



Charcoal sourdough bread, olive oil (vg)	5.5
Focaccia, tomato, black olives (vg)	5.5
Suckling pig and black pudding croquette, sauce gribiche (gf)	7
Wild mushrooms and truffle arancini, goat's cheese (ve/gf)	6
Panelle, taggiasche olive tapenade (vg/gf)	6
Charcoal bruschetta, tomato, mozzarella (ve)	7
Vitello tonnato, veal, capers, tuna (gf)	12
La latteria burrata, peas, broad beans, truffle (ve/gf)	9
Cured salmon, asparagus, olive oil (gf)	10
Filetto lardato, music paper bread	10
Agnolotti, guanciale, pecorino	12
Pici, cacio e pepe, truffle (ve)	11
Open raviolo of scallop, morels, wild garlic, ginger	16
Rabbit lasagna, tarragon	13
Tortiglioni, prawn, chilli	12
Risotto, shin of beef, bone marrow (gf)	13
Grilled octopus, salmoriglio sauce, potato, taggiasche olive (gf)	24
Veal Milanese, brown butter, bitter leaves (gf)	40
Fermented cauliflower steak, mushroom, truffle (vg/gf)	18
Monkfish, cavolo nero, caper, pine nut, anchovy (gf)	30
Lamb rump and belly, tomato, aubergine, soft polenta (gf)	30

For the best experience, we recommend 3-4 plates per person

(ve) – vegetarian

(vg) – vegan

(gf) – gluten free

Please ask a member of our team before ordering if you have any allergies or intolerances.
A 12.5% discretionary service charge will be added to your bill.



COCKTAILS 11

Spicy Margarita

Espresso Martini

Spagnoletti Special

Negroni

Aperol Spritz

Mimosa

SAICHO SPARKLING TEA 9

Hojicha – Roasted green tea from Japan (Delicate smoke, umami character, woody tannins)

Darjeeling – Black Tea from Himalayas in India (Muscatel, hints of mandarin, soft tannins)

Jasmine – Green tea scented with jasmine blossoms from China (Floral, lychee, refreshing)

WINES

SPARKLING

DS Prosecco Brut Millesimato, Veneto, 2022

Floral, refreshing, mineral finish

125ml

7

375ml

24

750ml

40

ROSÉ

Cantamessa, Per Lei, Piemonte, 2022

Strawberry, white peach, refreshing

8

24

46

WHITE

Trebbiano, Terre Allegre, Puglia, 2022

White flowers, citrus, crisp

32

Pinot Grigio Biologico, Casa Defra, Venezia, 2022

Green apple, vibrant, zesty

34

Cataratto Bianco Biologico, Fabrizio Vella, Sicily, 2022

Citrus blossom, hint of herbs, lovely minerality

8

24

44

Zibibbo, Rallo Azienda Agricola, Sicily, 2021

Tropical fruit, lime, refreshing

9

27

52

Vermentino di Sardegna, Mora & Memo, Sardinia, 2022

Fruity, herbaceous, hint of salinity

10

30

56

RED

Merlot, Casa Defra, Veneto, 2022

Plum, hint of spice, soft

30

Bardolino, Recchia, Veneto, 2021

Young, fruity, fresh

36

Chianti, Loggia del Conte, Tuscany, 2021

Rich, velvety, hint of vanilla

40

Aglianico DOP, Coste Del Duca, Campania, 2021

Intense, lively, full bodied

8

24

40

Salice Salentino Riserva, Casato Di Melzi, Puglia, 2018

Cherry, soft, subtle spices

9

27

44

Cannonau di Sardegna, Mora & Memo, Sardinia, 2022

Black cherry, hint of chocolate, elegant tannins

10

30

56

WINE ON TAP

Frizzante

125ml

5

375ml

15

Pinot Bianco / Rosato / Pinot Nero

5

15