DINNER MENU

daily wine tasting **25**

NIBBLES

smoked almonds **4.5**

nocellara olives **4.5**

pane e olio **5.75**
sourdough, homemade grissini, extra virgin olive oil

alici di cetara tartufate **8**
cetara anchovies, polenta and black truffle

STARTER

ostriche **4.5 | 26**
oyster tasting, homemade spicy sauce, verdello lemon

insalata di ceci e bottarga **15**
chickpeas, celery, grilled vegetables and bottarga

tartare di tonno **21**
tuna tartare, trombetta courgette, lovage

sgombro e melanzana perlina **19**
mackerel, "perlina" aubergine, wild fennel pesto

polpo, lardo di colonnata, peperoni **30**
roasted octopus, colonnata lard, grilled peppers, olives

calamaretti fritti **18**
black baby squid, saffron mayo

burrata **19**
burrata, tuscan tomato bread, seasonal fruits, vegetables

PASTA

la pentolaccia di chitarrine allo scoglio **38**
chitarrine with shellfish and molluscs in casserole

"scarpetta" **2**
sourdough to enjoy the sauce left...

mezze maniche, cozze e zucchine **16**
mezze maniche, mussels, sweet garlic, courgette

gnocchi di patate **18**
gnocchi, piemonte hazelnut, spinach, smoked salmon

linguine ai gamberi rossi **27**
linguine with red prawns, lemon and three pepper

risotto al salto **22**
risotto fragola grape, taleggio, wild mushrooms

MAIN

calamaretti al nero **22**
black ink squid, borlotti, delica pumpkin

spiedino arrosto di gamberi e calamari **25**
grilled prawns and squid, black lime, bitter greens

baccalà fritto **32**
salted cod, leek, carrot, saffron

coda di rospo in porchetta **31**
monkfish, guanciale, wild fennel, broad beans, chicory

guancia di vitellone **29**
beef cheek, oyster mushroom, broccoletti

Please ask about allergies & dietary requirements.
A 13.5% discretionary service charge will be added to your bill.
All our wines are available for off-sales, please ask staff for details.

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EXTRA VIRGIN OLIVE OIL

Choose one artisan extra virgin olive oil to enjoy with your bread.
*Add an extra oil for a tasting experience – **3***

SAECULARIS
Frantoio Converso | Calabria | Dolce di Rossano
smell: almond, banana, berries
palate: sweet finish, dry black olive, almond after taste

LECCIO DEL CORNO
Frantoio del Piceno | Marche | Leccio del Corno
smell: green olive, black pepper
palate: medium fruity with light bitterness and spiciness

89|93 DOP UMBRIA
Gaudenzi | Umbria | Moraiolo, San Felice
smell: green apple, artichoke, sage
palate: chicory, rocket, medium intense

CORATINA
Frantoio Intini | Puglia | Coratina
smell: herbaceous, green vegetables, hints of tomatoes
palate: intense herbaceous, peppery notes, round finish

CHIUSE DI SANT'ARCANGELO
Gaudenzi | Umbria | Moraiolo
smell: green olive, fresh herbs, green tomato
palate: artichokes, radicchio, bitter with a sweet balance

RACIOPPELLA NO.3
Frantoio Romano | Campania | Racioppella
smell: unripe fruit, banana, herbaceous
palate: intense fruity flavour, bitter and hearty notes

evoo pairing menu

5 courses £75 | * 3 courses £55

CHIUSE DI SANT'ARCANGELO
sourdough, homemade grissini

89 | 93 UMBRIA DOP
* tuna tartare, trombetta courgette, lovage

LECCIO DEL CORNO
* mezze maniche, mussels, sweet garlic, courgette

CORATINA
grilled prawns and squid

SAECULARIS
* almond milk panna cotta, tonka beans, strawberry

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AFTER DINNER

DESSERT

formaggi — **20 | 30**
artisanal italian cheese selection of 3 or 5

millefoglie — **10**
grapefruit millefeuille, sambuca cream

biancomangiare — **10**
almond milk light panna cotta, tonka beans, lemon and strawberry

tiramisu — **13**
savoiardi, coffee liqueur, mascarpone cream

'badiani' sorbetto | gelato — **5**
amalfi lemon sorbet | stracciatella | milk chocolate (1 scoop)

affogato al caffè — **12**
2 scoops of gelato, espresso shot

SWEET WINE

Passito | Antolini | Veneto | 2019 — **15**

Visciolata del Cardinale | Cantina del Cardinale | Marche | 2022 — **13**

DIGESTIVES

Grappa di Nosiola | Santa Massenza | Trentino — **8**

Grappa Riserva | Santa Massenza | Trentino — **9**

Fernet | Distilleria Quaglia | Piemonte — **8**

Sambuca Fina | Colazingari | Lazio — **8**

Limoncello di Amalfi | Terra di Limoni | Campania — **8**

Genziana | Colazingari | Lazio — **8**

Mirto | Distilleria Rau | Sardegna — **8**

COFFEE | TEA

espresso | macchiato — **3.25**

double espresso | double macchiato | americano — **3.75**

cappuccino | latte | flat white — **4**

fresh mint tea | linden flower | digestive tea mix | fresh chamomile — **4**

iced americano | iced latte — **5.5**

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group gatherings, italian-style

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BREAK THE ICE

VERMOUTH *50ml*

Cocchi "Storico" Vermouth di Torino — **8**
Classic Piedmontese rosso — rich, bittersweet, with vanilla and dried fruit

Cocchi "Americano" — **8**
Aperitif-style bianco — floral, citrus, gently bitter

Carpano "Antica Formula" — **9**
Turin's legendary recipe — dark spice, vanilla, dried fig

Carpano "Punt e Mes" — **8**
Half sweet, half bitter — a bar classic since 1870

Berto Superiore Bianco — **9**
Light, herbal, delicate — with a long dry finish

Quaglia Superiore Rosso — **9**
Rich and complex rosso — bitter orange, cherry, dried herbs and warm spice

VERMOUTH FLIGHT *25ml each*

Selection of the day — four vermouths chosen by Fabio — **15**

NEGRONI FLIGHT *3×30ml*

Classic - Dark - White — **15**

SPRITZ

Classic Spritz *aperol, prosecco, soda* — **12**

Bitter Spritz *campari, prosecco, soda* — **13**

Bicicletta *campari, white wine, lemon peel* — **12**

Sweet Spritz *sarti rosa, prosecco, soda* — **13**

Hugo Spritz *mondoro, prosecco, soda* — **13**

Limoncello Spritz *limoncello terre di limoni, prosecco* — **13**

NEGRONI

Classic *campari, cocchi storico, london dry gin* — **13**

Dark *campari, antica formula, london dry gin* — **14**

White *berto bitter, superiore bianco, old tom gin* — **13**

Sbagliato *campari, cocchi storico, prosecco* — **13**

Americano *campari, cocchi storico, soda* — **12**

G + T

JJ London Gin + Tonic *with lime* — **12**

Hendricks Gin + Tonic *with cucumber and basil* — **14**

Sipsmith Gin + Tonic *with grapefruit and rosemary* — **14**

MARTINI

JJ London Gin Martini *dry | dirty* — **12**

Hendricks Gin Martini *dry | dirty* — **14**

Sipsmith Gin Martini *dry | dirty* — **14**

Espresso Martini *vodka, kahlúa, espresso, sugar* — **14**

MOCKTAILS

Crodino Spritz *non alcoholic bitter* — **7**

Botivo Spritz *blood orange, elderflower tonic* — **10**

BEER

Ichnusa *unfiltered lager 330ml* — **7**

Kernel Dunkel *dark lager 330ml* — **7**

Kernel HopfenWeisse *wheat 500ml* — **8**

NON ALCOHOLIC

Sparkling water — **3**

Homemade Lemonade | Iced Tea — **7**

London Essence — **7**
indian tonic | blood orange, elderflower tonic | ginger beer

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