

Hai Cenato ?

By Jason Atherton and Paul Hood

GUEST PIZZA OF THE MONTH

Spiced aubergine, chargrilled winter squash, wild mushroom, San Marzano tomato (Vg) 15.5

£1 per pizza will go to Hospitality Action Charity

SNACKS & SMALL PLATES

Garlic & chilli pizza bread 4.-

Pink Lady apple, little gem, gorgonzola dolce cream, candied **walnuts**, anchovy salad 9.5

Salt baked heritage beetroots, Yellison goats curd, toasted pine nut 9.-

Cobble Lane Cured salamis and meats, sourdough bread & Nocellara olives 9.5

English burrata, spiced hazelnuts, bitter winter leaves, Grand Champion pear 10.5

Pecorino & wild mushroom arancini, aged Prosciutto 9.-

PIZZA ROSSA

Homemade fennel sausage, prosciutto, stracciatella, parsley gremolata 14.5

Speck d Aosta, Nduja, spinach, anchovy, harissa & olive 14.-

Grilled muscade pumpkin, goats curd, chilli, oregano, truffle honey, parmesan 13.5

San Marzano tomato, London mozzarella, basil & parmesan 9.-

PIZZA BIANCA

Confit lamb neck, spiced aubergine, ras el hanout, mint yoghurt 14.-

Taleggio, wild mushroom, garlic, caramelised onion, thyme 12.-

Salame Milano, gorgonzola, candied **walnuts**, rocket 13.5

Cotechino, buffalo blue, caramelised onion, mozzarella, aged balsamic 14.-

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.