

CANAPÉS

BRUSCHETTINI

Mini croustades topped with
classic flavours

SALMONE E RICOTTA

Smoked salmon, ricotta, mozzarella
& red amaranth

GRANCHIO

Hand-picked Devonshire crab,
avocado & lemon

PROSCIUTTO DI PARMA

Parma ham, ricotta, walnuts
& truffle honey

CLASSICA (V)

Vine-ripened tomatoes, garlic, basil,
oregano & basil aioli

ARANCINI

Italian fried rice balls

TARTUFO (V)

Truffle risotto, smoked provola & truffle aioli

CARBONARA

Free range egg, Pecorino & guanciale
risotto, black pepper & parsley

ZAFFERANO E PISELLI (V)

Saffron, pea & mozzarella risotto,
spicy ve-duja, basil aioli

PORCINI (V)

Wild mushroom risotto, mozzarella,
confit garlic aioli

ZUCCA (V)

Butternut squash risotto, sage,
chipotle & chilli mayonnaise

CICCHETTI

A bitesized selection of some
of our signature dishes

GAMBERONI E PANCETTA

King prawn & pancetta skewer,
fresh rosemary

CARPACCIO

Thinly sliced raw Italian beef, Venetian
dressing, rocket & Pecorino

CAESAR

Gem lettuce leaf, chargrilled chicken,
Parmesan, pancetta, anchovies
& garlic sourdough crouton

CAPRESE (V)

Buffalo mozzarella, semi-dried
tomatoes & basil

PIZZETTE

Hand-pressed mini flatbreads

SALMONE AFFUMICATO

Smoked salmon, mascarpone,
mozzarella & rocket

DIAVOLA

Tomato, spicy salami, 'nduja,
mozzarella & red chill

MARGHERITA (V)

Traditional Neapolitan recipe, tomato,
mozzarella & fresh basil

AMALFITANA

Tomato, mozzarella, anchovies,
capers, black olives & oregano

ZUCCHINE AL TARTUFO (V)

Soy truffle cream, courgette ribbons,
chestnut mushrooms, chilli & basil

A discretionary service charge will be added to your bill, 100% of this service charge will go to our team. Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes.

(V) Vegetarian (VG) Vegan

Allergens
& Calories
Scan this code





PICCOLINO

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