



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

BREAD BASKET (V)	2.5
Sourdough from Bread Bread, Sardinian pane carasau, crunchy grissini	
NAUGHTY GARLIC BREAD (V*)	4.5
Garlic flatbread with caciocavallo and Parmigiano Reggiano	
THE OLIVE TRINITY (VEG, 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	
BREAD SHEERAN'S BURRATA (V*, GL)	13
A creamy 250g burrata on a bed of crushed croutons, Taggiasche olives, sundried tomato pesto, dressed with tarragon oil	
NAKED ATTRACTION (V, GL)	11.5
250g Burrata served simply with olive oil, cracked black pepper and fresh basil	
PROSCIUTTO DI PARMA 24 MESI	10
Prosciutto di Parma stagionato 24 mesi, dell'Azienda San Nicola Prosciutti	
BRESAOLA DELLA VALTELLINA	10
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	

ANTIPASTI

NDUJA LIKE MY EMPANADAS? (V)	8
Puff pastry empanadas filled with a spicy tomato 'veggie nduja' cream, served with spicy aioli dip	
KALE ME MAYBE (V*)	10
Crispy bruschetta topped with rich melted taleggio, whole oyster mushrooms and crunchy fried kale	
ARANCINI* (VEG)	9
Naughty arancini di riso made with a comforting soffrito and Julienne Bruno vegan cheese. Cosy	
WHAT DO YOU BREEM (GL)	11
Zesty sea bream ceviche served in baby gem lettuce cups with chopped apple and dill	
CIRCOLO'S VITELLO TONNATO (GL)	12
Slices of tender high-welfare rose veal served with salsa tonnata, olive tapenade and parsley	

PRIMI PIATTI

HA-RICOTTA TORCIGLIONI (V)	14
Torciglioni with San Marzano tomato ragù, fresh ricotta, black pepper and basil. Our pranzo della nonna. *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 -	
TORCIGLIONI ALLA GENOVESE	17.5
Home-made torciglioni with a slow cooked onion and lamb ragù, topped with loadsa pecorino. Just say when?	
MAFALDINE AL TARTUFO (V)	19.5
House special fresh mafalda, black Molise truffle, indulgent truffle and mascarpone cream	
LA GRAN CARBONARA (PER 2)	36
Home-made spaghetti chitarra served in the whole round of pecorino, crispy guanciale, egg yolk, a lot of pepper - available for dinner only -	
HEY VONGOLE!	18
Home-made linguine with fresh clams, mussels, sweet cherry tomatoes, bottarga and parsley	

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	
VENI VIDI VEGGIE (VEG, GL)	14
Home-made crema di ceci hummus served with seasonal roasted vegetables, rocket and toasted almonds flakes. I came, I saw, I ate my 5 a day	
ADAM AND ENDIVE (V*)	12
Baby gem, endive, sliced pear salad, tossed in a creamy gorgonzola dressing topped with chunks of gorgonzola, croutons and hazelnuts	
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 SEPPIE (GL)	18
Skewer of grilled cuttlefish in a herby tomato, shallot and garlic sauce served with potatoes and sauteed kale	
GENNARO'S BIG BALLS	17
Pork and beef polpetta cooked in a rich tomato ragù and served on a bed of spinach topped with a creamy leek sauce and Parmigiano	

SIDES

SUPER SMASH POTS. (V, GL)	4.5
ROASTED VEGGIES (V, GL)	5.5
PICCOLA ADAM AND ENDIVE SALAD (V*, 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	
THE CROWN	17
Mozzarella fior di latte, prosciutto cotto, stracciatella, mushrooms carpaccio, chives, chilli	
TAKE IT CHEESY ON ME (V*)	15
Caciocavallo, gorgonzola, fior di latte, Parmigiano Reggiano, creamy ricotta, lemon	
SMOKIN' HOT	16
Smoky provola, salsiccia sausage, broccoli, 'nduja sauce	
SQUASH GOALS (VEG)	14.5
Butternut squash cream, celery crisps, sundried tomato pesto, Julienne Bruno vegan cheese	
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	
CARAMEL PROFITEROLE NAPOLETANA (V)	9.5
Huge choux pastry, vaniglia gelato, indulgent caramel and warm dark chocolate sauce	
THE PASSION OF CHEESECAKE (VEG)	8.5
Creamy vegan cheese cake made with Julienne Bruno creamy vegan spread and a biscoff base, drizzled in passionfruit coulis	
PIZZA ALLA NOCCIOLATA (V)	8.5
Dessert pizza filled with our very own chocolately hazelnut spread. YOLO	
ZEBRA MOUSSE (V)	9.5
Chocolate mousse with choco-crumble chunks, smothered in vanilla whipped cream. Never judge a mousse by its cover	
GELATO PISTACCHIO DI BRONTE (V, GL)	7
with home-made whipped cream	
CHERRY POPPIN' SUNDAE (V)	8.5
Layers of fior di latte and chocolate ice cream with crunchy choco-chips, amarena cherries, chocolate sauce, topped with vanilla whipped cream and a cute glacé cherry	
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. | 2021* | 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 | 2021* | 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 | 2021* | 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.
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 I QUERCIOLO | 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

TERRE SICILIANE I.G.T. ROSE | 2021 | COLLINA DELLE ROSE | SICILIA 27
Pow chicka pow pow! Aka: pomegranate and pink grapefruit, nice fruitiness and acidity.
BARDOLINO CHIARETTO D.O.C. | 2021* | 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. | 2021* | 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...
PINOT NERO ALTO ADIGE D.O.C | 2019* | ALTO ADIGE | MASO CANTANGHEL 61
From Trentino, this sublime medium-bodied pinot nero is full to the brim of red fruits, chocolate and peppery notes. Our kind of party.
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 | 2017 | TRICERCHI | TOSCANA 88
This is a very fine wine for which very fine grapes have died. Show it some respect.
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 | 2017 | 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 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 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.