

Antipasti

HOUSE BAKED FOCACCIA (V)	14.5	GRATINATI MISTO FRUTTI DI MARE	34
Add Garlic Butter + Parmigiano Reggiano	+3	Baked Scallops, Scampi, Mussels, Clams, Pangrattato, Lemon	
OLIVE ALL' ASCOLANA	15.5	KINGFISH CRUDO	27.5
Veal + Pork Stuffed Olives		Preserved Lemon, Sage, Capers	
ARANCINI (V)	18.5	POLPETTE AL SUGO	24.5
Funghi		Veal + Pork Meatballs, Napoli Sauce	
BURRATA (V)	24.5	CALAMARETTI E GAMBERETTI FRITTI	28.5
Roasted Bullhorn Peppers		Calamari, Prawns, Zucchini, Lemon	
BRUSCHETTA (V)	22.5	STEAK TARTARE	27.5
Gold + Purple Beetroot, Whipped Ricotta, Grilled Ciabatta		Goat's Curd, Potato Chips	
PROSCIUTTO	26	POLPO ALLA PIZZAIOLA	26
Stracciatella, Fried Pizza Dough		Charred Octopus, Tomato, Olives, Capers, Jalapeños	
SALUMI PLATE	33	POLENTA CHIPS (V)	16
House Pickles, Grissini		Cacio e Pepe Sauce	

Pasta



Speciali

SPICY RIGATONI VODKA (V)	32	THE CROWN (V)	34
Tomato, Onion, Calabrian Chilli		Filled Pumpkin + Ricotta Pasta Crown, Butter, Sage, Walnut	
RAVIOLI (V)	34	GNOCCHI ALLA BAVA (V)	34
Buffalo Ricotta Filled Spinach Pasta, Napoli Sauce		Baked Potato Gnocchi, Fontina, Parmigiano Reggiano	
MAFALDINE	39.5	SPAGHETTI GAMBERI E POMODORINI	39.5
Twelve Hour Lamb Ragù		Prawns, Cherry Tomatoes, Garlic, Chilli	
PACCHERI ALLA BOLOGNESE	36	FETTUCCINE AI FUNGHI (V)	35
Wagyu Bolognese		Mixed Wild Mushrooms, Mascarpone, Thyme	
CASUNZIEI	36	RISOTTO CON POLLO	35
Veal, Pork + Chicken Filled Pasta, Butter & Parmigiano Sauce		Chicken Ragù, 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

If you want it to snow please ask Jo!

Pizza

MARGHERITA (V)	24.5	ZUCCA (V)	25.5
San Marzano Tomato, Basil, Fior Di Latte, Parmigiano Reggiano		Roast Pumpkin, Provola, Sage Oil, Goat's Cheese	
+PROSCIUTTO	8	AGNELLO	31.5
PEPE'S-RONI	27.5	Braised Lamb, Peppers, Friarielli, Pickled Onion	
Pepperoni, San Marzano Tomato, Fior Di Latte, Parmigiano Reggiano		QUATTRO SALUMI	32.5
CAPRICCIOSA	27.5	Sopressa Salami, Pork Sausage, Prosciutto Cotto, Guanciale, Datterini Tomato, Pickled Chilli	
Shaved Ham, Artichoke, Tomato, Olives, Fior Di Latte		MARE E MONTI	34
DIABOLIK	28.5	Prawns, Clams, Mussels, Yellow Tomato, Garlic, Chilli, Parsley	
Nduja, Eggplant, Bullhorn Peppers, Zucchini, Leek, Shallots, Tomato, Basil, Stracciatella		BACON E PATATE	29.5
LA FUNGHI (V)	26	Ash Roasted Potato, Bacon, Crispy Potato Skins, Sour Cream	
Mixed Mushrooms, Buffalo Mozzarella, Truffle, Thyme		SALSICCIA	29.5
+ CRISPY PROSCIUTTO	6	Pork Sausage, Caramelised Shallots, Spinach, Sage, Fior di Latte	
		GLUTEN FREE PIZZA BASE	+4

Carne e Pesce

POLLO AL FORNO	36	200G ROMSEY RANGES		PESCE DEL GIORNO	MP
Deboned Roasted Free Range Chicken, Peppers, Soave, Herbs		GRASS FED EYE FILLET	52		
		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

STICKY TOFFEE PUDDING	16.5	PEPE'S-ROCHER	15.5	HEAVEN'S PAVLOVA	16
Vanilla Bean Ice Cream		Hazelnut Mousse, Praline Cremeux, Chocolate Shell		Meringue, Coconut Panna Cotta, Raspberries, Passionfruit Gelato, Chantilly Cream, Stardust	
BOMBOLINI ALLE MELA		TIRAMISU	16		
CARAMELLATA	16.5				
Apple Donuts, Calvados Custard					