

F I L M E

BRUNCH	Purgatorio <i>Baked Eggs, Spicy Tomato, 'Nduja Sauce</i>	8.5
	Eggs fiorentina.....	8.5
	<i>"The Italian Job" Roast Tomatoes, Pancetta, Grilled Polenta,</i> <i>Avocado, Tuscan Sausage, Fried Egg</i>	12.0

ANTIPASTI	Nocellara olives.....	3.0
	Bread and extra vergin olive oil.....	3.5
	Calamari fritti, chili jam.....	9.0
	Puglian burrata, watercress, torpedino tomato...V.....	12.5
	Vitello Tonnato...GF.....	12.0

PRIMI E SECONDI

Paccheri, welsh lamb ragout, mint and pecorino ...GF-R.....	16.0
Scottish crab, Amalfi lemon tagliolini...GF-R.....	18.0
Aubergine Parmigiana...V.....	12.0
Seafood, fish mixed grill.....	26.5
Veal chop, courgette agrodolce.....	32.5
Tonnato shrimps salad, hard-boiled egg, capers, olives.....	14.5
Sunday Roast ((Ask your waiter for the roast of the day)	

PINSA

Classic Roman style pizza, a lighter version of the contemporary pizza	
Margherita...V.....	10.5
Siciliana...V.....	14.5
Burrata and anchovies.....	16.5
Wild mushrooms and sausage.....	19.5

CONTORNI

Rucola salad and cherry tomato...V..GF.....	4.5
Deep fried zucchini.....	7.0

DOLCI

Tiramisú ...V.....	6.5
Panna cotta, wild berries...GF.....	6.5
Pistachio cake.....	6.5

SPARKLING WINE

Region	125ml	750ml
Prosecco le dolci colline	Veneto.....	7.0.....35.0

WHITE WINE

Region	175ml	500ml	750ml
The Rambler White NV	Western Cape.....	6.0.....17.0.....	23.5
Pinot Grigio Conviviale, 2018	Friuli.....	6.5.....18.5.....	27.0
Gavi Di Gavi La Giustiniana, 2018	Piedmont.....	11.0.....31.0.....	48.0

ROSE WINE

Region	175ml	500ml	750ml
Pinot Grigio Rosato, 2018	Lombardia.....	6.5.....18.0.....	26.0

RED WINE

Region	175ml	500ml	750ml
The Rambler Red, NV	Western Cape.....	6.0.....17.0.....	23.5
Syrah Roceno, Sibiliana, 2018	Sicily.....	6.5.....18.5.....	27.5
Chianti Classico, 2017	Tuscany	9.0.....25.5.....	39.5

BEER

Peroni Libera 0%.....	4.0
Peroni 33 cl (bottle).....	4.7
Menabrea 33 cl (bottle).....	5.0

SOFT DRINKS

Coke / Diet Coke.....	3.5
Fever Tree Lemonade.....	3.5
Fever Tree Tonic.....	3.5
Apple Juice.....	3.5
Orange Juice.....	3.5

V:Vegetarian | VG:Vegan | GF:Gluten Free | R:On Request

PLEASE SPEAK TO A MEMBER OF STAFF IF YOU HAVE ANY ALLERGIES OR INTOLERANCES. PLEASE NOTE THESE MENUS ARE SUBJECT TO CHANGE DUE TO SEASONALITY AND PRODUCE AVAILABILITY.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS AND UNPASTORISED CHEESE MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

ALL PRICES ARE INCLUSIVE OF VAT. A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL