



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 (VEG, GL)	5
Gioconda and Nocellara olives from Sicily, Ligurian Taggiasche olives, home-made garlicky-herby marinade	
SMOKED STRACCIATELLA (V, GL)	7
Burrata's creamy smoky heart. This alone is worth living for.	
GOD SAVE BURRATA (V, GL)	12.5
Big creamy 250g burrata served on a bed of garlicky tomato, oregano and almond pesto	
PROSCIUTTO DI PARMA 24 MESI (GL)	9
Prosciutto di parma stagionato 24 mesi, dell'Azienda Ghirardi Prosciutti	
BRESAOLA DELLA VALTELLINA (GL)	8
Bresaola della Valtellina from Mottolini in Lombardy, lightly dressed with olive oil and lemon zest.	
PIATTO DI PRODOTTI	10
Crunchy grissini with Prosciutto di Parma and mixed olives	
NAUGHTY GARLIC BREAD (V*)	5
Garlic flatbread with caciocavallo and Parmigiano Reggiano	

ANTIPASTI

STRACCETTI AL LIMONE (V)	7
Deep-fried pizza dough strips with lemon juice and smoky stracciatella. Welcome to the wild zest.	
STRACCETTI GOLOSI	8
Deep-fried pizza dough strips with stracciatella and nduja sauce. Boom.	
NOT ARUGULA BRUSCHETTA (V)	9
Garlicky bruschetta with ricotta, rocket and sundried tomatoes	
PANIC! AT THE FRITTO (VEG)	8
Deep fried courgette, asparagus and Tropea onion with a saucy vegan aioli	
CIRCOLO'S LOVE MUSSEL	9
A crusty bread bowl filled with steamed mussels with a tomato and oregano sauce.	
GOT BEEF?!	10
Cornish beef tartare with rocket, capers, anchovies and spring onions, crispy Sardinian carasau bread	

PRIMI PIATTI

THE PESTO'S YET TO COME (V*)	13
A classic spaghetti with basil pesto and cherry tomatoes + add stracciatella +2	
YOU'VE GOAT TO CANNELLONI (V)	15
Homemade cannelloni filled with goat ricotta, spinach and sage, baked in a creamy bechamel sauce. Nonnes' favourite Sunday lunches.	
LA GRAN CARBONARA (PER 1)	14
Home-made spaghetti chitarra, creamy pecorino, crispy guanciale, egg yolk, a lot of pepper - available for lunch only -	
GNOCCHI ALLA SORRENTINA (V*)	14
Homemade potato gnocchi stuffed with provola and caciocavallo cheese, and tossed in a juicy tomato sauce.	
THE BIG RE-VEAL	16
Fresh ravioli filled with succulent veal ragù and asparagus, cooked in a nutty brown butter and wine reduction	
MAFALDINE AL TARTUFO (V)	18.5
House special fresh mafalda, black Molise truffle, indulgent truffle and mascarpone cream	
RISOTTO AI FRUTTI DI MARE (PER 2) (GL)	17 PER PERSON
Fragrant British seafood risotto with seabream, mussels, langoustine and lemon.	
LA GRAN CARBONARA (PER 2)	16.5 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

THE CHEF'S DISHES WITH GOOD SEASONAL PRODUCTS, GOOD FOR THE BODY AND GOOD FOR THE SOUL	
THE BIG MAMMA CLASSIC CARPACCIO (GL)	16
Classic beef carpaccio with rocket salad, balsamic reduction and big flakes of parmigiano 22 months	
INSALATA FRESCA DI PRIMAVERA (VEG)	12
Insalata primaverile with artichokes, baby spinach, peas, mint, Parmigiano and crunchy garlicky croutons + add goat ricotta +3	
SPACEX ROCKET SALAD (VEG, GL)	11
Big salad of rocket, celery, radish and carrot, dressed in crema di ceci. + add mozzarella di bufala +3	
NICE BUNS	16
Tender oxtail ragù in a sweet and toasty brioche bun with Parmigiano Reggiano fondue. We like big buns and we cannot lie.	
POLLOCK ALLA LIVORNESE (GL)	17
Fresh pollock baked in a rich and tangy livornese sauce made with datterini tomato, capers, olives and oregano.	
SALTIMBOCCA ALLA ROMANA (PER 2)	16 PER PERSON
English rose veal wrapped in prosciutto and lightly fried in butter and sage.	

SIDES

BIG JACKET POTATO WITH CHIVES (VEG, GL)	4.5
LOADED JACKET POTATO WITH CHIVES AND GUANCIALE (GL)	5
GRILLED SPRING VEGGIES (VEG, GL)	6

PIZZA NAPOLETANA

MAMMARGHERITA DI BUFALA (V*)	12
San Marzano tomato, mozzarella di bufala, fresh basil	
EMRATA BURRATA (V)	14
San Marzano tomato base, smoked stracciatella, taggiasche olives, capers, lemon.	
REGINA GEORGE	15
Fior di latte mozzarella, bresaola, rocket, Parmigiano Reggiano, balsamic vinegar reduction	
TAKE IT CHEESY ON ME (V*)	14
Caciocavallo, gorgonzola, fior di latte, Parmigiano Reggiano, creamy ricotta, lemon.	
SOME LIKE IT HOT	15
Fior di latte, fresh mozzarella di bufala, salsiccia piccante, basil pesto	
BREAK A VEG (VEG)	13
San Marzano tomato sauce, peppers, aubergine, artichokes and garlic oil	
NOTHING BUT THE TRUFFLE (V*)	18
Fresh black truffle, fior di latte mozzarella, smoky provola, black truffle cream, 22 month parmigiano, chives	

DOLCI

IL TIGRAMISÙ (V)	6.5
Big Mamma's classic	
THE INCOMPARABLE LEMON PIE	7
zingy tart and humongous 5'9-inch meringue layer, THE must	
PEANUT PROFITEROLE NAPOLETANA (V)	9
Huge choux pastry, vaniglia gelato, caramelized peanuts, warm dark chocolate	
WHEN BERRY MET SABAYON (VEG, GL)	8
Fresh strawberries, redcurrants and raspberries with raspberry coulis, crispy almonds and coconut. Served with an enveloping marsala sabayon cream and timut pepper. I'll have what she's having.	
HOLY CHEESECAKE (V, GL)	9
An outrageously creamy cheesecake with strawberry coulis, rhubarb and lime zest.	
PIZZA ALLA NOCCIOLATA (VEG)	8
Dessert pizza filled with our very own chocolatey hazelnut spread. YOLO.	
GELATO PISTACCHIO DI BRONTE (V)	6.5
with home-made whipped cream	
COPPA GELATO AMARENA (V, GL)	8
Mascarpone gelato with chocolate stracciatella served with cherry coulis, almond chocolate chunks and cherry whipped cream. Topped with cute candied amarena cherries.	
SORBETTO DEL GIORNO (VEG, GL)	6

BIRRE 3.5 / 6

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 (0.33L) Get refreshed, Sardinian-style. (4.7%) 4
BREWDOG VAGABOND GLUTEN FREE PALE ALE (0.33L) Lots of great hop-forward flavour, 0 gluten. (4.5%) 5

WHITE WINE

INSOLIA D.O.C. | 2020* | COLLINA DELLE ROSE | SICILY 24
Fresh and floral, the hot girl summer you wanted.
TREBBIANO RUBICONE I.G.T. | 2020* | CAMAURO | EMILIA ROMAGNA 5.5 / 27
The star of Italian white wines. Crisp, dry, subtle, happy days.
CHARDONNAY D.O.C. | 2020* | TERRE DI VITA | SICILIA 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 6.5 / 32
Crisp minerality and a whiff of citrusy freshness, hint of green apple.
PECORINO I.G.T VILLA REGIS | 2020* | CASCINA DEL COLLE | ABRUZZO 35
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 7.5 / 38
An authentic verdicchio from Angelo Accadia, a creative yet minimalist wine maker with a low intervention approach. Aromas of fresh grass and flowers, lively and dry in the mouth with a slightly bitter finish.
SAUVIGNON ALTO ADIGE D.O.C. , LAFÒA | 2019 | COLTERENZIO | ALTO ADIGE 72
A noble Sauvignon with a powerful nose.
SAN PAOLO, VERDICCHIO RISERVA, CASTELLI DI JESI, D.O.C.G. | 2018* | 78
PIEVALTA
A honeyed straw-coloured verdicchio, reminiscent of almonds, white fruit and a roll around in the hay.
ETNA BIANCO, AEDES | 2020 | I CUSTODI DELL'ETNA | SICILIA 85
Grown on the slopes of the Etna vulcano, this wine is characteristically minerally and crisp, with intriguing notes of citrus and aniseed. Wild, flinty, endlessly elegant, to the moon and back.
VINTAGE TUNINA ALTO ADIGE D.O.C. | 2017 | JERMAN | FRIULI VENEZIA GIULIA 94
Rediscovery of a historical grape variety, the perfect match with a nice fish.
CERVARO DELLA SALA I.G.T. | 2017 | CASTELLO DELLA SALA, ANTINORI | UMBRIA 119
A rare blend of chardonnay and grechetto from Umbria. Green and flinty, the best of both worlds.

SPARKLING WINE

LAMBRUSCO REGGIANO I.G.P., MEMORIA D'ORO | NM* | MEDICI ERMETE | EMILIA ROMAGNA 6.5 / 32
The ultimate Italian red sparkling wine, fruity and wild, a great wingman.
PROSECCO CONEGLIANO VALDOBBIADENE D.O.C.G. | NM* | CORVEZZO | VENETO 7.5 / 38
The ultimate conversation starter, first date nerves killer and let's have a goood time creator.
PROSECCO ROSE D.O.C. | NM* | CORVEZZO | VENETO 33
Pink bubbles galore. Wild strawberries and acacia flower bouquet. #vibing
CHAMPAGNE EXTRA BRUT CLAREVALLIS | NM* | DRAPPIER | CHAMPAGNE 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 7.5 / 38
Sweet and fun sparkling wine, Elton John in a bottle. I hope you don't mind...

ROSE WINE

TERRE SICILIANE I.G.T. ROSE | 2020 | COLLINA DELLE ROSE | SICILIA 27
Pow chicka pow pow! Aka: pomegranate and pink grapefruit, nice fruitiness and acidity.
BARDOLINO CHIARETTO D.O.C. | 2020* | MONTRESOR | VENETO 6.5 / 32
Light and fresh, a pale pink rosé to make you weak at the knees.

RED WINE

CORVINA | 2020* | MONTRESOR | VENETO 24
A fruity red that has a touch of spice, with a colour that would inspire UB40.
SANGIOVESE RUBICONE I.G.T. | 2020* | SIMONIA | EMILIA ROMAGNA 5.5 / 27
A lot of red currants, round and simple, a perfect match with absolutely any dish.
NERO D'AVOLA D.O.C. | 2020* | CAPPANERA | SICILIA 29
Pepper, cherry and violet. Better than your last summer romance.
PRIMITIVO I.G.P. | 2020* | ZULLO | PUGLIA 6.5 / 32
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 | 2019* | TENUTA SAN JACOPO | TOSCANA 35
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 7.5 / 38
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 8.5 / 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...
GRECO NERO | 2018* | NASCIRI | CALABRIA 48
Organic and biodynamic, this natural wine has good tannins that are balanced out with a nice fruity freshness. For those in the know, a wild beauty sans filtre.
PINOT NERO ALTO ADIGE D.O.C | 2018* | 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 69
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 79
Full-bodied, red fruit with notes of coffee. A wine for grown-ups.
BAROLO D.O.C.G., ALBE | 2016 | G.D. VAJRA | PIEMONTE 91
The splendour of Piedmont, an exceptional Barolo, modern, large and daring. The vibrant, almost ethereal palate delivers juicy Marasca cherry, star anise and an almost salty note.
VINO NOBILE DI MONTEPULCIANO, RISERVA SANTA PIA | 2015 | LA BRACCESCA | TOSCANA 113
Tuscany's finest single vineyard flagship. Full, rounded, balanced with a touch of sweetness - you won't stop thinking about it.
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 CARIIGNANO DEL SULCIS SUPERIORE D.O.C. | 2015 | 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.
PINOT NERO ALTO ADIGE D.O.C., BARTHENAU VIGNA SANT'URBANO | 2015 | 139
HOFSTATTER
A well-balanced wine, notes of violets, blueberries, just go for it.
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.
AMARONE DELLA VALPOLICELLA D.O.C., MAZZANO | 2011 | MASI | VENETO 209
Outrageously good. But that's no excuse for trying to call your ex in a pathetic attempt to repair the irreparable.
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 284
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.
ORNELLAIA | 2016 | TENUTA DELL'ORNELLAIA | TOSCANA 308
Great power, body with complex aromas of fruit, coffee and spices. Aged 18 months in barrique. Bow down b*tches.
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: FRANCESCO PENNISI / CAPO: MATTEO CIANCIO

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.