

9	NEGRONI
10	APERITIVO SPRITZ
8.5	AMARO MONTENEGRO & FIG LEAF SODA

ALL THREE FOR	12
CERIGNOLA OLIVES (vgn, gf)	4
FOCACCIA & HOUSE OIL (vgn)	5.5
HONEY & THYME WHIPPED RICOTTA (v, gf)	4

(gf)	COBBLE LANE CURED MEAT TRIO	7.5
(gf)	MUSSELS   GARLIC   OREGANO	9
(v, vgn*, gf)	BURRATA   TRUFFLE   RADICCHIO	9
(v, vgn*, gf)	AUBERGINE WINTONIANA	8
(vgn, gf)	CHARRED ORANGE   BITTER LEAVES	7.5
(v)	GOAT'S CURD   BRAISED LEEKS   CROSTINI	7.5
(v, vgn*, gf*)	PAPPARDELLE   CHESTNUT MUSHROOM   OXFORD BLUE   TRUFFLE	15
(gf*)	FAZZOLETTI   GRESSINGHAM DUCK   CHESTNUT   WHITE WINE	19
(gf*)	SPAGHETTI   NDUJA MEATBALLS   SAN MARZANO TOMATO   BASIL	15
(v, vgn*, gf*)	MAFALDINE   SEASONAL GREENS   NUTMEG   PANGRATTATO	12
(v*, vgn*, gf*)	TORTIGLIONI   PARSNIP   OLD WINCHESTER   PANCETTA	15
(v, vgn*, gf*)	CASSARECCE   BEANS   CAVOLO NERO   SOFRITO	13
	ADD SHORT RIB 4   NDUJA MEATBALLS 3	

ALL GLUTEN FREE PASTA DISHES WILL BE SERVED WITH CASARECCE, VEGAN PASTA WITH MAFALDINE

## LUNCH DEAL

THURSDAY & FRIDAY 12-3PM

SPAGHETTI AL POMODORO OR CACIO E PEPE

(v, vgn\*, gf\*) ADD SHORT RIB 4 | NDUJA MEATBALLS 3 (v)

+

STILL HOMEMADE MINT LEMONADE OR HOT DRINK

9.95

v = vegetarian    vgn = vegan    gf = gluten friendly    \* = option

Should you or any members of your party have food allergies, kindly inform us at your earliest convenience. While we take all precautions to minimize the risk, due to the size and nature of our kitchen, any prepared food in this kitchen is NOT guaranteed allergen-free. We recommend ordering with caution, especially for those with airborne allergies, such as gluten

Please note we are cashless venue. 10.5% discretionary service charge will be added to all the bills