

ANTIPASTI

HOUSE BAKED FOCACCIA (V)	14.5	VENETIAN FRIED QUAIL	26
Add Garlic Butter + Parmigiano Reggiano	+3	Sweet + Sour Cherry Sauce	
ARANCINI (V)	18.5	BEETROOT CARPACCIO (VG)	22.5
Funghi		Smoked Cashew Cheese, Pomegranate	
EGGPLANT & MOZZARELLA SOLDIERS (V)	18.5	POLPO ALLA PIZZAIOLA	26
Spicy Sugo & Basil		Charred Octopus, Tomato, Olives, Capers, Jalapeños	
SALUMI PLATE	24.5	CALAMARETTI E GAMBERETTI FRITTI	28.5
Saison Black Truffle Salami, Parmigiano Reggiano, Guindilla Peppers		Calamari, Prawns, Zucchini, Lemon	
PROSCIUTTO	26	STEAK TARTARE	27.5
Stracciatella, Fried Pizza Dough		Goat's Curd, Potato Chips	
BURRATA (V)	24.5	TUNA CRUDO	27.5
Chargrilled Red Grapes		Yuzu, Cucumber + Melone Dressing	
POLPETTE AL SUGO	24.5	POLENTA CHIPS (V)	16
Veal + Pork Meatballs, Napoli Sauce		Parmesan + Rosemary	

PASTA SPECIALI

SPICY RIGATONI VODKA (V)	32	CROWNS (V)	34
Tomato, Onion, Calabrian Chilli		Three Pumpkin + Ricotta Filled Pasta Crowns, Butter, Sage, Hazelnut	
RAVIOLI (V)	34	GNOCCHI	39
Buffalo Ricotta Filled Spinach Pasta, Napoli Sauce		Duck Ragu	
MAFALDINE	39.5	SPAGHETTI GAMBERI E POMODORINI	39.5
Twelve Hour Lamb Ragu		Prawns, Cherry Tomatoes, Garlic, Chilli	
PACCHERI ALLA BOLOGNESE	36	FETTUCCINE AI FUNGHI (V)	35
Wagyu Bolognese		Mixed Wild Mushrooms, Mascarpone, Thyme	
GIGLI	38	RISOTTO CON POLLO	35
Smoked Eel, Garlic, Chilli, Pangrattato		Chicken Ragu, Parmigiano Reggiano Risotto	

INSALATE

INSALATA DI FARRO (V)	24.5	CAESAR	24.5
Ancient Grains, Broccoli, Zucchini, Snowpeas, Edamame, Peas, Sunflower Seeds, Pumpkin Seeds, Mixed Leaves		Cos, Boiled Egg, Bacon, Anchovies, Croutons, Parma Dressing	
		ADD GRILLED CHICKEN	+8.5

PATRONS WITH FOOD ALLERGIES, PLEASE INFORM YOUR WAITER PRIOR TO ORDERING.
10% SURCHARGE ON SUNDAYS. 15% SURCHARGE ON PUBLIC HOLIDAYS



IF YOU WANT IT TO
SNOW, PLEASE ASK JO!



PIZZA

MARGHERITA (V).....24.5

San Marzano Tomato, Basil, Fior Di Latte,
Parmigiano Reggiano

+PROSCIUTTO.....8

PEPE'S-RONI.....27.5

Pepperoni, San Marzano Tomato,
Fior Di Latte, Parmigiano Reggiano

MUSHROOM + TRUFFLE (V).....26

Mushroom Ragu, Fior Di Latte,
Truffled Cheese Fondue

ESPAÑOLA.....28.5

Chorizo Sausage, Sobrasada, Cheddar, Sage

PARMIGIANA (V).....26

Napoli Sauce, Eggplant Parmigiana,
Parmigiano Fondue, Basil

NONNA.....29

Grandma Ham, Potato, Garlic, Cream,
Fior Di Latte, Rosemary, Pepper

QUATTRO SALUMI.....32.5

Sopressa Salami, Pork Sausage, Prosciutto Cotto,
Guanciale, Datterini Tomato, Pickled Chilli

CAPRI.....34

Prawns, Garlic, Fior Di Latte, Chilli Flakes, Parsley

PORCHETTA.....32

Porchetta, Roast Garlic Puree,
Rapini Broccoli Pesto, Chilli Oil

EMILIA (V).....25.5

Roast Pumpkin, Provola, Sage Oil, Goat's Cheese

GLUTEN FREE PIZZA BASE.....+4

CARNE E PESCE

POLLO ALL'ARANCIA.....36

Grilled Chicken, Orange,
Lemon, Burnt Rosemary

200G ROMSEY RANGES

GRASS FED EYE FILLET.....52

Caramelised Shallots, Jus

PESCE DEL GIORNO.....MP

CONTORNI

BRUSSELS SPROUTS.....14.5

Pancetta Lardons

PAN ROASTED

WINTER VEGETABLES.....15.5

ARUGULA & PERE.....14.5

Rocket, Pear, Parmigiano,
Balsamic, EVOO

GARDEN SALAD.....14

Vinaigrette Dressing

TRUFFLED

CHALET FRIES.....15.5

FRENCH FRIES.....13

DOLCE

ROCHER DE CHALET.....19

Hazelnut Ganache, Praline
Cremeux, Chocolate Shell (2)

PEAR & SALTED HONEY

CRUMBLE.....16.5

Vanilla Ice Cream

BOMBOLINI AL PISTACCHI.....16.5

Warm Italian Donuts,
Crema al Pistachio (5)

TIRAMISU.....16

STICKY TOFFEE PUDDING.....16.5

Fior Di Latte Ice Cream

GELATO SCOOP.....7