

IT'S CHRISTMAS BABY!

FOOD

HOUSE PICKLES (VE, GF)	4
NOCELLARA OLIVES (VE, GF)	4
HOUSE MADE FOCACCIA w/ OLIVE OIL & BALSAMIC (VE)	6
LASAGNA BURNT ENDS w/ HOT HONEY & CHILLI AIOLI	8
BUFFALO POPCORN CHICKEN w/ SOUR CREAM & CHIVE	8
DEEP FRIED MOZZARELLA STICKS (V) <i>(add stick 4)</i>	8
SICILIAN ANCHOVIES IN OLIVE OIL	8
BURRATA & TRUFFLE HONEY BUTTER (V, GF)	12
WINTER BITTER LEAF SALAD w/ PARMESAN & WALNUT (V,N)	8
AUBERGINE CAPONATA W/CROSTINI (VE, N)	8
(PIZZETTE) ROASTED MISO GARLIC BUTTER BREAD (V)	13
(PIZZETTE) PEPPERONI & HOT HONEY	14
(PIZZETTE) MARINARA (VE)	12
(PIZZETTE) CHICKEN ALFREDO	13
WILD BOAR TORTELLINI w/ BROWN BUTTER & SAGE	18
CRAB AND PROSECCO TAGLIATELLE	20
TRUFFLE CACIO E PEPE BUCATINI (V)	14
ITALIAN SAUSAGE RAGU BIANCO RIGATONI	17
WILD MUSHROOM GNOCCHI & AUBERGINE PARMIGIANA (VE, GF)	17
BOTTOMLESS SLOW COOKED BEEF SHIN LASAGNA	22
BOTTOMLESS ARTICHOKE LASAGNA (V)	22
MAC N CHEESE w/ GARLIC PANGRATATTO <i>(add truffle 2)</i>	6
PIGS IN BLANKETS w/ BBQ & SRIARCHA GLAZE	6
BRUSSEL SPROUTS w/ PANCETTA & HONEY	6
FRENCH FRIES (VE)	5
WOODFIRED BROCCOLI w/ CHILLI & GARLIC (V,GF)	6
GREEN GARDEN SALAD (VE, GF)	6



If you or your party have any allergies please speak to one of our team
A discretionary 13% service charge will be added to your bill - optional
We use genetically modified oil
We do not accept cash

DRINK

BEER

PERONI NASTRO AZZURO (on tap)	6
STONE & WOOD PACIFIC ALE (on tap)	6
PERONI GLUTEN FREE	6
TWO TRIBES CAMPFIRE HAZY IPA	6
DUSTY’S ALCOHOLIC GINGER BEER	6
RED FIN CIDER	6
SMALL BEER HAZY IPA 2.6%	6
PERONI 0.0%.	5

COCKTAILS

NEGRONI	5 / 10
FOUR PILLARS GIN, SELECT, DOLIN	
DRY MARTINI	13
FOUR PILLARS GIN/BOATYARD VODKA, DOLIN	
OLD FASHIONED	13
FEW BOURBON, BITTERS, SUGAR	
TIRAMISÙ ESPRESSO MARTINI	12
VAPOURA SPICED RUM, COFFEE LIQUEUR, ESPRESSO	
MARGARITA	12
OCHO BLANCO TEQUILA, TRIPLE SEC, LIME	
CLOVER CLUB	12
FOUR PILLARS GIN, RASPBERRY, LEMON, WHITES	
LEMON MERINGUE SOUR	12
LIMONCELLO, AMARETTO, WHITES, CITRUS	
EAST 8 HOLD UP	12
VODKA, SELECT APERTIVO, PINEAPPLE, PASSIONFRUIT	

VINO

WHITE

SENZA FONDO GAVI, PIEDMONT, ITA	7.5 / 35
PINOT GRIGIO, FRIULI, ITA	8 / 42
CATARRATTO, SICILY, ITA	8 / 42
BIANCO ORGANIC, VERONA, ITA	48
VERMENTINO, TUSCANY, ITA	50
CHARDONNAY, LANGHE, ITA	60

ROSÉ

PINOT GRIGIO ROSATO, VENETO, ITA	8 / 42
NEGROAMARO ROSATA, TOMARESCA, ITA	52

RED

SENZA FONDO BARBERA, PIEDMONT, ITA	7.5 / 35
SANGIOVESE, RUBICONE, ITA	8 / 42
PRIMITIVO, PUGLIA, ITA	9 / 45
MONTEPULCIANO, ABRUZZO, ITA	9 / 45
VALPOLICELLA RIPASSO, ITA	10/50
NERO d’AVOLA, SICILY, ITA	40
CHIANTI SUPERIORE, TUSCANY, ITA	55
NEGROAMARO, PUGLIA, ITA	55
NEBBIOLO, LANGHE, ITA	70
TIGNANELLO, ANTINORI, TUSCANY, ITA	275



ELDERFLOWER SPRITZ	9.5
FIORENTE ELDERFLOWER, PROSECCO, SODA	
LIMONCELLO SPRITZ	9.5
LIMONCELLO, PROSECCO, SODA	
SELECT SPRITZ	9.5
SELECT, PROSECCO, SODA	
PISCO SOUR	12
EL GOBERNADOR PISCO, WHITES, LEMON	
PEACH AMERICANO	10
DOLIN BITTER, PEACH, EARL GREY TEA, CITRUS, SPRITZ	
P-SQUARED SPRITZ 0.0%	8
CROSSIP PINEAPPLE, PEACH, SODA	
ELDERFLOWER POWER SPRITZ 0.0%	8
ELDERFLOWER, PENTIRE ADRIFT, CITRUS, MINT	
NOGRONI 0.0%	6
CROSSIP PURE, GRAPE, SALINE	

SOFTS

PEACH ICED TEA	6
VANILLA ICED COFFEE	6
ORANGE/PINEAPPLE/CRANBERRY	3
COCA COLA/COCA COLA ZERO	3.5
FEVER TREE LEMONADE / TONIC	3.5
SPARKLING GRAPEFRUIT	3.5

ICED COFFEE	4.5
SINGLE ESPRESSO	3.5
DOUBLE ESPRESSO	4

BUBBLES

PROSECCO, VENETO, ITA	7 / 40
VEUVE CLIQUOT	18 /105
RUINART BLANC DE BLANCS	29 / 160
KRUG GRANDE CUVEÉ	360

DESSERTS & DIGESTIFS

TIRAMISU
WOODFIRED APPLE & ALMOND TART w/ VANILLA GELATO
GELATO & SORBET (VE, GF)
DOUBLE ESPRESSO

9
11
8
4



DRINKS AFTER DARK

MANHATTAN	12	TIRAMISU ESPRESSO MARTINI	12
FEW RYE, DOLIN		VAPOURA SPICED RUM, COFFEE LIQUEUR, ESPRESSO	
OLD FASHIONED	13	GRASSHOPPER	11
FEW BOURBON, BITTERS, SUGAR		CRÈME DE MENTHE, CRÈME DE CACAO, CREAM	

SCOTCH WHISKY

JOHNNIE WALKER BLACK	7/12
BENROMACH DOUBLEWOOD	8/14
BENROMACH 10 YEAR	8/14
GLENFIDDICH 15 YEAR	9/16
WOVEN	11/18
ELEMENTS OF ISLAY	15/25

AMERICAN WHISKEY

FEW BOURBON	7/12
FEW RYE	7/12
RAGTIME RYE	8/15
RED BANK	10/17
UNCLE NEAREST	12/20
WIDOW JANE 10 YEAR	14/22

REST OF THE WORLD

ELLIC LONDON RYE	UK	10/17
GREEN SPOT WHISKEY	IRE	11/19
OUTWALKER WHISKEY	IRE	11/19
NIKKA FROM THE BARREL	JAPAN	11/19
MARS MALTAGE “COSMO”	JAPAN	12/20

RUM

CHAIRMANS RESERVE SPICED	7/12
BLACK TEARS SPICED	7/12
SKIPPER	7/12
EAST LONDON WHITE RUM	7/12
EL DORADO 12	8/14
DIPLOMATICO RESERVA	8/14

BITS & BOBS

LIMONCELLO	6
CAFE ESPRESSO LIQUEUR	6
FERNET BRANCA	8
DOLIN DRY VERMOUTH	6
DOLIN SWEET VERMOUTH	6
SELECT	6
AMARO MONTENEGRO	6
AMER PICON	6
SAVOIA AMERICANO	6

BRANDY/COGNAC

VECCHIA ROMAGNA	6/10
HINE	7/11
MERLET	7/11
TORRES 10	7/11
TORRES 15	8/12
BURNT FAITH	9/14

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EXPRESS LUNCH

TWO COURSES & DRINK £20

THREE COURSES & DRINK £25

Appetisers

Mozzarella Sticks Winter Salad
Pumpkin Arancini w/ cashew ricotta (ve)

Fresh Foccaccia sandwiches:

The Lasognwich - Lasagna in a sandwich
The Big Baloney - Mortadella, Salami, Garlic & Herb Mayo,
The La Giardina - Roasted Courgette, Pesto, Slow, Olives, Crispy Onion (ve)

Pasta:

Lasagna - slow cooked beef shin / Artichoke & Leek (v)
Cacio e Pepe (v)
Wild Mushroom Gnocchi (ve)

Desserts:

Tiramisú
Woodfired Apple Tart (n)
Gelato/Sorbet (ve)

Drinks:

Peroni
Senza Fondo Wine
Spritz
Soft drinks

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