

BREAKFAST

croissant, pain au chocolate, muffin v	6
crêpes, chocolate, banana v	12
ham & cheese croissant	12
ricotta hotcakes, blueberry compote v	14
bagel, smoked salmon, cream cheese	16

EGGS

baked eggs arrabiata, sourdough *	14
florentine/royal *	14/15
porchetta ham benedict *	16
green eggs, avocado, basil pesto * v	16
steak, eggs, hash browns, mixed greens *	26

SIDES

tomatoes gf, pb	4	pork sausage gf	5
avocado gf, pb	5	hash brown gf,	5
bacon gf	5	baked beans	3
chicken sausage gf	5	spinach gf, pb	3

CICCHETTI & STARTERS

baked gnocchi romana, gorgonzola v	10
meatballs, tomato sauce, basil	14
avocado & chickpea dip, crudité pb, gf	18
calamari fritti, lemon, chili aioli	18
beef tartare, black truffle, quail egg *	18
burrata, tomato, basil gf, v	19
ahi tuna tartare, avocado, chili, mint gf *	22
grilled octopus, lemon, capers, olives gf	20

SALADS

chopped vegetables pb/gf	17
tuscan kale, pomegranate, avocado, seeds pb/gf	18
butter lettuce, sprouts, avocado, tomato pb/gf	18
add chicken / shrimp / salmon* / steak* / tuna*	8

WOOD OVEN PIZZA

buffalo mozzarella, tomato, basil v	20
'sausage' pizza, mushroom, vegan mozzarella pb	24
porchetta, artichoke, olives, mushroom, fontina	23
bresaola, burrata, wild arugula, tomato	24
black truffle, squash blossom, goat cheese v	42

PASTA

fusilli, kale pesto, parmigiano v	18
garganelli bolognese	24
cavatelli, lamb ragù, artichoke	24
agnolotti del plin, black truffle	34
spaghetti, maine lobster, chilli	42

WOOD & CHARCOAL

whole cauliflower, salmoriglio, lemon aioli gf, pb	16
eggplant parmigiana, wild arugula v	16
chicken paillard, cherry tomatoes, arugula gf	25
salmon, pesto, broccolini, castelvetro olives* gf	28
branzino, cherry tomatoes, peppers, olives gf	36

DOLCI all at 12

tiramisu *v
profiteroles & vanilla gelato v
meyer lemon & berries meringata gf, v
vegan chocolate pot, coppa gf, pb
cannoli, tartellette & brownies v
gelato & sorbetto gf, v
italian cheeses, truffle honey, crostini v
seasonal fruit, lemon sorbet gf, pb

SMOOTHIES 9

BERRY GLOW **pb**

mixed berries, acai, chia, tocotrienols, coconut yoghurt, hemp milk

BANANA **pb**

b12, maca, cinnamon, moringa protein, hemp milk

CLEAN GREEN **pb**

banana, matcha, kale, spirulina, pineapple, hemp milk

pb plant based **v** vegetarian **gf** gluten free

Please let us know if you have any allergies or dietary requirements, our dishes are made here but might contain trace ingredients.

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Gluten free bread, pasta and pizza available on request. | A 20% service charge will be added to groups of six or more.