



Breakfast

Fresh Juices (VE)

Orange / Grapefruit / Apple ~ 5

Spinach, Kale, Green Apple, Cucumber, Lemon ~ 8

Carrot, Turmeric, Pineapple, Ginger ~ 8



Bakery, Fruits And Grains

Croissant / Pain Au Chocolat ~ 5

Seasonal Fresh Fruit Salad (VE) ~ 11

House Granola, Fresh Berries, Yoghurt ~ 12

Coconut Chia Pudding, Mango, Fresh Blueberries (VE) ~ 12

Organic Steel Cut Oat Porridge, Fresh Berries (VE) ~ 10



Mains

Two Burford Brown Eggs of Your Choice and Toast ~ 11

Omelette Plain ~ 11 / Cheese and Herb ~ 14

Avocado, Sourdough Toast, Poached Eggs, Helianthus Seeds, Chilli ~ 16

Eggs Benedict ~ 16 / Eggs Royale ~ 16

Full English - Two Burford Brown Eggs, Roast Plum Tomato, Field Mushroom,

Baked Beans, Black Pudding, Sausage, Bacon, Toast ~ 18

Full Vegetarian - Two Burford Brown Eggs, Roast Plum Tomato, Sautéed Spinach,

Field Mushroom, Avocado, Baked Beans, Toast ~ 18

Buttermilk Pancakes, Cornish Clotted Cream, Fresh Berries, Maple Syrup ~ 18



Sides

5

Toast and Preserves - Sourdough, Rye, Gluten Free

Avocado / Grilled Tomatoes / Field Mushrooms / Baked Beans

Smoked Salmon / Bacon / Sausage

(VE) Suitable for Vegans

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A discretionary optional service charge of 15% will be applied to your bill.





Dolci

Amaretto Tiramisu ~ 10

Pairs well with

Vin Santo Chianti Classico Fèlsina Berardenga 2017, 50ml ~ 27

Vanilla and Rum Panna Cotta, Poached Quince, Candied Walnuts ~ 12

Pairs well with

Moscato d'Asti Massolino 2024, 50ml ~ 9

Affogato ~ 7

Pairs well with

Brachetto d'Acqui Braida 2023, 375ml ~ 35

Digestivo

50ml

Limoncello di Amalfi
Amalfi Coast, Italy

12

Quaglia Amaretto
Piedmont, Italy

10

Capovilla Grappa di Bassano
Veneto, Italy

16

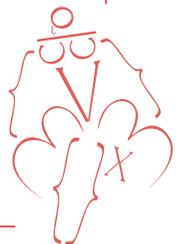
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Aperitivi

Arancini <i>Pumpkin, Walnut, Gorgonzola</i>	10	Fried Ratte Potatoes (VEA) <i>Nduja, Crème Fraîche, Chives</i>	12	Beef 'Bastardo' <i>Cobble Lane Salumi</i>	10	Focaccia (VE) <i>Tonda Iblea Olive Oil</i>	5
King Prawn Fritti <i>Saffron Aioli</i>	16	Friggitelli Peppers (VE) <i>Amalfi Lemon</i>	9	Almonds (VE) <i>Smoked & Roasted</i>	5	Olives (VE) <i>Bella di Cerignola</i>	5

Pinsa Romana

Our take on Roman-style flatbread, hand-stretched and baked in traditional pizza oven.

Pinsa Margherita (VEA) <i>Buffalo Mozzarella, Tomato, Basil</i> Add Coppa + 5	14	Pinsa Mortazza <i>Stracciatella, Mortadella, Roasted Pistachio</i>	19
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Insalata

Roasted Heritage Beets (VE) <i>Radicchio, Winter Citrus, Hazelnuts</i>	14
House Chopped Salad (VE) <i>Chickpeas, Fresh Corn, Cucumber, Tomato, Green Beans</i>	15
Add Grass Fed Chicken + 7 Add Prawns + 10	

Jackie's Favourites

La Latteria Burrata <i>Roasted Delica Squash, Anchovy, Chillì</i>	18
Leek Gratin <i>Aged Parmesan, Served with Focaccia</i>	15
Braised Duck Lasagna <i>Parmigiano Reggiano</i>	17

Pasta Fresca

Rigatoni Cacio e Pepe <i>Pecorino Romano</i>	17
Orecchiette Arrabbiata (VEA) <i>La Latteria Stracciatella</i>	17
King Prawn Tagliatelle <i>Capers, Garlic, Lemon</i>	19

Wines

Sparkling

Nino Franco Rustico <i>Prosecco, Italy</i>	11	65
Billecart-Salmon Brut <i>Champagne, France</i>	22	125
Billecart-Salmon Rose <i>Champagne, France</i>	29	170

Red

Salento I Muri <i>2023 Primitivo, Italy</i>	11	45
Marques de Murrieta 2020 <i>2023 Tempranillo, Spain</i>	15	55
J. Hofstätter Meczan <i>2023 Pinot Nero, Italy</i>	19	76

White

Cave L'Ormarine <i>2023 Picpoul, France</i>	11	45
Elena Walch <i>2024 Sauvignon Blanc, Italy</i>	14	56
Maior de Mendoza <i>2024 Albarino, Spain</i>	16	67

Other

Quinta da Boa Esperenca <i>2023 Rose, Portugal</i>	15	60
Rock Angel <i>2023 Rose, France</i>	22	80

Full wine list available upon request.

Beer & Cider

Noam Lager 5.2%	8	Galipette Cider 4.5%	6	Menabrea Zero 0.0%	6
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Cocktails

Our cocktail list is inspired by the works of Italy's greatest and most influential filmmaker of all time, Federico Fellini.

Night of Cabiria <i>Espolon Tequila, Cointreau, Lime, Orgeat</i>	13
Roma <i>Barsol Pisco, Sarti Rossa, Arrancia Rosso, Lime</i>	13
La Strada <i>Appleton 12yr Rum, Bulleit Burbon, Cocchi, Maraschino</i>	14
Otto e Mezzo <i>Belvedere Vodka, Limoncello di Amalfi, Espresso</i>	15
La Dolce Vita <i>Tanqueray 10 Gin, Prosecco, Earl Grey, Lemon</i>	13
Non Alcoholic	
Amarcord <i>Seedlip Garden 108, Della Vite Rose Zero, Crodino, Verjus, Pineapple</i>	12
La Voce Della Luna <i>Everleaf Mountain Aperitif, Grapefruit Soda, Della Vite Rosé Zero</i>	12

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