



## 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

THE OLIVE TRINITY (V, GL) .....	5
Gioconda and Nocellara olives from Sicily, Ligurian Taggiasche olives, home-made garlicky-herby marinade	
SMOKED STRACCIATELLA (V, GL) .....	8
Burrata's creamy smoky heart. This alone is worth living for.	
ISOLA DELLA BURRATA (V, GL) .....	13
A bouncy burrata served in tomato gazpacho with croutons, chives, basil and oregano.	
PROSCIUTTO DI PARMA 24 MESI (GL) .....	10
Prosciutto di Parma stagionato 24 mesi, dell'Azienda San Nicola Prosciutti	
BRESAOLA DELLA VALTELLINA (GL) .....	9
Bresaola della Valtellina from Mottolini in Lombardy, lightly dressed with olive oil and lemon zest.	
PIATTO DI PRODOTTI .....	14
Crunchy grissini with Prosciutto di Parma, mozzarella di bufala and mixed olives	
NAUGHTY GARLIC BREAD (V*) .....	4.5
Garlic flatbread with caciocavallo and Parmigiano Reggiano	
BREAD BASKET .....	2.5
sourdough from Bread Bread, Sardinian pane carasau, crunchy grissini	

### ANTIPASTI

AUBERGINE EMPANADAS (V*) .....	9
Lil' pastry parcels filled with aubergines, cherry tomatoes and basil. Served with pecorino and a basil aioli dip.	
PROSCIUTTO E MELONE (GL) .....	11
Prosciutto crudo di Parma with cantaloupe melon, hazelnuts and chives. The ultimate classic.	
BREAD PITT (V*) .....	9
Garlicky bruschetta with stracciatella, cherry tomatoes, basil pesto, oregano and oil.	
GET FRITTI WITH IT (VEG) .....	8
Fried courgette and tropea onions, topped with home-made aioli and fresh chives.	
CIRCOLO'S LOVE MUSSEL .....	9
A crusty bread bowl filled with steamed mussels with a tomato and oregano sauce.	
GOT BEEF?! .....	11
English beef tartare with rocket, capers, anchovies and spring onions, crispy Sardinian carasau bread	

### PRIMI PIATTI

CARMINA BURRATA (V) .....	14
Home-made spaghetti chitarra with tomato sauce, sauteed aubergines and stracciatella. - vegan version available -	
CHEESE ALL THAT (V*) .....	16.5
Fresh green ravioli filled with gorgonzola, stracciatella, ricotta and pecorino, topped with fried sage. Easy cheesy beautiful.	
LA GRAN CARBONARA (PER 1) .....	15.5
Home-made spaghetti chitarra, creamy pecorino, crispy guanciale, egg yolk, a lot of pepper - available for lunch only -	
READY, SET, RAGÙ .....	17.5
Fresh mafaldine pasta with an aromatic slow-cooked oxtail ragù, San Marzano tomatoes, pine nuts and white wine, topped with Parmigiano Reggiano	
*Please be aware that the ragù may occasionally contain small pieces of cartilage*	
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 -	
FRANK OCEAN .....	18
Home-made linguine, cuttlefish, mussels, cherry tomatoes and lemon zest. So fan-sea.	

### SECONDI PIATTI

<u>THE CHEF'S DISHES WITH GOOD SEASONAL PRODUCTS. GOOD FOR THE BODY AND GOOD FOR THE SOUL</u>	
THE BIG MAMMA CLASSIC CARPACCIO (GL) .....	18
Classic beef carpaccio with rocket salad, balsamic reduction and big flakes of parmigiano 22 months	
CARPACCIO DI POMODORO (V, GL) .....	13
Red and yellow summer tomatoes, ultra creamy stracciatella, oregano, basil, spring onions and olive oil.	
SPACEX ROCKET SALAD (VEG, GL) .....	11
Big salad of rocket, celery, radish and carrot, dressed in crema di ceci. + add mozzarella di bufala +3	
CIRCOLO'S TAGLIATA DI MANZO (GL) .....	19
Grilled Bavette steak and smashed triple-cooked baby potatoes. Served with a sharp and fresh salsa verde.	
SPIEDINO DI SEPIE (GL) .....	18
Skewer of grilled cuttlefish in a herby tomato, shallot and garlic sauce, served with grilled red and yellow peppers and crispy smashed potatoes.	
SALTIMBOCCA ALLA ROMANA (PER 2) .....	16 PER PERSON
English rose veal stuffed with prosciutto, melty mozzarella, panfried in butter with crispy sage, Marsala gravy	

### SIDES

SUPER SMASH POTS. (VEG, GL) .....	4.5
GRILLED SUMMER VEGGIES (VEG, GL) .....	5
PICCOLA SIDE SALAD (VEG, GL) .....	5

### PIZZA NAPOLETANA

MAMMARGHERITA DI BUFALA (V*) .....	13
San Marzano tomato, mozzarella di bufala, fresh basil	
EMRATA BURRATA (V) .....	16
San Marzano tomato base, smoked stracciatella, taggiasche olives, capers, lemon.	
REGINA GEORGE .....	17
Fior di latte mozzarella, bresaola, rocket, Parmigiano Reggiano, balsamic vinegar reduction	
TAKE IT CHEESY ON ME (V*) .....	15
Caciocavallo, gorgonzola, fior di latte, Parmigiano Reggiano, creamy ricotta, lemon.	
SOME LIKE IT HOT .....	16
Fior di latte, fresh mozzarella di bufala, salsiccia piccante, basil pesto	
BAD VEGAN (VEG) .....	14.5
San Marzano tomato sauce, Julienne Bruno vegan cheese, peppers, aubergines, artichokes and fresh basil	
NOTHING BUT THE TRUFFLE (V*) .....	19.5
Fresh black truffle, fior di latte mozzarella, smoky provola, black truffle cream, 22 month parmigiano, chives	

### DOLCI

IL TIGRAMISÙ (V) .....	7
Big Mamma's classic	
THE INCOMPARABLE LEMON PIE .....	7.5
zingy tart and humongous 5'9-inch meringue layer, THE must	
PEANUT PROFITEROLE NAPOLETANA (V) .....	9.5
Huge choux pastry, vaniglia gelato, caramelized peanuts, warm dark chocolate	
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.	
PIZZA ALLA NOCCIOLATA (V) .....	8.5
Dessert pizza filled with our very own chocolatey hazelnut spread. YOLO.	
GELATO PISTACCHIO DI BRONTE (V) .....	7
with home-made whipped cream	
YO-GURT GIRL! (V, GL) .....	8.5
Yogurt ice cream, berry compote, mega chunks of meringue, chantilly and fresh strawberries.	
SORBETTO DEL GIORNO (VEG, GL) .....	6.5

## 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 TARENTINO D.O.C | 2020\* | MASO CANTANGHEL | TARENTINO ..... 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, reminscent 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, almond with white fruit notes and an amazing minerality. As likeable as Tom Hanks.  
CERVARO DELLA SALA I.G.T. | 2020 | 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...'  
VINO NOBILE DI MONTEPULCIANO D.O.C.G., ASINONE | 2018 | 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. | 2018 | 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. | 2013 | GAJA | PIEMONTE ..... 329  
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. | 2016 | TENUTA SAN GUIDO | TOSCANA ..... 399  
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: GENNARO VATTUCCI / CAPO: LUCA REGHENZANI

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.