



PROSECCO SUPERIORE, ASOLO 125ml

VEGAN 'NDUJA' PIZZETTE (V)

BEEF CARPACCIO * Porcini Dressing, Parmesan, Rocket, Pine nut

BURRATINA (V) Walnut Pesto, Blood Orange, Bitter Leaf, Crostini

SPINACH & RICOTTA AGNOLOTTI (V) Candied Chestnut, Sage, Wild Mushrooms

DUCK BREAST AGRODOLCE * Pomegranate, Caper, Radicchio

WOOD-FIRED COD Sea Vegetables, Cannellini Beans, Clams

SEASONAL GREENS (V) Chilli & Garlic Butter

CRISPY POLENTA *(V) Lemon Aioli, Black Pepper

ZEPPOLE (V) Cinnamon Sugar, Plum Jam SQUASH & GORGONZOLA ARANCINI Parmesan, Sage

BURRATINA (V) Walnut Pesto, Blood Orange, Bitter Leaf, Crostini

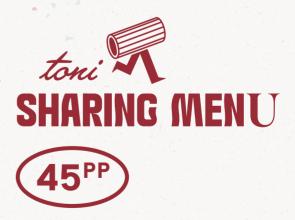
VENISON RAGU PAPPARDELLE Juniper, Pecorino

CHICKEN MILANESE Caper Butter, Parmesan, Sage

AUBERGINE PARMIGIANA AL FORNO *(V) Tomato, Basil

CRISPY POLENTA *(V) Aioli, Black Pepper

SEASONAL GREENS *(V) Chilli & Garlic Butter



ASK YOUR SERVER FOR OUR VEGETARIAN AND VEGAN SHARING MENUS

(V) - vegetarian 🛛 (VE) - vegan 👘 * - Non gluten containing ingredients. Some of our pastas are available without gluten, please ask your server

Please alert your server to any allergies or dietary requirements. While every effort is made to prepare dishes to accommodate dietary needs, we run an open kitchen and therefore cannot guarantee that any item will be free from unintentional allergens. A discretionary 12.5% service charge will be added to your bill, 100% of which goes directly to the team. We are a cashless venue.

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SQUASH & GORGONZOLA ARANCINI

Parmesan, Sage

BURRATINA (V)

Walnut Pesto, Blood Orange, Bitter Leaf, Crostini

VENISON RAGU PAPPARDELLE

Juniper, Pecorino

CHICKEN MILANESE Caper Butter, Parmesan, Sage

AUBERGINE PARMIGIANA AL FORNO *(V)

Tomato, Basil

CRISPY POLENTA *(V) Aioli, Black Pepper

SEASONAL GREENS *(V) Chilli & Garlic Butter

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