

PIATTO DEL GIORNO

BRISKET AL FORNO

Jersey potatoes, carrots,
Tropea onions & horseradish · £18

ANTIPASTI



Cauliflower fritti
with spicy mint aioli · £9

Mozza Caprese
burrata, basil pesto &
cherry tomatoes on the vine · £13

Meatballs al Forno
with toasted baguette & herb butter · £13

Asparagus al Forno
with speck & Parmigiano Reggiano · £11

Courgette blossoms fritti with ricotta · £16

Prosciutto di Parma with Mozzarella di Bufala · £15

INSALATE



Nancy's chopped salad, iceberg, radicchio,
red onion, provolone, salami, cherry tomatoes,
ceci, & oregano vinaigrette · £16

Kale salad with marinated anchovies
and ricotta salata · £14

Insalata tricolore
with anchovy vinaigrette · £12

SUNDAY BRUNCH MENU



**3 COURSES AND GLASS OF
PALE FOX PROSECCO SUPERIORE · £40**

**3 COURSES AND PALE FOX
COCKTAIL SELECTION · £60**

PALE FOX COCKTAIL SELECTION

CASSIS SPRITZ -
Creme de Cassis Pale Fox Superiore · £12

CITRUS + MELON BELLINI -
Galia melon, white grapefruit,
Pale Fox Superiore · £12

PEAR SPRITZ -
Creme de Poire, lime, mint cordial,
Pale Fox Superiore · £12



Kindly note that our dishes are prepared in a kitchen where allergens are present throughout.

We cannot guarantee that any dishes or drinks will be free from trace ingredients. Please let your server know before ordering if you have any allergies or intolerances.

A discretionary 12.5% service charge will be added to your bill.

LE PIZZE



MARGHERITA tomato, fior di latte & basil · £13

SALAME tomato, fior di latte & Fresno chiles · £15

NAPOLITANA tomato, Mozzarella di Bufala, olives, anchovies,
chilli flakes & fried capers · £16

FUNGHI MISTI fontina, taleggio, fior di latte & thyme · £16

PRIMAVERA wild garlic leaves, asparagus,
fior di latte, ricotta & lemon · £16

FENNEL SAUSAGE panna, fior di latte, red onions, scallions · £15

ADD TO YOUR PIZZA

Anchovies · £1.50

CackleBean Free Range Egg · £1.50

Fennel Sausage · £2.50

Salame · £1.50



DOLCI

BUTTERSCOTCH BUDINO

Caramel sauce, sea salt, creme fraiche & pine nut cookies · £9

TORTA DELLA NONNA

With honeycomb, & pine nuts · £11

GELATO & SORBET · £8

Vanilla, Gianduia, Stracciatella, Caramel,

Olive Oil, Chai, Coconut,

Rum raisin, Salted Peanut Butter

ROSEMARY OLIVE OIL CAKE

With olive oil gelato & Maldon sea salt · £11

WHITE WINE



Lamberti Ca'Preella Soave 2017 · £37
Marmora Vermentino di Sardegna DOC 2018 · £42
Bastianich Vini Orsone Ribolla Gialla 2018 · £44
Dogheria Pinot Bianco Rubicone IGT Poderi dal Nespole 2018 · £46
Bibi Graetz Casamatta Bianco IGT Toscana Bianco 2019 · £48
Li Veli Fiano Puglia 2020 · £49
Bastianich Vini Orsone Sauvignon Blanc 2019 · £52
Alois Lageder Terra Alpina Pinot Grigio Dolomiti IGT 2020 · £60
Alois Lageder Chardonnay Alto Adige 2020 · £60
Morgassi Superiore Tuffo Gavi del Comune di Gavi DOCG 2019 · £65
Tornatore Etna Bianco 2019 · £67
Cortese Colli Tortonesi Oltretorrente 2019 · £68
Li Veli Askos Verdeca Salento 2020 · £69
Soave Classico Ca'Visco Coffele 2018 · £72
Vietti Roero Arneis 2020 · £75
Alois Lageder Forra Manzoni Bianco Biodynamic 2018 · £80
Bastianich Vespa Bianco 2016 · £85
Bianco Secco IGP Quintarelli 2019 · £99
Bianco Faye, Pojer & Sandri 2016 · £110
Terre Alte 2019 · £150
Antinori Cervaro della Sala 2018 · £180
Gaia & Rey Langhe Chardonnay 2018 · £300

ROSÉ



Filarino Sangiovese Rosato Rubicone 2020 · £37
Bulgarini Garda Classico Chiaretto DOC 2020 · £55

RED WINE



Fattorie Melini San Lorenzo Chianti DOCG 2020 · £37
Zensa Primitivo IGP Puglia 2020 · £45
La Mozza Il Forte Sangiovese 2018 · £46
Bibi Graetz Casamatta IGT Toscana Rosso 2019 · £48
Valpolicella Classico Nicolis 2019 · £49
La Mozza I Perazzi Cabernet Sauvignon 2018 · £53
Giovanni Rosso Donna Margherita Barbera d'Alba 2018 · £60
Rosso di Montalcino Talenti 2019 · £65
Alois Lageder Pinot Noir Alto Adige 2019 · £68
Valpolicella Classico Superiore Seccal 'Ripasso' Nicolis 2017 · £70
Giovanni Rosso Langhe Nebbiolo 2018 · £75
La Mozza Aragone 2011 · £77
Rosso di Valtellina Umo, Boffalora 2017 · £82
Vietti Dolcetto d'Alba Tre Vigne 2020 · £83
Vino Nobile di Montepulciano Boscarelli 2017 · £85
Castellare Chianti Classico Riserva 2018 · £90
Bastianich Vespa Rosso 2015 · £99
Nicolis Amarone della Valpolicella Classico 2015 · £110
Rocca di Frassinello 2016 · £120
Talenti Brunello di Montalcino 2016 · £140
Primofiore IGP Quintarelli 2018 · £150
Barbaresco Pora Riserva 2014 · £180
Barolo Ginestra Riserva Paolo Conterno 2013 · £190
Valpolicella Classico Superiore DOP Quintarelli 2013 · £230
Isole e Olena Cepparello 2015 · £260
Bibi Graetz Testamatta Rosso 2018 · £260
Querciabella Camartina 2003 · £280
Barolo Cicala 2012 · £300
Sassicaia 2014 · £360
Ornellaia 2008 · £400

SPARKLING WINE



Jeio Brut Bio Organic Brut Prosecco Superiore · £65
Pale Fox Prosecco Superiore · £75
Ferrari Maximum Blanc de Blanc NV · £80
Ferrari Maximum Rosé NV · £100

CHAMPAGNE



Moët & Chandon Impérial Brut NV · £90
Ruinart Rosé NV · £150
Ruinart Blanc de Blanc NV · £175

CORAVIN MOMENTS 125ML



WHITE

Bianco Secco IGP Quintarelli 2019 · £18
Bianco Faye, Pojer & Sandri 2016 · £22
Antinori Cervaro della Sala 2018 · £30

RED

Barolo Ginestra Riserva Paolo Conterno 2013 · £31
Querciabella Camartina 2003 · £33
Valpolicella Classico Superiore DOP Quintarelli 2013 · £34
Bibi Graetz Testamatta Rosso 2018 · £36

BEER



Ichhusa · £7
Peroni Red Label · £7
Birra Moretti · £7
Menabrea Blonde · £7
Peroni 0 % · £6
Peroni Gran Riserva · £9