



CIABATTA & OLIVE OIL • GREEN OLIVES • SMOKED ALMONDS 3

## STARTERS/MAINS

- HEIRLOOM CAPRESE SALAD** 7/12  
Buffalo mozzarella, ripe tomato and basil
- HOT SMOKED SALMON** 8/15  
Focaccia, horseradish cream
- AUBERGINE PARMIGIANA** 16  
Dressed leaves, toasted garlic bread
- CHARCUTERIE & CHEESE PLATE** 10/16  
Gorgonzola, pickles and cornichons
- MEATBALLS AL FORNO** 17  
Sussex beef, pork, rich tomato and rigatoni

## SIDES

- ROCKET & PARMESAN SALAD** 5  
*with* Balsamic dressing
- TOMATO SALAD** 5
- GARLIC & ROSEMARY FLATBREAD** 5
- FRIES** 4  
*with* Maldon Salt  
or Parmesan and truffle oil

## PIZZA

- MARGHERITA** 12  
San Marzano tomatoes, Fior di Latte mozzarella, olive oil and fresh basil
- PEPPERONI HOT** 15  
Spicy Nduja sausage, Guindilla chillies, tomato, watercress and parmesan
- PROSCIUTTO** 15  
Fior di Latte, Kalamata olive, tomato sauce, rocket and pecorino
- BLACK FIG & GOAT CHEESE** 14  
Rocket and flaked almonds

## DESSERTS

- AFFOGATO** 6  
Espresso and vanilla ice cream with Cantucci biscotti
- VANILLA PANNA COTTA** 7  
*with* mango salsa
- TIRAMISU** 7  
Dark chocolate, Chantilly
- ITALIAN CHEESEBOARD** 9  
Taleggio, Pecorino and Dolcelatte

A discretionary 12.5% service charge will be added to your bill  
Please notify staff of any allergies or dietary requirements

