

BRING EVERYONE



EAT EVERYTHING

FESTIVE FEASTING SHARING MENU

Focaccia, extra virgin olive oil (VG)

Burratina, blistered grapes, roasted walnut pesto, aged balsamic (V)

Salsa Rossa Arancini, smoked mozzarella, fried basil (V)

Salt Cod Mantecato, sea salt cracker, salsa verde, lemon oil

Gamberi Alla Busara, datterini tomato, confit garlic

Paccheri, venison & juniper ragu, Pecorino cheese

BBQ Monkfish, fregola, mussels, saffron & fennel, sea vegetables

Jerusalem Artichoke Risotto, toasted pine nuts, crispy kale (V)

Fried Potatoes, confit garlic & Pecorino cheese (V)

Italian Leaves, white balsamic, almonds (VG)

Chocolate Orange Tiramisu (V)

70 PER PERSON



(V) - vegetarian (VG) - vegan (VGO) - vegan option available. Some of our pastas are available without gluten, please ask your server.

Please inform your server of any allergies or dietary needs. While we take care to accommodate, our open kitchen means we can't guarantee allergen-free dishes. A discretionary 12.5% service charge goes entirely to our team.

We are a cashless venue.



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