

## APERITIVO

Bellini

12

White peach, prosecco

## COUNTER

3 for 18

Nocellara olives pb	4
Prosciutto di San Daniele   Bresaola   Mortadella   Coppa Calabrese	8
Bocconcino di Capra   Gratin Bleu   Testun Al Barolo   Pecorino Sardo	8

## SMALLS

Wild garlic flatbread parsley pb add mozzarella +2	7
Calabrian chilli potatoes parsley pb	7
Friggitelli peppers oregano, lemon pb	8
Grilled violetta aubergine salsa rossa crudo pb	10
Lamb meatballs tomato, parmesan, ricotta, focaccia	10
Burrata DOP zucchini, mint, 12-year aged balsamic v	12
Black truffle arancini taleggio, parmesan	13
Beef fillet carpaccio Fontodi olive oil, oregano, horseradish	14
Devon crab bruschetta Flor sourdough, aioli	17

## SALADS

Wild rocket parmigiano reggiano vacche rosse, Sicilian fennel	12
Butter lettuce castelfranco, avocado, shallot dressing pb	13
Kale caesar anchovy, parmesan, pangrattato	14
Kady's chopped fennel salami, egg, radicchio, pecorino fresco, taggiasca olives	14

## WOOD OVEN

Lasagne beef ragu, parmesan	19
Salt-baked salmon fregola sarda, peas, broad beans, aioli	21
Pork belly trombetta & yellow zucchini, salsa verde	22
Wood-fired chicken datterini tomatoes, cucumber, marjoram	23

## PIZZA

Buffalo mozzarella pomodoro, basil v	13
Sicilian anchovy pomodoro, black olives, lilliput capers,	14
Spicy sausage mozzarella, Tuscan kale, chilli	14
Grilled globe courgette violetta aubergine, olives, fresh chilli pb	15
Wild mushroom prosciutto cotto, tomato, fior di latte, thyme	15
Salami pomodoro, mozzarella, chilli	15
Veal meatball prosciutto, cream, sage, lemon	15
Prosciutto di San Daniele pomodoro, burrata, rocket	18
Tuscan black truffle fior di latte, parmesan	25

**DIPS** garlic & herb | basil pesto | Calabrian chilli pb 2 each | 3 for 5

**Weekly special | Chicken cacciatore | £10**

Available: Monday-Friday, 12pm-6pm

