



## 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 OLIVE (VEG) .....	4.5
Warm and fluffy focaccia with olive Taggiasche	
SMOKED STRACCIATELLA (V, GL) .....	8
Burrata's creamy smoky heart. This alone is worth living for	
SWEET HOME BURRATA (V*, GL) .....	13
A 250g burrata with a vibrant home-made pine nuts and basil pesto and a drizzle of chili oil	
NAKED ATTRACTION (V, GL) .....	11.5
250g Burrata served simply with olive oil, cracked black pepper and fresh basil	
THE OLIVE TRINITY (VEG, 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

CROCCHETTA DI CECI (VEG, GL) .....	8
Crocchetta filled with creamy chickpeas, tomato and Julienne Bruno vegan cheese, oregano and parsley	
FONDUE OF YOU BRUSCHETTA (V*) .....	10
Crispy bruschetta topped with a creamy Alpine fonduta di fontina cheese, sauteed button and porcini mushrooms and a sprinkle of parsley	
HONEY, I TRUFFLED THE CROCCHETTA (V*) .....	9.5
Goey cacio e pepe crocchetta filled with provola. Finished with truffle honey and fresh truffle atop	
PANZEROTTO AL POMODORO (V*) .....	10
Fried baby calzone filled with ricotta and burnt San Marzano tomato sauce	
INSALATA DI PESCE CRUDO (GL) .....	11
Sea bream ceviche in a citronette and mandarin sauce, served with crispy crunchy frisee salad, pink pepper and samphire	

### 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	
POMODORO ADDICTION (V) .....	15.5
Calamarata with San Marzano tomato ragù and smoky straciatella. More pasta less drama. *Vegan option available*	
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 -	
TAGLIATELLE AI PORCINI (V) .....	16.5
Home-made tagliatelle with an ultra rich and indulgent porcini and seasonal mushroom ragù, fresh parsley	
CALAMARATA ALLE VONGOLE .....	18
Calamarata pasta with scarpariello sauce, clams, cod, capers and Taggiasche olives	
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 -	

### SECONDI PIATTI

THE CHEF'S DISHES WITH GOOD SEASONAL PRODUCTS, GOOD FOR THE BODY AND GOOD FOR THE SOUL

INSALATA D'AUTUNNO (V*) .....	14
Salad of endive, radicchio and baby gem, with walnuts and pear, tossed in a creamy gorgonzola dressing with crunchy garlic croutons	
THE BIG MAMMA CLASSIC CARPACCIO (GL) .....	18
Classic beef carpaccio with rocket salad, balsamic reduction and big flakes of parmigiano 22 months	
IL GRAN VITELLO TONNATO (GL) .....	19
Slices of lightly charred veal served with salsa tonnata, lamb's lettuce, violet radish and cucumber	
GLORIA'S TAGLIATA CON CIPOLLE (GL) .....	38
600g beautiful pan-fried beef rump steak straight from Cornwall. Sliced and served with sweet caramelised Tropea red onions	
INK FLOYD (GL) .....	19
Grilled cuttlefish in a squid ink, olive, caper and lemon zest sauce, served with potato puree, and topped with fried parsley	

### SIDES

PATATE AL FORNO (V, GL) .....	4.5
BABY INSALATA D'AUTUNNO (VEG, GL) .....	5
GARLICKY KALE WITH PARMIGIANO (V*, GL) .....	5

### PIZZA NAPOLETANA

MAMMARGHERITA DI BUFALA (V*) .....	13
Mozzarella di bufala, San Marzano tomato, fresh basil	
YOU'RE RADICCHIO (V*) .....	16
Ricotta base, mozzarella fior di latte, radicchio, Taggiasche olives, straciatella, Parmigiano, lemon zez	
FEEL GOURD VIBES (VEG) .....	14.5
Pumpkin cream with thyme, fresh spinach, Julienne Bruno vegan cheese, pine nuts	
NDUJA LIKE IT HOT? .....	16
Mozzarella fior di latte, 'nduja sauce, caramelised red onion, salamino piccante, Parmigiano, smoky paprika-ricotta sauce. Bringing your Indian Summer	
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*) .....	19.5
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 .....	7.5
zingy tart and humongous 5'9-inch meringue layer, THE must	
LA DOLCE VETTA (V, GL) .....	8.5
Hazelnut and straciatella ice cream, chocolate chips, covered with an Italian meringue and served atop a rich 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 chocolatey hazelnut spread. YOLO	
CHOCOLATE AL PORNO (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, GL) .....	7
with home-made whipped cream	
SGROPPINO AL LIMONE (VEG, GL) .....	8.5
Tangy home-made lemon sorbet topped with prosecco. To end your night on a high. Mwah	

## 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.  
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. | 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 I QUERCIOLI | 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 | 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 | 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. | 2015 | GAJA | PIEMONTE ..... 275  
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: 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.