

COUNTER 8 each | 3 for 21

Prosciutto di Parma | Bresaola | Mortadella

Gorgonzola Dolce DOP | Robiola Tre Latti | Pecorino Sardo

BRUNCH Available from 11am to 4pm

PE Muffin fried egg, fennel sausage, American cheese 7

Buttermilk hotcake whipped mascarpone, berries v 11

Baked eggs parmesan, truffle, focaccia 12

Green eggs avocado, sourdough, pesto, chilli v 13

SMALLS

Nocellara olives chilli pb 4

Wild garlic flatbread parsley pb add mozzarella +2 6

Marinated artichokes oregano pb 7

Mozzarella sticks breadcrumbs, tomato sauce v 8

Lamb meatballs tomato, parmesan, ricotta, focaccia 10

Burrata merinda tomatoes, basil v 11

SALADS

Wild rocket radicchio, fennel, aged balsamic pb 11

Butter lettuce avocado, shallot vinaigrette pb 12

Kale Caesar anchovy, parmesan, pangrattato 13

SUNDAY LUNCH All served with Tuscan potatoes, slow-cooked peas and heritage carrots

Salt-baked salmon aioli 22

Wood-roasted chicken salsa verde 23

Crispy pork belly 23

PIZZA + DIPS garlic & herb v | basil pesto | Calabrian chilli pb 2 each | 3 for 5

Marinara tomato, oregano, garlic pb 9

Buffalo mozzarella tomato, basil v 13

Potato cream, taleggio, rosemary, thyme v 14

V'duja vegan mozzarella, butternut squash, basil, parsley pb 14

Anchovy tomato, capers, olives, oregano 14

Spicy sausage cream, mozzarella, Tuscan kale 14

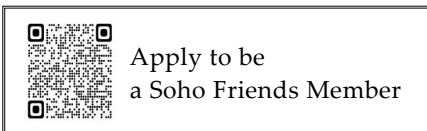
Four cheese cream, black truffle 15

Salami tomato, mozzarella, chilli 15

Wild mushroom tomato, prosciutto cotto ham, thyme 15

Veal meatball cream, prosciutto, sage, lemon 15

Prosciutto di Parma tomato, burrata, rocket 17



Please let us know if you have any allergies or require information on ingredients used in our dishes.

There is a discretionary 12.5% service charge added to your bill. All prices are inclusive of VAT. We are cashless business



Scan here to see
our menu with
calories