

Soave Classico Pieropan, Veneto 19

Sauvignon Vipera Castello della Salla, Umbria 18

Chardonnay 'Bramito del Cervo', Umbria 18

## RED

Sangiovese Villa Rossi, Emilia Romagna 18

Primitivo Visconti della Rocca, Puglia 19

Barbera Ricossa, Vistamonti, Piemonte 17

Nero d'avola Arancio, Sicily 19

Negroamaro Riserva Salice Salentino, Puglia 16

Bardolino Corte Giara, Veneto, Italy 18

Monopolo Merlot Veneto, Italy 18

Montepulciano d'Abruzzo Itinera, Abruzzo 17

Petite Sirah Guenoc, California 16

Pinot Noir Cycles Gladiator, California, USA 18

Aglianico L'Atto, Basilicata 18

Dolcetto D'Alba Vajra, Langhe 19

Chianti Rufina Selvapiana, Toscana 18

Vino Nobile di Montepulciano Toscana 16

Barbaresco Prunotto Piedmont 18

Othello Christian Moueix, Napa Valley, California 14

## ROSE

Pinot Grigio Ponte Pietra, Veneto 19

Lady A Provence IGP 20

Lady K Coteaux d'Aix en Provence, France 20

glass bottle **APERITIVI** all 10

## Vermouth & soda

Vergano Red | White

## Pizza East Summer Cup

Leblon Cachaca, Martini Rosso, Cointreau, Ginger

## Draught Negroni

Martini Bitter, Martini Rubino, Bombay Sapphire gin

## White peach Bellini

Prosecco, white peach

## SPRITZERS

all 10

## Aperol on-tap

Prosecco, soda, olive

## Rose Spritz

Cocchi Rosa, Rose, grapefruit, lemon

## DRAUGHT

half | pint

48 Birra Moretti 4.8%

3 | 5.8

55 Posh Lager 4.1%

3.5 | 6

65 Work IPA 5.4%

3.5 | 6

glass carafe bottle **PACKAGED** all 5

Peroni 4.7%

Taunton Cider 4%

Easy Pale Ale 3.4%

Nanny State 0.05%

## NON-ALCHOLIC

Martini Vibrante

6

slim tonic, grapefruit

Aranciata | Limonata

3.5

Coke | Diet | Zero

3.5

Elderflower mint, soda

3.5

House made lemonade

3.5

## PRESS

all 5

## Green

Apple, celery, cucumber  
romaine, kale, lemon

## Ginger

Apple, lemon, ginger