



Bella Cerignola Olives (Ve)	8	Grilled Artichoke Hearts (Ve)	7
Home-Made Focaccia Romana (Ve)	7.5	24 Month Aged Prosciutto di Parma Ruliano	12
House Nuts (Ve)	8	Artisan Cheese Board 3/5	16/24

ANTIPASTI

Josper Charred Lamb Ribs, Burnt Aubergine, Sesame	18
Sea Bream Crudo, Olives, Capers, Lemon	19
Pugliese Burrata, Tomato, Basil, Hazelnuts (V)	18
Beef Fillet Tartare, Horseradish & Crostino	24
Charentais Melon & Aged Prosciutto di Parma Ruliano	19
Green Bean Salad, Sweet Corn, Avocado, Cashew (Ve)	17
Italian Antipasti Misti (for two to share)	32

FRITTI

Tiger Prawn Arancini - Habanero Aioli	18
Calamari Fritti, Caper Aioli	19
Padron Peppers	9.5

PASTA (STARTER OR MAIN SIZES)

Native Lobster Ravioli	28/42
Spaghetti Carbonara (Summer Truffle Supp. £8)	20/28
Monkfish Ragu Fettuccine, Black Olives	22/32
Tuscan Sausage, Broccoli Tubetti	20/28
Girolles & Summer Truffle Risotto	30

SECONDI

Fosse Meadow Buttermilk Chicken Milanese, Caesar Salad	29
Wild Sea Bass, Fine Green Beans, Tomato & Herbs	39
Fried Artichokes, Baby Carrot, Tuscan Lentils & Rainbow Chard (Ve)	27

JOSPER (NATURAL LUMP WOOD CHARCOAL GRILL)

45 Day Aged Beef Rump, Spinach, Girolles (Summer Truffle Supp. £8)	34
Grilled Lamb Leg, Courgettes & Aubergine Trifolati	32
Tiger Prawn & King Scallop Spiedino, Rocket, Fennel Salad	32

CONTORNI

Zucchini Fritti (V)	10	Rosemary Fries (Ve)	7	Charred Greens (Ve)	9
Tomato & Basil (Ve)	9	Summer Salad (Ve)	7	Rocket & Parmesan	8

SELECTION OF WINES BY THE GLASS

FIZZY				125ml	ROSÉ		175ml	250ml			
Prosecco DOC Ca di Alte	Extra Dry	Glera	14.00		Villa Estérelle Château du Rouët	Blend	15.50	22.15			
Champagne Cuvée Essentiel Piper Heidsieck	Brut	Blend	19.90		Chiaretto “Roseri” Ca’ Maiol	Blend	19.30	27.00			
WHITE				Grape	175ml	250ml	RED		grape	175ml	250ml
Soave Classico Cantina di Monteforte	Garganega	10.50	15.00		I Muri, Vigneti del Salento	Negroamaro	11.00	15.70			
Sauvignon, Ponte del Diavolo	Sauvignon Blanc	12.50	17.10		Montepulciano d’Abruzzo, Il Faggio	Montepulciano	12.00	17.15			
Pinot Grigio, Kellerei Bozen	Pinot Grigio	13.80	19.75		Valpolicella Recchia	Corvina, Rondinella, Molinara	14.00	20.00			
Pinot Blanc Cave de Ribeauvillé	Pinot Blanc	13.30	19.00		Chianti Colli Aretini, Mannucci Droandi	Sangiovese	15.70	22.00			
Giunco, Cantina Mesa	Vermentino	14.00	20.00				125ml	175ml			
Gavi di Gavi, “Fossili” San Silvestro	Cortese	15.50	21.80		Sherazade, Donnafugata	Nero d’Avola	13.40	18.80			
Mâcon-Villages, Philippe Charmond,	Chardonnay	14.70	20.60		Malbec, Pulenta Estate	Malbec	13.90	19.80			
			125ml	175ml	Pinot Noir, Alois Lageder	Pinot Noir	15.50	22.00			
Sancerre, Domaine des Brosses	Sauvignon Blanc	17.20	23.10		Château Mauvesin Barton, Moulis en Médoc	Cab. Sauv. Merlot	16.70	24.00			
Pouilly-Fuissé Clos Du Roy, Dominique Cornin	Chardonnay	23.40	33.40		Barolo, Giovanni Rosso	Nebbiolo	24.30	34.50			

SIGNATURE NEGRONI

15.00	SPOILED NEGRONI Campari, Antica Formula, 58&Co Gin, Kahlua, Amaretto	
15.00	WHITE NEGRONI Italicus, Noilly Prat, Bombay Gin	
15.00	MEZCAL NEGRONI Campari, Antica Formula, Mezcal	
15.00	SICILIAN NEGRONI Campari, Gin Mare, Marsala Superiore Dolce	
15.00	SELECTED NEGRONI Select Aperitivo, 58&Co Gin, Amaro Montenegro	
20.00	NEGRONI CASK Campari "Cask Tale", Sipsmith London Dry Gin, Cocchi Vermouth di Torino	

BEER

bottle	7.00	Moretti 4.6% ABV
	7.50	Peroni Nastro Azzurro Capri 4.2% ABV
	8.00	Peroni Nastro Azzurro 5% ABV
	8.00	Meantime Prime Pale Ale 4.3% ABV
	10.00	Cornish Orchards Golden Cider 5% ABV
	6.00	Peroni Alcohol Free Lager 0.0% ABV
draft	8.50/ 5.00	Peroni Pint and 1/2 Pint
		Still & Sparkling Water (750ml)
		3.95

The Borneo Orangutan Survival UK

More than ever We are proud supporters of this charity and its valuable work in the plight of the Borneo Orangutans. We hope you will join us in supporting this cause by means of accepting the voluntary £1.50 donation which will appear on your bill. However, if you are not in favour please do let us know and we will remove it.

If you have any intolerance or specific diet, please notify the waiter for guidance.
A 15% discretionary service charge will be added to your bill.

We proudly run a 100% palm oil free kitchen