

FARE

September 2025

Glass of Telmont brut Champagne 14.5 | Glass of Spanish red vermouth 7
Almonds ^{vg/gf} 4 | Rosemary focaccia ^{vg} 4.5 | Gordal olives ^{vg/gf} 4.5 | Pan con tomate 5 | White anchovies in oil ^{gf} 5.5

Small plates

Pimentos de Padron ^{vg/gf} 7
Jamon Iberico de Teruel, pan con tomate 11
Purple cauliflower, endive, kale + pomegranate salad, tahini dressing ^{vg/gf} 12
Heritage beets + whipped feta bruschetta, walnuts, balsamic glaze ^v 11
Grilled octopus + chorizo, toasted focaccia 16
Burrata, bresaola, artichoke hearts, chervil oil 16
Calamaretti fritti, smoked paprika aioli 15
Arancini carbonara, grated parmesan, salsa pomodoro 14
Moroccan spiced lamb brochette, pickled red cabbage, minted salsa verde 16

Mains

Rib-eye tagliata, rocket, baby spinach, parmesan ^{gf} 30
Corn fed chicken supreme, herb risotto, jus ^{gf} 27
Wild mushrooms, cauliflower puree, crispy shallots + sage ^{vg/gf} 24
Skate wing, Jersey royals, caper beurre noisette ^{gf} 28
Vegan orecchiette, purple stem broccoli, petit pois, courgette, pepperoncino ^{vg} 24
Lamb ragu pappardelle 19
Grilled chicken panzanella salad (^{gf} without croutons) 21

Sides

Fries ^{vg} 5.5 | French beans, garlic + lemon ^{vg/gf} 6 | Endive salad ^{gf/vg} 6.5 | Baby potatoes ^{gf} 6

Pizza 12"

Margherita - Fior di latte, tomato, basil ^v 12
Piccante – N'duja, salami Napoli, fior di latte, tomato, red chillies 16
Primavera – zucchini, broccoli rabe, melanzane, fior di latte, tomato ^v 16
Quattro Formaggi – Gorgonzola, fontina, parmesan, fior di latte, black pepper ^v 16
Capricciosa – Prosciutto cotto, artichoke heart, mushrooms, black olives, fior di latte, tomato 17.5
Calzone – Prosciutto cotto, mushrooms, fior di latte, tomato 18.5
Puttanesca – Anchovies, black olives, capers, tomato 15
Burradella – Burrata, mortadella, crushed pistachio, fior di latte, pesto oil 20
Salsiccia e friarielli – Italian sausage, broccoli rabe, fior di latte, red chilli, garlic 17
Parma – Prosciutto di Parma, rucola, parmesan, fior di latte, tomato 17
Ve'duja – Vegan N'duja, mozzavella, tomato ^{vg} 16
Marinara – Tomato, olive oil, oregano ^{vg} 11
La Contadina– Porcini, brie, pancetta, fior di latte, truffle oil 18 [Pizza of the Month]

Pizza Dips 2.5^{ea} - Smoked paprika aioli | Salsa pomodoro | Minted salsa verde

Desserts

Pastel de nata 3.5 | Affogato 5.5 | Tiramisu 7
Salted caramel brownie, pistachio ice cream 8
Ice cream - coffee, pistachio, rum + raisin | **Sorbet** ^{vg/gf} - mango, raspberry, Sicilian lemon, chocolate
one scoop 2.5 | two scoop 4.50 | three scoop 6

FARE