

Hai Cenato ?

By Jason Atherton and Paul Hood

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.-

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.-

SNACKS & SMALL PLATES

Chilli and garlic pizza bread 4.95

Cracked potato, garlic aioli,
rosemary sea salt 5.5

Cobble Lane Cured salamis and
meats, sourdough bread & Nocellara
olives 11.-

Pecorino & wild garlic arancini,
aged Prosciutto 10.5

Rocket, lemon vinaigrette,
parmesan 5.5

Pink Lady apple, little gem,
gorgonzola dolce cream, candied
walnuts, anchovy salad 11.-

Salt baked heritage beetroots,
Yellison goats curd,
toasted pine nut 10.5

English burrata, Wye Valley
asparagus, spiced hazelnuts, Gold
Rush apple & honey 12.5

Halibut crudo, orange, lime,
dill, celery 13.5

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.