



OUR MENU IS UGLY, BUT IT'S B-CORP



Basically this means we would rather offer you a digital version of our menu via the QR on your table rather than print thousands of menus, which although very cool and beautiful, are bad for the planet. Like everything we do on a daily basis, whether that be offering a menu full of seasonal products, encouraging greener diets as we strive to offer delicious vegetarian options, to supplying our restaurants with renewable energy, we get up every day challenging ourselves to improve the running of our restaurants whilst minimising their impact.

So yes, this menu may hurt the eyes, but frankly, we think it's the way forward.

BUONI PRODOTTI

FOCACCIA DELLA NONNA CON FINOCCHIO (V)	4.5
Home-made fluffy focaccia with fennel seeds	
SMOKED STRACCIATELLA (V, GL)	8
Burrata's creamy smoky heart. This alone is worth living for.	
MY BURRATA DOES JIGGLE JIGGLE (V, GL)	13
Creamy 250g Puglian burrata on a bed of fried courgettes, aubergines and sauteed onions, topped with an almond and pinenut pesto rosso.	
THE OLIVE TRINITY (V, GL)	5
Gioconda and Nocellara olives from Sicily, Ligurian Taggiasche olives, home-made garlicky-herby marinade	
DUO DI SALAMI (GL)	8
Truffle and fennel salami fatto con amore dai fratelli Gombitelli	
PROSCIUTTO DI PARMA 24 MESI (GL)	10
Prosciutto di Parma stagionato 24 mesi, dell'Azienda San Nicola Prosciutti	
TUTTI PRODOTTI TOWER	42
Focaccia, straciatella, burrata, duo di salami, prosciutto and olives, served on a 3-tiered stand. Our tour of Italia.	

ANTIPASTI

JON BON CHOVI BRUSCHETTA	10
Sourdough bruschetta with fresh datterino tomatoes, marinated red onions, anchovies, smoky straciatella, basil and a sprinkling of oregano.	
CROCCHETTA PERFETTA (V*)	8
Cheesy fried crocchetta with courgette, peas, indulgent bechamel, provola cheese, pecorino and mint. Naughty but nice.	
FIORI DI ZUCCA FRITTI (VEG)	9
Fried courgette flowers with crunchy pastella and caper aioli. Mwah.	
PANZEROTTO AL POMODORO (V*)	10
Fried baby calzone filled with ricotta and burnt San Marzano tomato sauce	
TACO DI GAMBERO ROSSO E MELONE	14
Crispy Sardinian carasau tacos filled with the ultimate Sicilian Gambero Rosso di Mazara ceviche, lettuce, red onion, cucumber and cantaloupe melon. Finished with citronette and dill.	

PRIMI PIATTI

CACIO E PEPE 2.0 (V*)	14
Fresh linguine pasta cooked in an indulgent creamy cacio e pepe sauce with butter, sage, wild fennel and lemon zest. Move over Adele '30', this one's a heartbreaker.	
NORMA PEOPLE (V)	15.5
Fresh paccheri pasta with slow-cooked datterino tomato sauce, fried aubergine, creamy straciatella and crispy basil.	
GIRELLA CON RAGÙ DI VITELLO	17.5
Home-made twisted pasta filled with ricotta and Parmigiano, served with a rich veal ragù and salsa verde. Topped with pecorino shavings and fresh chilli.	
LA GRAN CARBONARA	15.5
Home-made spaghetti chitarra, crispy guanciale, egg yolk, a lot of pepper - available for lunch only -	
STRACCIATELLA FITZGERALD (V)	16.5
Home-made plump ravioli filled with smoked straciatella, and tossed in scarpariello and burnt datterino sauce. Served with fried basil. A classic.	
BOWIE'S PACCHERI	18
Paccheri pasta cooked in scarpariello sauce with saffron-infused red mullet ragù, mussels, almond breadcrumbs and fried basil. A red mullet to rival David Bowie.	
MAFALDINE AL TARTUFO (V)	19.5
House special fresh mafalda, black Molise truffle, indulgent truffle and mascarpone cream	
LA GRAN CARBONARA (PER 2)	18 PER PERSON
Home-made spaghetti chitarra served in the whole round of pecorino, crispy guanciale, egg yolk, a lot of pepper - available for dinner only -	

SECONDI PIATTI

<u>THE CHEF'S DISHES WITH GOOD SEASONAL PRODUCTS. GOOD FOR THE BODY AND GOOD FOR THE SOUL.</u>	
JO MELONE (V*, GL)	14
A fresh caprese salad with iceberg lettuce, cherry and zebra tomatoes, mozzarella di bufala, cantaloupe melon and baby spinach.	
MICHELANGELO CARPACCIO (GL)	18
Beef carpaccio served with rocket, celery and a grilled yellow pepper sauce.	
IL GRAN VITELLO TONNATO	19
Slices of lightly charred veal served with salsa tonnata, lamb's lettuce, violet radish and cucumber.	
TAGLIATA CON PARMIGIANO FONDUE (PER 2) (GL)	19 PER PERSON
Beautiful 600g beef rump tagliata served with fresh datterino tomatoes, rocket and Parmigiano fondue, for two	

SIDES

PATATE AL FORNO (V, GL)	4.5
PICCOLA SALAD WITH BABY SPINACH AND PARMIGIANO (V*, GL)	5
GRILLED SUMMER VEGGIES WITH GARLIC & CHILLI (V, GL)	5

PIZZA NAPOLETANA

MAMMARGHERITA DI BUFALA (V*)	13
Mozzarella di bufala, San Marzano tomato, fresh basil	
ROUGH 'N' VEGGIE (V*)	16
Mozzarella fior di latte, baked datterini, fried aubergines, smokey straciatella cream, fresh basil	
THE FRESH PRINCE (VEG)	14.5
Focaccia base, rocket, cherry tomatoes, olive taggiasche, broad beans, caper aioli. For the people of the planet.	
PIZZA NERONE	16
Fior di latte, spicy nduja sauce, crunchy salsiccia, ricotta di bufala, chilli. Hotter than Rome circa 64 AD.	
BAD GAL RERE	17
San Marzano tomato, mozzarella di bufala, mushroom carpaccio, Prosciutto di Parma. Get on it A\$AP.	
CHEESY LIKE A SUNDAY MORNING (V*)	15
Gorgonzola, Parmigiano Reggiano and mozzarella fior di latte, with a sprinkling of herby focaccia breadcrumbs. Three cheese is better than four.	
BREXITALIA TRUFFLE (V*)	19
Fresh black truffle, fior di latte, mushroom carpaccio, black truffle cream, parmigiano	

DOLCI

IL TIGRAMISÙ (V)	7
Big Mamma's classic	
THE INCOMPARABLE LEMON PIE (V)	7.5
zingy tart and humongous 5'9-inch meringue layer, THE must	
WHEN BERRY MET SABAYON (VEG, GL)	8.5
Fresh red fruits with raspberry coulis, crispy almonds. Served with an enveloping coconut marsala sabayon cream. I'll have what she's having.	
MILANO MESS (V, GL)	7.5
Fresh peach jam, ruby peach coulis, yogurt and whipped cream, topped with fresh mint and shards of rosemary meringue.	
PIZZA ALLA NOCCIOLATA (V)	8.5
Dessert pizza filled with our very own chocolatey hazelnut spread. YOLO.	
CHOCOLATE AL PORNÒ (V)	9.5
The best of both worlds: oozy chocolate fondant base, hazelnut praliné, puffed quinoa and airy chocolate mousse.	
GELATO PISTACCHIO DI BRONTE (V)	7
with home-made whipped cream	
SGROPPINO (VEG, GL)	8.5
Sorbet of the day topped with prosecco. To end your night on a high. Mwah.	
YO-GURT GIRL! (V, GL)	8.5
Yogurt ice cream, berry compote, mega chunks of meringue, chantilly and fresh strawberries.	

BIRRE

HALF / PINT

DRAUGHT PIG & PORTER : LAGER / Easy italian style lager (4%) 3.5 / 6
DRAUGHT PIG & PORTER : PALE ALE / A hint of Amalfi lemon zest (4.2%) 3.5 / 6
DRAUGHT PIG & PORTER : I.P.A. / A touch of blood orange (5.3%) 3.5 / 6
BOTTLES
ICHNUSA LAGER (330ML) Get refreshed, Sardinian-style. (4.7%) 5

WHITE WINE

INSOLIA D.O.C. | 2021* | COLLINA DELLE ROSE | SICILY 25
Fresh and floral, the hot girl summer you wanted.
CHARDONNAY D.O.C. | 2020* | TERRE DI VITA | SICILIA 6 / 29
Notes of yellow fruit, green apple and kiwi. One of your five a day.
PINOT GRIGIO DELLE VENEZIE D.O.C. | 2020* | CORVEZZO | VENETO 7 / 34
Fruity flavour, with jussst the right amount of freshness. The finest of Pinots.
PECORINO I.G.T VILLA REGIS | 2020* | CASCINA DEL COLLE | ABRUZZO 37
Fresh and sapid mineral beaut with exotic fruit aromas. That's what's up, that's what's up.
FALANGHINA DEL SANNIO D.O.C. | 2020* | LA FORTEZZA | CAMPANIA 8 / 39
Crisp minerality and a whiff of citrusy freshness, hint of green apple.
VERMENTINO DI SARDEGNA D.O.C. | 2020 | OLIANAS | SARDEGNA 9 / 45
Fruity, citrusy and full of Sardinian love. Just close your eyes and pretend you're next to the Mediterranean.
SAUVIGNON TRENTO D.O.C | 2020* | MASO CANTANGHEL | TRENTO 59
A fruity and full bodied white with notes of lemon and even brioche, from Trentino near the Dolomites. Alpine vibes only baby.
SAN PAOLO, VERDICCHIO RISERVA, CASTELLI DI JESI, D.O.C.G. | 2018* | 78
PIEVALTA
A honeyed straw-coloured verdicchio, reminscient of almonds, white fruit and a roll around in the hay.
VINTAGE TUNINA | 2020 | JERMAN | FRIULI VENEZIA GIULIA 94
Rediscovery of a historical grape variety, the perfect match with a nice fish.
TREBBIANO D'ABRUZZO D.O.C. | 2016* | EMIDIO PEPE | ABRUZZO 109
Floral, almondy with white fruit notes and an amazing minerality. As likeable as Tom Hanks.
CERVARO DELLA SALA I.G.T. | 2019 | CASTELLO DELLA SALA, ANTINORI | UMBRIA 129
An exceptional moment calls for an exceptional wine. Good thing we have this one to offer.

SPARKLING WINE

LAMBRUSCO REGGIANO I.G.P., MEMORIA D'ORO | NM* | MEDICI ERMETE | EMILIA ROMAGNA 7 / 34
The ultimate Italian red sparkling wine, fruity and wild, a great wingman.
PROSECCO ROSE D.O.C. | NM* | CORVEZZO | VENETO 34
Pink bubbles galore. Wild strawberries and acacia flower bouquet. #vibing
PROSECCO CONEGLIANO VALDOBBIADENE D.O.C.G. | NM* | CORVEZZO | VENETO 8 / 39
The ultimate conversation starter, first date nerves killer and let's have a goood time creator.
CHAMPAGNE EXTRA BRUT CLAREVALLIS | NM* | DRAPPIER | CHAMPAGNE 14.5 / 86
This organic champagne from a carbon-neutral producer is so damn fine we decided to make an exception and invite it to the Italian-only party. Delightful and carefully crafted bubbles, great structure, guaranteed to enchanté.
ANNAMARIA CLEMENTI FRANCIACORTA | 2011 | CA' DEL BOSCO | LOMBARDIA 189
The Cuvée Annamaria Clementi is a sparkling wine with an extraordinary elegance and body. Inviting golden colour, the nose reveals a dominance of peach and citrus, and notes of dry fruit and honey. On the palate, it has a fullness of flavour with exceptional persistence, with a fine and abundant effervescence.

SWEET WINE

MOSCATO D'ASTI D.O.C.G., ANDAR PER VIGNE | 2021* | VALLEBELBO | PIEMONTE 8 / 39
Sweet and fun sparkling wine, Elton John in a bottle. I hope you don't mind...

ROSE WINE

PINOT GRIGIO ROSE | 2021 | NINA | VENETO 27
Beautifully floral and dangerously drinkable.
BARDOLINO CHIARETTO D.O.C. | 2020* | MONTRESOR | VENETO 7 / 34
Light and fresh, a pale pink rosé to make you weak at the knees.

RED WINE

CORVINA | 2020* | MONTRESOR | VENETO 25
A fruity red that has a touch of spice, with a colour that would inspire UB40.
NERO D'AVOLA D.O.C. | 2020* | CAPPANERA | SICILIA 6 / 29
Pepper, cherry and violet. Better than your last summer romance.
PRIMITIVO I.G.P. | 2020* | ZULLO | PUGLIA 7 / 34
The kind of wine that makes love to you. Smooth, full, velvety, with notes of ripe red fruit.
CHIANTI SUPERIORE D.O.C.G. POGGIO AI GRILLI | 2020* | TENUTA SAN JACOPO | TOSCANA 37
A no-bullsh*t, beautiful, ruby-coloured Chianti with a great texture and aromas of ripe red fruit and just a hint of rose.
MONTEPULCIANO D.O.C. VILLA REGIS | 2020* | CASCINA DEL COLLE | ABRUZZO 8 / 39
For those moments when you want red meat, and a red wine with good tannins, and for all your problems to get lost in the herbaceous and floral aromas of this gallant Montepulciano.
AGLIANICO DEL TABURNO D.O.C.G. | 2017* | LA FORTEZZA | CAMPANIA 42
Soft, pleasant mouthfeel, black cherry jam vibes and spicy finish. We're just describing this fabulous wine, you're the one with the dirty mind.
VALPOLICELLA RIPASSO CLASSICO SUPERIORE | 2018* | CANTINA DI NEGRAR | VENETO 9 / 45
This one will make you raise an eyebrow. Complex, harmonious, perfect balance of tannins and acidity.
LACRIMA DI MORRO D'ALBA D.O.C | 2019* | TENUTA SAN MARCELLO | MARCHE 48
An organic and delightfully flowery red with hints of black fruit and a good acidity. And just like that...
AMARONE DELLA VALPOLICELLA D.O.C.G. | 2017* | DOMINI VENETI | VENETO 79
Majorly intense, with fruity aromas and sweet spices. A wine to make you sit back and say... 'I couldn't help but wonder...'
BRUNELLO DI MONTALCINO | 2016* | COL D'ORCIA | TOSCANA 88
Full-bodied, red fruit with notes of coffee. A wine for grown-ups.
VINO NOBILE DI MONTEPULCIANO D.O.C.G., ASINONE | 2016 | POLIZIANO | TOSCANA 129
Multi-faceted Tuscan bouquet with shades of raspberry and plum. A wine that no longer needs to show its letters of nobility.
TERRE BRUNE CARIGNANO DEL SULCIS SUPERIORE D.O.C. | 2016 | SANTADI | SARDEGNA 135
Santadi Terre Brune is a red wine of great character, robust, fruity and spicy with toasted notes of herbs and minerals. A sturdy and intense gem, that's all we can say.
BRANCAIA TOSCANA I.G.T., IL BLU | 2018 | BRANCAIA | TOSCANA 144
Dense purple colour, complex aromas of red berries, plum, cherry, coffee and dark chocolate. The wine of great family dinners, the ones where we love each other by speaking loudly.
GUADO AL TASSO BOLGHERI D.O.C. | 2017 | ANTINORI | TOSCANA 189
An immensely soft and smooth red blend from the Bolgheri area on the Tuscan Coast.
TIGNANELLO | 2018 | ANTINORI | TOSCANA 205
Is it a bird? Is it a plane? No, it's a Supertuscan. Woody, spicy, velvety. Here to save us all.
AMARONE DELLA VALPOLICELLA D.O.C. | 2011 | BERTANI | VENETO 227
A great classic, almost the symbol of the name, Amarone Bertani expresses a garnet colour and a very articulated nose. If you hesitate to take a trip to the Veneto, this wine will definitely convince you.
BARBARESCO D.O.C.G. | 2015 | GAJA | PIEMONTE 275
The wine of the very very very very very very good news. Angelo Gaja is recognised worldwide as one of the best producers of Italian wines, working according to the principles of sustainable viticulture.
SOLAIA TOSCANA I.G.T. | 2017 | ANTINORI | TOSCANA 376
A magnificent wine. Rewarded, recognised, plebiscited, a classic of the Italian wine aristocracy.
SASSICAIA BOLGHERI D.O.C. | 2012 | TENUTA SAN GUIDO | TOSCANA 449
THE legendary Bordeaux blend, soft and robust at the same time. So perfect it'll make you weep.

PLEASE NOTE THAT ON A RARE OCCASION, THE VINTAGES MAY BE SUBJECT TO CHANGE.
* STARS INDICATE WINES WHICH ARE ORGANIC, INTEGRATED, BIODYNAMIC OR NATURAL.

CHEF: ARMANDO DI COSTANZO / CAPO: KILIAN DAVY

AN OPTIONAL 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL. CHEQUES ARE NOT ACCEPTED. PASTA BAMBINI - PLEASE ASK OUR TEAM FOR MORE DETAILS FOR CHILD PORTIONS.

PLEASE ASK OUR STAFF FOR ANY ALLERGY INFORMATION. (GL) DISHES ARE GLUTEN-LOW, BUT MAY CONTAIN TRACES. (V) DISHES ARE VEGETARIAN. (V*) DISHES ARE VEGETARIAN EXCEPT FOR THE USE OF ANIMAL RENNET IN THE CHEESE DUE TO ITS TRADITIONAL METHOD. (VEG) DISHES ARE VEGAN. ALL DISHES MAY CONTAIN TRACES OF GLUTEN, NUTS AND OTHER ALLERGENS.