

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)	34	CROWNS (V)	36
Tomato, Onion, Calabrian Chilli		Pumpkin + Grana Padano Filled Pasta Crowns (3), Butter, Sage, Hazelnut	
RAVIOLI (V)	36	GNOCCHI	39.5
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	38	FETTUCCINE AI FUNGHI (V)	36
Wagyu Bolognese		Mixed Wild Mushrooms, Mascarpone, Thyme	
GIGLI	39	RISOTTO CON POLLO	36
Smoked Eel, Garlic, Chilli, Pangrattato		Chicken Ragu, Parmigiano Reggiano	

INSALATE

INSALATA DI FARRO (V)	26	CAESAR	26
Ancient Grains, Broccoli, Zucchini, Snowpeas, Edamame, Sunflower Seeds, Pumpkin Seeds, Mixed Leaves		Cos, Boiled Egg, Bacon, Anchovies, Croutons, Parma Dressing	
		ADD GRILLED CHICKEN	+9.5

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)	25.5	NONNA	31
San Marzano Tomato, Basil, Fior Di Latte, Parmigiano Reggiano		Grandma Ham, Potato, Garlic, Cream, Fior Di Latte, Rosemary, Pepper	
+PROSCIUTTO	8	QUATTRO SALUMI	33.5
PEPE'S-RONI	28.5	Sopressa Salami, Pork Sausage, Prosciutto Cotto, Guanciale, Datterini Tomato, Pickled Chilli	
Pepperoni, San Marzano Tomato, Fior Di Latte, Parmigiano Reggiano		CAPRI	34
MUSHROOM + TRUFFLE (V)	27	Prawns, Garlic, Fior Di Latte, Chilli Flakes, Parsley	
Mushroom Ragu, Fior Di Latte, Truffled Cheese Fondue		PORCHETTA	33
ESPAÑOLA	29.5	Porchetta, Roast Garlic Puree, Rapini Broccoli Pesto, Chilli Oil	
Chorizo Sausage, Sobrasada, Cheddar, Sage		EMILIA (V)	26.5
PARMIGIANA (V)	27	Roast Pumpkin, Provola, Sage Oil, Goat's Cheese	
Napoli Sauce, Eggplant Parmigiana, Parmigiano Fondue, Basil		GLUTEN FREE PIZZA BASE	+5

CARNE E PESCE

POLLO ALL'ARANCIA	38	200G WAGYU EYE FILLET		PESCE DEL GIORNO	MP
Grilled Chicken, Orange, Lemon, Burnt Rosemary		(MBS 8).....	55		
		Caramelised Shallots, Jus			

CONTORNI

BRUSSELS SPROUTS	14.5	ARUGULA & PERE	14.5	TRUFFLED	
Pancetta Lardons		Rocket, Pear, Parmigiano, Balsamic, EVOO		CHALET FRIES	15.5
PAN ROASTED		GARDEN SALAD	14	FRENCH FRIES	13
WINTER VEGETABLES	15.5	Vinaigrette Dressing			

DOLCE

ROCHER DE CHALET	19	BOMBOLINI AL PISTACCHI	16.5	STICKY TOFFEE PUDDING	16.5
Hazelnut Ganache, Praline Cremeux, Chocolate Shell (2)		Warm Italian Donuts, Crema al Pistachio (5)		Fior Di Latte Ice Cream	
PEAR & SALTED HONEY		TIRAMISU	16	GELATO SCOOP	7
CRUMBLE	16.5				
Vanilla Ice Cream					

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