

SPRING 2026 MENU

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Primi piatto		Pizzettes	Pizzette/NY 16"
Focaccia served with olive oil & balsamic (add whipped truffle butter +2)	5	Aged lamb ragu, wild garlic emulsion, pecorino	15/25
Fried olives, salsa verde, basil mayonnaise	7	Aubergine parmigiana, tomato fondue, salsa verde, pangrotatto (add stracciatella +2)	13/20
San Danielle prosciutto	6	Parma ham & pineapple	12/20
Pumpkin fritti, vodka sauce, black garlic, hazelnuts	8	Italian sausage & fennel ragu, buffalo vodka sauce, parmesan	13/24
Tuna tartare, tonnato, truffle crisp	10	Nduja, pepperoni, fior de latte, smoked garlic honey (add stracciatella +2)	12/23
Croquette, sobrasada, Delicias goats cheese, smoked garlic honey, served with saffron mayo	8	Marinara	8/16
Padron peppers, marinated peppers, lardo, Italian togarashi	8	Margherita	11/21
<hr/>		Confit garlic & herb (add cheese +1)	7/16
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Pork chop, cafe de Paris butter, shoestring potatoes	28	Contorni	
Market fish - please ask your server what our market fish is today	POD	Heritage Panzanella	7
Chicken Milanese, Italian leaves, caesar dressing & boquerones	16	Heritage tomatoes, foccacia, shallot, Px sherry, vinegar, basil, extra virgin olive oil	
Cacio e pepe	13	House fries	5
Courgette, basil & pea gnocchetti sardi, lemon & chilli pangrotatto (add stracciatella +1.50)	14	Truffle parmesan fries	6
Tuscan bolognese, rigatoni	16	<hr/>	
Brown crab, garlic & chilli taglioni	20	Dips	2
		Basil mayo	
		Garlic mayo	
		Smoked garlic honey	
		Buffalo vodka sauce	
		Salsa verde	

Ask about our lunch menu
 12-3pm Wednesday-Saturday
 2 courses £21 | 3 courses £24

Please ask our servers to assist with any allergens and notify us before ordering your food. We have vegan/vegetarian options within our menu, just ask our servers to provide the daily selection.