

Our pasta is handmade daily in our Bermondsey lab using free-range eggs  
and the best of Italian and local ingredients.

### ANTIPASTO

**Burrata di Bufala<sup>V</sup>** ..... £12

*Creamy Buffalo Burrata with rocket, cherry tomatoes  
& Grissini Torines*

**Mozzarella di Bufala & Parma Ham** ..... £12

*Cured meats including 24-month aged Parma ham*

**Bresaola** ..... £10

*Lean air-dried salted beef*

### PLAIN PASTA

**White Linguine Tomato & Basil<sup>VG</sup>** ..... £12

*Egg-less pasta — semolina & water*

**Gnocchi Tomato & Basil<sup>V</sup>** ..... £12

*Soft potato gnocchi with fresh tomato and basil sauce*

**Gnocchi Mushroom Cream<sup>V</sup>** ..... £13

*Light gnocchi in a creamy mushroom sauce*

**Egg Bucatini Amatriciana** ..... £16

*Rich tomato sauce with Guanciale & Pecorino*

**Egg Penne Arrabbiata<sup>V</sup>** ..... £16

*Spicy tomato sauce with garlic and chili flakes*

**Penne Arrabbiatissima<sup>V</sup>** ..... £17

*Extra spicy arrabbiata with garlic & Habanero*

**Spaghetti / Fusilli Carbonara** ..... £16

*Authentic Roman Carbonara — Guanciale, Pecorino  
& black pepper*

**Fettuccine Alfredo** ..... £16

*Creamy Parmesan sauce with butter*

**Tagliatelle Mushroom Cream** ..... £18

*Creamy mushroom sauce with aromatic truffle oil*

### RAVIOLI

**Spinach & Ricotta<sup>V</sup>** ..... £18

*Delicate square parcels filled with spinach and ricotta*

**Butternut & Sage<sup>V</sup>** ..... £18

*Square ravioli tossed in butter and sage*

**Porcini & Truffle** ..... £20

*Square ravioli with porcini cream sauce*

**Prawns & Black Garlic** ..... £20

*Square ravioli with olive oil, chili & garlic*

**Crab & Crayfish** ..... £24

*Round ravioli in a lemon butter sauce*

### BAMBINI MENU

**All Plates** ..... £10

*Smaller portions of our fresh pasta*

**V — Vegetarian**   **VG — Vegan**



## PIZZA

### MARGHERITA £11

San Marzano tomato sauce, Fior di Latte mozzarella. (v)

### DIAVOLA £14.50

San Marzano tomato, Fior di Latte mozzarella, spicy 'Nduja, Spianata Calabrese salame.

### NAPOLI £15

San Marzano tomato, Fior di Latte mozzarella, black olives, Sicilian anchovies & capers.

### MORTADELLA & PISTACCHIO £15.50

Mortadella, Fior di Latte mozzarella, rocket & pistachio. (n)

### POSH PARMA £16.50

San Marzano tomato, Fior di Latte mozzarella, 24-month aged Parma ham, rocket & Parmesan shavings.

### ORTOLANA £13

San Marzano tomato, Fior di Latte mozzarella, peppers, sundried tomatoes & zucchini. (v)

### SALCICCIA & FRIARIELLI £14.50

Provola cheese, Italian sausage, friarielli, chilli.

### QUATTRO FORMAGGI £14.50

Fior di Latte mozzarella, Provola, Taleggio & Parmesan. (v)

### FUNGHI £13.50

Fior di Latte mozzarella, Provola, mushroom & truffle oil. (v)

### CAPRINO £15

San Marzano tomato, Fior di Latte mozzarella, goat cheese, sundried tomatoes, rocket. (v)

### CAPRICCIOSA £14.50

San Marzano tomato, Fior di Latte mozzarella, artichokes, mushrooms, olives. (v)

### MARINARA £10

San Marzano tomato sauce, oregano, extra virgin olive oil. (v, vg)

### NUTELLA PIZZA £10

Nutella, topped with icing sugar. (v, n)

## DRINKS

### BRIXTON RELIANCE £7.50

### BRIXTON ATLANTIC £7.50

### MORETTI CLASSIC £6.50

### MORETTI SALE DI MARE £7

### ITALIAN CIDER £6

### CLASSIC COCKTAILS £12

Margarita | Negroni | Old Fashioned | Espresso Martini | Mojito | Americano | Daquiri | Aperol Spritz | Martini | Tom Collins | Mimosa  
(ask for more at the bar)

### HOUSE WINE (WHITE / ROSE / RED)

125ml £6.50 | 250ml £12.50 | Bottle £32

*Allergens: (v) vegetarian, (vg) vegan, (n) contains nuts.*