



£45 SET MENU

A three course menu. All plates are served to the table. All dishes are subject to minor changes owing to seasonality. Dolce individually plated.

ANTIPASTI

Panelle - Sicilian chickpea chips, sage, lemon [v][gf][df]

Burrata, 'bull's heart' tomato, basil pesto, nasturtium [v][gf]

Prosciutto di Norcia, honeymoon melon & black figs [gf][df]

Served with homemade bread

PASTA & LARGER PLATES

Tagliatelle, girolles, Parmesan, parsley [v]

Sea Bream, clams, fregola, marjoram, rainbow chard

Seasonal sides available, priced additionally

DOLCE

Pistachio tiramisu [n][v][gf]

THE ITALIAN
GREYHOUND

[n] Contains Nuts
[gf] Gluten Free
[df] Dairy Free
[v] Vegetarian

Our food & drinks may contain trace allergens, please inform us of dietary or allergen requirements before confirming. A 12.5% private dining service charge will be added to the bill. Individually plated courses subject to numbers & availability. A cheese course carries a supplement of £12 per person.



£55 SET MENU

A four course menu. All plates served to the table. All dishes are subject to minor changes owing to seasonality. Dolce individually plated.

ON ARRIVAL

Panelle - Sicilian chickpea chips, sage, lemon [v][gf][df]

ANTIPASTI

Burrata, 'bull's heart' tomato, basil pesto, nasturtium [v][gf]
Prosciutto di Norcia, honeymoon melon & black figs [gf][df]
Grilled squid, coco blanc, datterini tomato, salted anchovy
Served with homemade bread

PASTA & LARGER PLATES

Tagliatelle, girolles, Parmesan, parsley [v]
Sea Bream, clams, fregola, marjoram, rainbow chard
Grilled pork Iberico, chickpeas, peperonata, watercress [gf][df]
Seasonal sides available, priced additionally

DOLCE

Pistachio tiramisu [n][v][gf]
Ligurian olive oil cake, grilled peaches [gf][df]

CHOOSE 2

CHOOSE 1

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£70 SET MENU

A five course menu, all dishes served at the table. All dishes are subject to minor changes owing to seasonality. Dolce individually plated.

ON ARRIVAL

Panelle - Sicilian chickpea chips, sage, lemon [v][gf][df]
Nocellara olives / Mixed nuts with truffle & pecorino [v][n][gf]

PIZZETTE

Calabrian chilli sausage, wild chicory, Stracciatella
Potato, Taleggio, thyme, black autumn truffle [v]

ANTIPASTI

Burrata, 'bull's heart' tomato, basil pesto, nasturtium [v]
Prosciutto di Norcia & honeymoon melon & black figs [gf][df]
Grilled squid, coco blanc, datterini tomato, salted anchovy
Served with homemade bread

CHOOSE 2

PASTA & LARGER PLATES

Ligurian corzetti, datterini tomato, taggiasca olives, basil, pecorino [v]
Tagliatelle, girolles, Parmesan, parsley [v]
Sea Bream, clams, fregola, marjoram, rainbow chard
Grilled pork Iberico, chickpeas, peperonata, watercress [gf][df]
Served with a selection of seasonal sides

CHOOSE 2

DOLCE

Pistachio tiramisu [n][v][gf]
Ligurian olive oil cake, grilled peaches [gf][df]
Torta Caprese

CHOOSE 1

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£30 CICCETTI MENU

A canapé/cicchetti-style menu to share.
Please note menu may be subject to minor changes owing to seasonality.

ARANCINI

Tomato & mozzarella [v][gf]
Prosciutto, pea & mint [gf]

ANTIPASTI

Smoked yellowfin tuna [gf][df]
Mozzarella, peperonata [gf]

PIZZETTA

Courgette, marjoram, robiola, toasted pine nuts [v][n]
Vesuvius tomato, anchovy, wild oregano and rocket [df]
Potato, Taleggio, thyme & black summer truffle [v]
Calabrian chilli sausage, wild chicory, Stracciatella

DOLCE

Lemon tartlets, raspberry
Pistachio Tiramisu [n][gf]

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