

AUGUSTUS HARRIS

Porchetta, taleggio, herbs	CROSTINI	
Pomodorini, ricotta, basil	<i>on grilled bread</i>	Smoked mackerel, pickled red onions
	6	
Spinach, gorgonzola, almonds, chilli	Selection	Gorgonzola dolce, grapes, nashi pear, honey
	15	

BRUSCHETTE

on toasted sourdough

Prosciutto	12
<i>prosciutto toscano, herbed goat cheese, fig jam</i>	
Smoked Salmon	11
<i>smoked salmon, cream cheese, lemon, capers, dill</i>	
Caponata e Caprino	11
<i>roasted aubergine & peppers, onion, capers, goat cheese</i>	
Avocado e Prosciutto	12
<i>smashed avocado, crispy prosciutto, chilli</i>	

FORMAGGI e SALUMI

Burrata e pomodorini	11
<i>burrata, pomodorini, pistachio, chilli, basil</i>	
Cheese board	16^{.5}
<i>a selection of fine Italian cheese served with mostarda, grapes and toasts</i>	

Finocchiona	6^{.5}
<i>salami seasoned with fennel seeds</i>	
Capocollo	6^{.5}
<i>a prized cut of pork, seasoned with spices</i>	
Sopressata calabrese	6^{.5}
<i>spicy salami from Calabria</i>	
Prosciutto toscano	6^{.5}
<i>matured for 18 months</i>	
Salumi board	16^{.5}

SPUNTINI

Anchovy & butter soldiers	6
Dates, gorgonzola, pancetta	7
Chicory alla Romana	9
<i>chicory, anchovy, breadcrumbs, pecorino</i>	
Crudo & burrata	14
<i>prosciutto toscano, burrata</i>	
Rosemary cannellini bean dip	6
<i>served with grilled focaccia</i>	
Nocellara del belice olives	4^{.5}
Grilled focaccia & E.V. olive oil	3^{.5}

DOLCI

Tiramisu	5^{.5}
Blood orange / Lemon sorbet	5
Gelupo ice cream pot	5

From the Soho gelateria. Please ask for today's flavours

*A 10% service charge will be added to tables of 6 or more
For information regarding allergens in our dishes please ask a member of our staff*