

## October

### SNACKS

Sicilian Nocellara Olives	4
Salted Catalan Almonds	5
Bread Basket	4
'Boquerones' Spanish Anchovies	6
Artichoke Hearts	7

### SMALL PLATES

'Pizza Rossa' Tomato, Olive Oil & Confit Garlic	4
Housemade Hummus & Flat Bread	5.5
Burrata 'Pugliese' & Arbequina Olive Oil	7
Finocchiona & Cornichones	8.5
Cheese Platter (Gorgonzola, Cossanella Alta Langa & Pecorino di Pienza)	11

### PASTA

Agnolotti Ricotta & Spinach, Anchovy Sauce & Lemon Breadcrumbs	14
<i>Vincenzo Bianco '21, Fattoria di Vaira ORG/VE (Trebiano) - Italy</i>	125ml 6.8
Tagliolini Puttanesca (Tomato Sauce, Capers & Black Olives)	13
<i>Pinot Noir '22, Coala Hills ORG/VE (Pinot Noir) - Australia</i>	125ml 6.9
Potato Gnocchi, Beef & Pork Ragù, Parmesan Cheese	14
<i>Bordeaux Rouge '18, Château Franc Baudron ORG/VE (Merlot) - France</i>	125ml 7.3

### PIZZA

Marinated Courgettes, Olive Tapenade & Burrata 'Pugliese'	12
<i>Ballena del Sur '22 ORG/VE (Semillon, Torrontes) - Argentina</i>	125ml 5.8
Italian Sausage, Friarelli, Mozzarella & Tomato Sauce	13
<i>Brich Barbera '21, Agricola Gaia ORG/VE (Barbera) - Italy</i>	125ml 6.6
Italian Tuna, Mozzarella, Pickled Onions, Capers & Tomato Sauce	14
<i>Vernaccia di San Gimignano '22, Il Lebbio ORG (Vernaccia) - Italy</i>	125ml 6.9

### DESSERT

Tiramisu	7
Chocolate & Peanut Cake, Raspberries	7.5
Gorgonzola, Honey & Walnuts	6.5

## COCKTAILS

Aperol Spritz 9	Barrel Aged Negroni 9.5	Gin & Tonic 8.5
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125 ml	175 ml	Btl
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## SPARKLING

Prosecco DOC NV, Cantina Bernardi ORG/V (Glera) – Italy (Dry, Green Apple & Pear, Classic)	7.3	36
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## WHITE

Artefact 2 '21, Finca Venta Don Quijote ORG/VE (Verdejo) - Spain (Crisp, Green Apple & Pear, Clean)	4.9	6.9	27
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Ballena del Sur '22 ORG/VE (Semillon, Torrontes) – Argentina (Fresh, Yellow Plum & Quince, Zippy)	5.8	8.1	32
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Vernaccia di San Gimignano '22, Il Lebbio ORG/VE (Vernaccia) - Italy (Fresh, White Peach & Apricot, Fruity)	6.9	9.7	40
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## ORANGE

Vincenzo Bianco '21, Fattoria di Vaira ORG/VE (Trebiano) - Italy (Mineral, Stone Fruit & Gooseberry, Natural)	6.8	9.5	37
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## RED

La Cueva '21, Vinos Inacayal ORG/VE (Carignan, Cabernet Sauvignon) - Chile (Juicy, Dark Plum & Blackberry, Peppery)	4.6	6.5	25
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Brich Barbera '21, Agricola Gaia ORG/VE (Barbera) - Italy (Crunchy, Black Cherry & Blueberry, Unfiltered)	6.6	9.2	36
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Pinot Noir '22, Coola Hills ORG/VE (Pinot Noir) - Australia (Juicy, Raspberry & Red Plum, Fresh)	6.9	9.5	39
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Bordeaux Rouge '18, Château Franc Baudron ORG/VE (Merlot) - France (Fresh, Blackcurrant & Black Cherry, Vibrant)	7.3	10.2	44
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## PINK

Reserve de Gassac '22, Pays de l'Herault ORG/VE (Grenache, Carignan) - France (Fresh, Red cherry & Redcurrant, Bright)	5.1	7.1	27
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## SWEET & DIGESTIVE

Monbazillac 'Jour de Fruit' '19, Domaine de l'Ancienne Cure ORG/VE - France / 75ml (Concentrated, White Peach & Honey, Sweet)	6.1
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Artisanal Limoncello di Amalfi, Terre di Limoni – Italy / 50ml (Refreshing, Dense, Classic)	6.5
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## BEER & SOFT DRINKS

ON TAP - Pressure Drop, Jal Session IPA 3.2% (Pint)	6
Pressure Drop, King Queen Knave NEPA 5.2% (440ml)	6.5
Pressure Drop, Pale Fire Pale Ale 4.8% (440ml)	5
Pretty Decent Beer & Co, PILSNER 4.8% (440ml)	5.6
Ichnusa, Unfiltered Lager 5% (330ml)	5
Luke's Cider, Cider 5.5% (330ml)	4.5
Lucky Saint, Unfiltered Lager 0.5% (330ml)	4.5
Momo Kombucha, Elderflower (330ml)	5
Organic Rhubarb Sprits (330ml)	4.5
Ginger Beer (275ml)	4