

Hai Cenato ?

GUEST CHEF PIZZA OF THE MONTH

by Ben Tish, Culinary Director at
The Stafford London and Norma opening soon

Spiced pork, anchovy, orange & mint, pecorino,
zucchini, silano fior di latte 17.-

By Jason Atherton & Paul Hood

WEEKEND BRUNCH

1.00 per pizza will go to
Hospitality Action charity

Garlic & chilli pizza bread	4.95
Lemon, ricotta pancakes, maple syrup, poached red berries	11.-
Cacio e pepe, smoked haddock, butter poached potatoes, flat parsley	11.-
Breakfast Pizza - San Marzano tomato, sausage, prosciutto, mushroom, egg	11.5
Chargrilled vegetables, slow poached egg	11.5
Chicken, Pork & Fennel sausage in brioche, onion & thyme	12.-
add pan fried Copper Maran egg	13.5
Frittata of Heritage potato, smoked ham hock	16.-

SMALL PLATES

Pink Lady apple, little gem, gorgonzola dolce cream, candied walnuts, anchovy salad	11.-
Pecorino & wild mushroom arancini, aged prosciutto, truffle aioli	10.5
Salt baked heritage beetroots, Yellison goats curd, toasted pine nut	10.5

PASTA & RISOTTO

Risotto of wild garlic and spinach, spring peas, mascarpone, cavolo nero	13.5
Pappardelle, aged beef ragu, brown butter sage, Berkswell	17.5
Tarragon linguine, Cornish mussels, prawns, Vermouth	19.-
Penne Arrabbiata, San Marzano tomato, chilli, Olive Taggiasche	15.-

SIDES

Purple sprouting broccoli, chilli, garlic, toasted almonds	5.5
Rocket, lemon vinaigrette, parmesan	5.5
Cracked potato, garlic aioli, rosemary sea salt	5.5

PIZZA ROSSA

Homemade fennel sausage, prosciutto, stracciatella, parsley gremolata	16.-
Speck d Aosta, Nduja, spinach, anchovy, harissa & olive	15.5
Grilled muscade pumpkin, goats curd, chilli, oregano, truffle honey, parmesan	15.-
San Marzano tomato, London mozzarella, basil & parmesan	10.5

PIZZA BIANCA

Confit lamb neck, spiced aubergine, ras el hanout, yoghurt & mint	15.5
Taleggio, chanterelle mushrooms, caramelised onion, thyme & garlic	13.5
Salame Milano, gorgonzola, candied walnuts, rocket	15.-
Mozzarella, smoked pancetta, Copper Maran egg yolk, black pepper, confit Heritage potato	14.-

GRILL & SPECIALS

Cumbrian rose veal "alla Milanese," burrata, basil pesto	29.-
250g - Grilled New York striploin, salsa verde, cracked potato	31.5
Chargrilled chicken Caesar, pink lady apple, smoked pancetta, gorgonzola dolce cream, candied walnuts, anchovy	20.5
Roast Cornish cod, Ribollita - Cannellini beans, rainbow chard, San Marzano tomato	27.-
Grilled monkfish, guanciale, basil & pine nut pesto, preserved lemon	27.-
Chargrilled lamb rump, new season Jersey Royals, sprouting broccoli, ricotta	28.-



OUR SOURDOUGH PIZZA
USING BRITISH MILLED
FLOUR & LONDON MADE
MOZZARELLA

Please inform your server of any allergies or dietary requirements. Our kitchen uses nuts
& regrettably we cannot guarantee that any of our dishes are completely free of traces.
All prices include VAT, a discretionary 12.5% service charge will be added to your bill.

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Guest Negroni of the month

OLD MATE

Bulleit Rye, Cocchi Americano, Martini Bitter 10.5

* 1.00 per cocktail will go to Hospitality Action charity

SOCIAL MIXERS 9

Martini Rubino vermouth, Martini bitter, Fevertree light tonic

Fizz Screwdriver Ketel One vodka, Blood orange sherbet, Fevertree soda water

Star of Bombay, orange, Fevertree elderflower tonic

Rin Quin Quin, Beefeater Gin, Rinquinquin a la peche, Fevertree mediterranean tonic

Fernet and Cola

Monkey shoulder and Fevertree Ginger Ale

SOCIAL NEGRONIS 9

Classic

Bombay London dry, Martini bitter, Martini rubino

Contessa

Bombay infused Jasmine tea, Lillet blanc, Aperol

Sloe negroni

Plymouth sloe gin, Martini Bitter, Lillet blanc.

Sbagliato

Martini bitter, Martini rubino, Prosecco

SOCIAL SPIRTZ 9

Social Rossini

Prosecco-poached strawberry puree, elderflower, prosecco

Amalfi 75

Limoncello, Italicus bergamot liqueur, citrus, prosecco

Aperol Spritz

Aperol, prosecco, soda

BEERS, LAGER & CIDER

Subtle Fox Lager UK 4.0% 4.75

Birra Moretti Italy 4.6% 5.-

Menabrea Italy 4.8% 6.-

Brooklyn Lager 5.2% 6.-

Brewdog Punk IPA UK 5.6% 6.-

Brewdog Elvis Juice IPA 6.5% 6.-

Sassy Pear Premium Cidre France 2.5% 6.5

Sassy Apple Premium Cidre France 5.2% 6.5

Brewdog Nanny State 0.5% 6.-

NON-ALCOHOLIC 6.5

Rossini Secco

Strawberry puree, elderflower tonic

Oro Rosso

Blood orange sherbet, thyme, sicilian lemon tonic

Peach Sunrise

Peach puree, lemonade, grenadine

Rosella

Hibiscus, cranberry, citrus, soda, mint

Virgin Mary

SIGNATURE COCKTAILS

Aperitivo di Corte

Beefeater gin infused black pepper and rosemary, Lanique rose, Italicus bergamot liqueur 11.-

Sicilian Sour

Disaronno amaretto, Cointreau, lemon, foamer, apricot jam, Mediterranean tonic 10.-

Drink Optimo Maximo *Hot*

Bulleit Bourbon, Benedictine DOM liqueur, sugar syrup, earl grey tea 10.5

Italian Espresso Martini

Ketel One vodka, Frangelico hazelnut liqueur, chocolate powder, coffee, vanilla syrup 10.5

Mex-Fashioned

Del Maguey Vida Mezcal, Olmeca tequila, agave syrup, Orange bitters, lime cordial 11.-

La Serenissima

Luxardo Maraschino, Ketel One vodka, Lillet rose, strawberries, sugar syrup, lemon 10.-

The Ron E

Bacardi Reserva 8 years, Liquore Strega, lime juice, pineapple juice, Peychaud bitters 10.5

INSPIRED SOFTS

San Pellegrino limonata/orange 3.5

Fever Tree Ginger Beer 3.5

Fever Tree Elderflower Tonic 3.5

Fever Tree Sicilian Lemon Tonic 3.5

Fever Tree Mediterranean Tonic 3.5

