

L A R D O

ROSEMARY & SAGE MULE 13
CHERRY SMOKED MARGARITA 13
POMEGRANATE COLLINS CHINOTTO 13
VELVET OLD FASHIONED 15
ALLORA CHINOTTO NEGRONI 13

LEMON SHERBET 5
BOTIVO, COFFEE & SODA 7
BOTIVO GRAPEFRUIT 6
CRODINO 7.5
CHINOTTO SODA 5

BRAYBROOKE HELLES LAGER 6.5
THE KERNEL BREWERY - PALE ALE 6.5
MONDO BREWING VICTORIES - IPA 7
LUCKY SAINT - UNFILTERED LAGER 6.5

SNACKS & ANTI PASTI

Nocellara olives (v+) 6
Smoked almonds (v+) 6
Focaccia bread (v+) 4.5
+ Coppa Lane Coppa, Levoni Mortadella, Alto Adige Speck 15
Pannelle, lemon, ricotta Salata 8.5 (v)
Mojama, lemon ricotta, dill oil 16
Cacio e Pepe Arancini (v) 10.5
Polenta, puy lentil, Girolle mushroom, fried shallots, truffle oil (v+) 11*
Rabbit Terrine, sherry apricots, watercress 13*
Gnocchi Alla Romana, crispy sage, brown butter, parmesan (v) 9
Jimmy Nardello peppers, pecorino, pistachio (v) 11*
Beef Carpaccio, fried Shallots, pickled mushrooms 13
Burrata 10

LARGER PLATES

Casarecce, slow roast tomatoes, rosemary (v+) 16*
+ Salted Ricotta 2
Bucatini, Gorgonzola, 'Nduja 20*
Pappardelle with beef shin ragu, parmesan 20*

PIZZA - WHITE BASE *

Carbonara - guanciale, egg yolk, pecorino 16*
Lardo- tenderstem broccoli, ricotta salata & chilli 16
Pumpkin puree, coppa, Gorgonzola, watercress 18*
Stracciatella di bufala, mortadella and pistacchio pesto 18

Chicory, gorgonzola, candied walnuts 6.5
Green salad with cider vinegar dressing 5
Polenta fries, truffle oil, Parmesan 8.5

PIZZA - RED BASE *

Margherita - basil, fior di latte (v) 11*
Hotties - pepperoni, scarmorza, pickled jalapeños 18
Stracchino, 'Nduja, rocket, lemon 16*
Caprese - buffalo mozzarella, dressed fresh radicchio, basil (v) 17*
Alla Norma- fried aubergine, basil, ricotta salata 18*
Marinara - tomato sauce, fresh garlic, capers, kalamata olives, oregano (v+) 14

DESSERTS

Saffron cheesecake, orange blossom honey 8.5
Chocolate torte, salted caramel hazelnut crumble 9
Poached pear, red wine, mascarpone ice cream 9
Our infamous tiramisu 10
Hazelnut gelato affogato 7.5
House made gelato - check flavours with your waiter 5

(w) white based pizza, (v) vegetarian, (v+) vegan, (g) gluten
Please note, whilst our gluten-free pizza base is made from gluten-free flour,
it's made in an environment in which wheat flour is present and we cannot
guarantee there is no cross contamination.
We add a 12.5 % discretionary service to all bills.

LARDO

SPARKLING

NV Porte Nova Prosecco D.O.C, Veneto / Italy 7.8/42
2021 Lunaria, Organic Pet Nat, Abruzzo, Italy 9.4/51.5
2020 Kimera Ancestral, Luis Moyo Tortosa, Navarra / Spain 67

WHITE

2022 Contrade Bellusa, Catarratto, Terre Siciliane IGT / Italy 8.8/36
2022 Mezzogiorno, Fiano, Puglia / Italy 9.2/37.5
2022 El Pinto Palomino, Hacienda La Parrilla, Cadiz / Spain 9.70/ 42
2023 Amoterra, Trebbiano d'Abruzzo, Marche / Italy 10/41
2023 Falanghina, Puglia / Italy 15.20/ 65
2021 Cantina Valle Isarco, Kerner, Alto Adige / Italy 53
2022 Cataldi Madonna, Pecorino, Malandrino d'Abruzzo / Italy 58
2020 Carricante IGT, Massimo Lentsch, Sicily / Italy 67.5
2023 Soave Classico, Veneto/Italy 70

ROSÉ

2022 Mezzogiorno Rosato, Puglia / Italy 8.4/34
2023 La Chita Organic Rose, Manchuela / Spain 9.20/40
2022 Ole de Rose, Bodega la Cepa de Pelayo, Manchuela/Spain 11.50/ 46

SKIN CONTACT

2023 Ancestralopitekus, Verdejo / La Mancha-Spain 10/42
2022 Roter Muskateller, Gruner Veltliner / Niederosterreich-Austria 13/52
2024 Angus Paul, Muscat, Stellenbosch / South Africa 12.60/51.5

RED

2021 Contrade Bellusa, Nero d'Avola, Sicilia / Italy 8.8/36
2021 Le Benjamin, Chateau Des Annereaux/ Bordeaux / France 9.50/ 41
2023 Solar De Estraunza, Rioja / Spain 10/44
2021 Doppio Passo Primitivo, Puglia / Italy 10.8/44.5
2022 Folli & Benato, Barbera d'Asti, Piemonte / Italy 10/44
2023 Gamay Classic, Ardeche / France 11.7/ 50
2023 Tranquille Pinard, Rhone/ France 13.20/ 56
2021 Johanneshof Reinisch, Pinot Noir, Thermen / Austria 13.4/55.5
2022 Cataldi Madonna, Montepulciano, Malandrino d'Abruzzo / Italy 59
2020 Coleccion, Bodegas Pinuaga, La Mancha / Spain 64
2024 Beaujolais Nouveau, Rhone/ France 68
2022, Chianti Superiore DOCG, Tuscany/ Italy 70

BEER

Lucky Saint - Unfiltered Lager 0.5 abv 6.5
The Kernel Brewery - Pale Ale 5.1 abv 6.5
Braybrooke Helles - Lager 4.2 abv 6.5
Mondo Brewing -IPA 4.3 abv 7

APERITIVI

Americano 11
Montenegro Spritz 12
Italicus Gimlet 13
Negroni 13
Fig Negroni 13
Aperol Mule 12
Pepperoncini margarita 13
Rose spritz 13
Ugo Spritz 13

JUICE

100% Farm Pressed Juice from
Chegworth Valley, Kent 5
• Apple and Beetroot
• Cloudy Apple
• Spiced Apple
• Apple and Blackberry
• Apple and Strawberry
Orange Juice 3.5
Apple Juice 3.5
Tomato Juice 3.5
Cranberry Juice 5.5

SOFTS

House Lemon Sherbet 5
Crodino 7.5
Coca Cola/Diet Coke 4
Fever-Tree 4
• Lemonade
• Indian/Light Tonic
• Soda Water
• Ginger Beer

SWEET WINES

2020 Les Hautains, Occitanie / France 5.75/40
2019 Vin Santo, Montepulciano / Italy 8/ 14