



FITZROVIA SEPTEMBER 2021

SNACKS

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| Nocellara olives marinated in lemon, chilli and garlic | £3.5 |
| Rosemary house focaccia & Pugliese olive oil, aged balsamic | £3.5 |
| Lardo di Collinata , pane carasau, pickled fig compote | £6 |
| Beef tomatoes, Lambrusco vinaigrette | £6 |

STARTERS

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| Arancino of slow cooked chicken & mozzarella, pistachio pesto emulsion | £9 |
| Burrata, beetroot caponata, candied walnut | £8.5 |
| Delica pumkin & pine nut tart, speck & bitter leaves | £8 |
| Soused & scorched mackerel, salad of turnips, radishes, parsley & garlic | £9 |

MAIN COURSES

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| Maccheroncini all'Amatriciana | £15 |
| Tortelli of sweetcorn & tarragon, porcini sauce | £14 |
| Steamed cod loin, mussels, courgette & tomato acqua pazza | £21 |
| Stuffed quail, globe artichoke, leeks & nduja sauce | £23 |

DESSERTS

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| Tiramisouffle | £9 |
| Homemade cannolo of ricotta, chocolate & pistachio | £8 |
| Date ice cream affogato | £5.5 |
| Trio of Italian cheeses, home made chutney & pane carasau | £7 |

Vegan and non-gluten menus also available



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APERITIVI

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| Cin Cin Negroni - Campari, Regal Rogue rose vermouth, Malfy gin, rhubarb bitters | £10 |
| Cherry Berry Spritz - Maraschino liqueur, Luxardo sour cherry gin, berries, lime, soda | £10 |
| Cin Cin Bellini - Berries & Prosecco | £9 |
| Pink Martini - Regal Rogue rose vermouth, Malfy gin, orange bitters, rosemary | £9.5 |
| The Australiano - Regal Rogue white vermouth, Limoncello, Fever Tree lime soda | £9.5 |

SPARKLING

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| Malibrán 'Sottovia' Col Fondo, Veneto - unfiltered Glera, fresh, cloudy, light bubbles | £7.5 |
| Paltrinieri 'Radice', Emilia Romagna - crunchy Lambrusco with a light sherbet finish | £9.5 |
| La Montina Franciacorta, Lombardia - golden bubbles, white peach, yeasty/biscuity | £12 |

BEERS

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| Birra Moretti lager 5% | £5 |
| Unbarred Casual pale ale 4.5% | £6 |
| Lucky Saint lager 0.5% | £5.5 |

TO FINISH

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| Soria Moscato d'Asti DOCG, Piemonte (100ml) | £7.5 |
| Sammontana Vin Santo, Montelupo 2011 DOC, Toscana (50ml) | £7.5 |
| Selection of Italian amaro digestivi - | |
| Cynar, Averna, Fernet-Branca, Montenegro, Vecchio del Capo (50ml) | £7.5 |
| Tosolini Limoncello or Amaretto Veneziano | £6.5 |
| Coffee & Teas - Red Roaster espresso/macchiato or Camellios tea | £2.5 |



LUNCH MENU SEPTEMBER 2021

2 COURSES £17 | 3 COURSES £21

TUESDAY TO FRIDAY 12.30-3PM

NIBBLES

Nocellara olives with lemon, chilli & garlic - £3.5

Rosemary focaccia, Pugliese olive oil, aged balsamic - £3.5

Lardo di Colonnata, pane carasau, pickled fig compote - £6

Bulls Heart tomatoes, Lambrusco vinaigrette - £6

STARTERS

Beetroot bruschetta, basil, goats cheese & rocket

or

Salt cod & chive croquette, crab sauce, Cornish leaves

MAINS

Bigoli, cacio e pepe

or

Tonnarelli Puttanesca

DESSERT

Raspberry, pistachio & vanilla zuppa inglese

or

Trio of Italian cheeses, house chutney & pane carasau

If you have any allergens, please inform us.

All produce is fresh so menu is subject to change.

A 12.5% discretionary Service Charge will be added to the total bill.

Lunch menu available 12:30pm - 3pm.



CHEF'S MENU SEPTEMBER 2021

5 COURSES | £45 PER PERSON
WINE FLIGHT | £35 PER PERSON

TO START

Nocellara olives with lemon, chilli & garlic
Rosemary focaccia, Pugliese extra virgin olive oil, aged balsamic
Beef Heart tomatoes, Lambrusco Viadanese vinegar
Paltrinieri, 'Radice' Lambrusco, Emilia Romagna

SMALL PLATES

Arancino of slow cooked chicken & mozzarella, pistachio pesto emulsion
Burrata, beetroot caponata, candied walnut
Cigognola, Barbera 'Bianca', Lombardia

PRIMO

Tortelli of sweetcorn & tarragon, porcini sauce
Bassano, Soave Superiore, Verona 2018

SECONDO

Rump of South West lamb, Perlina aubergine, polenta fritta,
baby gem & anchovy emulsion
(V: Perlina aubergine, polenta fritta, courgette, tomato & green olive agrodolce)
Borgatta, 'Lamilla' Dolcetto, Piemonte 2017

DESSERT

Chocolate & amaretti torte, olive oil & poached plums
Sammontana, 'Montelupo' Vin Santo DOC Toscana 2011 (50ml)

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NON GLUTEN MENU SEPTEMBER 2021

TUESDAY - SATURDAY
1PM-11PM

TO START

Nocellara olives with lemon, chilli and garlic - £3.5

Beef tomatoes, Lambrusco Viadanese vinegar - £6

SMALL PLATES

Arancino of slow cooked chicken & mozzarella, pistachio pesto emulsion - £9

Burrata, beetroot caponata, candied walnut - £8.5

Salad of late summer leaves, pickled mushrooms & blackberries - £7

Soused & scorched mackerel, salad of turnips, radishes, parsley & garlic - £9

MAINS

Steamed cod loin, mussels, courgette & tomato aqua pazza - £21

Rump of South West lamb, Perlina aubergine, polenta frita,
baby gem & anchovy emulsion - £21

DESSERTS

Date ice cream affogato - £5.5

Trio of Italian cheeses, house chutney - £7

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A 12.5% discretionary Service Charge will be added to the total bill.



VEGAN MENU SEPTEMBER 2021

TUESDAY - SATURDAY
1PM-11PM

TO START

Nocellara olives with lemon, chilli and garlic - £3.5

Rosemary focaccia & Pugliese olive oil, aged balsamic - £3.5

Pane carasau, pickled fig compote - £3.5

Beef tomatoes, Lambrusco Viadanese vinegar - £6

SMALL PLATE

Salad of late summer leaves, pickled mushrooms & blackberries - £7

MAIN

Risotto of tomato, courgette, capers & rocket - £15

DESSERT

Sorbetto of the day - £5

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