

APPERITIVO OF THE WEEK –

APPERITIVO & Co “LYON” VERMOUTH & TONIC 8

ROASTED CASHEWS 4

MARINATED OLIVES 5

SOURDOUGH, SALTED BUTTER (CCC) 5

BOQUERONES, EXTRA VIRGIN OLIVE OIL 8

MARINATED COURGETTE, STRACCIATELLA, HAZELNUT, CHILLI HONEY 10

PEA & MINT ARANCINI WITH BOCCONCINI, LEMON AIOLI 11

BURRATA, CHARRED ITALIAN PEACHES, PROSCIUTTO 11

SMOKED CODS ROE, FONDANELLO TOMATOES, PICKLED FENNEL 11

RIGATONI CACIO E PEPE 14

RISOTTO ALLA NORMA, KALAMATA OLIVES, RICOTTA SALATA 18

LINGUINE AL NERO DI SEPIA, BABY SQUID, MUSSELS, SAMPHIRE 21

PAPPARDELLE, BRAISED OX CHEEK, DATTERINI TOMATOES, TRUFFLE 22

CAVATELLI, FENNEL SALSICCIA RAGU, KALE, PECORINO ROMANO 21

ALPHONSO MANGO SORBET 4

AMARENATA CHERRY GELATO 4

ROBIOLA, PEAR MOSTARDA, FLATBREAD 7

LEMON PANNACOTTA, RASPBERRIES, SHORTBREAD 8

PLEASE INFORM US OF ANY ALLERGIES OR DIETARY REQUIREMENTS

PLEASE BE ADVISED THE LAST ORDERS FOR THE KITCHEN EXCLUDING DESSERTS ARE AT 9.30PM

PLEASE LET US KNOW IF YOU WOULD PREFER THE VEGGIE OPTION AS WE OFTEN GARNISH OUR DISHES WITH PARMESAN

AN OPTIONAL SERVICE CHARGE OF 12.5 % HAS BEEN ADDED TO YOUR BILL