

ANTIPASTI



Pane bianco with extra virgin olive oil · £6

Mozza Caprese, burrata, basil pesto
& cherry tomatoes on the vine · £14

Olives al Forno · £9

Cauliflower fritti with spicy mint aioli · £10

Fried potatoes with ceci, sage & rosemary · £9

Roasted romanesco cauliflower with scallions,
crème fraîche and pistacchio crumble · £14

White bean alla Toscana with radicchio & saba · £9

Butternut squash with brown butter, bitter greens & pancetta · £11

Crispy goat cheese with Umbrian lentils, prosciutto & saba · £12

Chicken liver with capers, parsley & pancetta · £9

Meatballs al Forno with toast & herb butter · £14

Arancini alla Bolognese · £11

INSALATE



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

Caesar with prawns, bagna cauda croutons
& shaved Parmigiano Reggiano · £17

Nancy's panzanella: heirloom tomatoes, celery, red onion & oregano
vinaigrette · £15

Insalata tricolore with anchovy vinaigrette · £14

Rucola, funghi & Grana Padano · £13

Insalata mista with radish, cucumbers & herbs · £10

LE PIZZE



MARGHERITA tomato, fior di latte & basil · £15

SALAME tomato, fior di latte & Fresno chiles · £17

PROSCIUTTO DI PARMA tomato, fior di latte & rucola · £17

MEAT LOVERS salame, fennel sausage, guanciale,
tomato, fior di latte · £18

PIZZA ALLA BENNO speck, pineapple, jalapeños,
tomato & mozzarella · £17

NAPOLETANA tomato, mozzarella di bufala, olives, anchovies,
chilli flakes & fried capers · £18

TOMATO Sicilian oregano & extra virgin olive oil · £14

'NDUJA Friggitelli peppers, 'nduja, tomato & smoked scamorza · £17

BURRATA Sicilian oregano, cherry tomatoes
& extra virgin olive oil · £17

LONG COOKED BROCCOLI caciocavallo, fior di latte,
onions & chilli flakes · £17

BUTTERNUT SQUASH with mascarpone, pancetta,
sage & pumpkin seeds · £17

FUNGHI MISTI fontina, taleggio, fior di latte & thyme · £17

PRAWN aglio e olio, fior di latte & lemon · £18

GOAT CHEESE leeks, scallions, garlic & pancetta affumicata · £17

BRUSSELS SPROUTS panna, red onion, pancetta, chilli flakes,
pecorino romano & parmigiano reggiano · £17

FENNEL SAUSAGE panna, fior di latte, red onions, scallions · £16

ADD TO YOUR PIZZA

Anchovies · £2.00 - CackleBean Free Range Egg · £2.00

Fennel Sausage · £3.00 - Salame · £2.00

SALUMI E MOZZARELLA



Prosciutto di Parma and Mozzarella di Bufala · £16

Mozzarella di Bufala with Cantabrian anchovies
& garlic toast · £16

SELECTION OF CURED MEATS

Speck · £9

Coppa · £9

Salami Sardo · £9

Mortadella · £9

Sopressata · £9

Bresaola · £10

Prosciutto di Parma · £12

Affettati Misti · £20

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.

WHITE WINE



Lamberti Soave DOC Ca'Preella 2021 · £27
Marmora Vermentino di Sardegna DOC 2018 · £29
Poderi dal Nespole Rubicone IGT Pinot Bianco Dogheria 2020 · £31
Bibi Graetz Toscana IGT Casamatta 2020 · £33
Li Veli Salento IGT Fiano 2020 · £39
Bastianich Friuli Colli Orientali DOC Ribolla Gialla Vini Orsone 2018 · £44
Alois Lageder Vigneti delle Dolomiti IGT Pinot Grigio Terra Alpina 2020 · £48
Bastianich Friuli Colli Orientali DOC Sauvignon Vini Orsone 2021 · £52
Alois Lageder Alto Adige Chardonnay 2020 · £55
Morgassi Superiore Gavi del Comune di Gavi DOCG Tuffo 2020 · £59
Tornatore Etna Bianco 2020 · £64
Li Veli Salento IGT Verdeca Askos 2020 · £69
Bastianich Venezia Giulia IGT Vespa Bianco 2017 · £85
Quintarelli Giuseppe Veneto IGT Bianco Secco 2020 · £99
Pojer e Sandri Vigneti delle Dolomiti IGT Bianco Faye 2016 · £110
Colli Orientali del Friuli DOC Terre Alte 2019 · £150
Antinori Umbria IGT Cervaro della Sala 2018 · £180
Gaia & Rey Langhe DOC Chardonnay 2018 · £300

ROSÉ



Poderi dal Nespole Rubicone IGT Sangiovese Rosato Filarino 2020 · £29
Bulgarini Garda Classico DOC Chiaretto 2020 · £50

RED WINE



Fattorie Melini Chianti DOCG San Lorenzo 2020 · £28
Zensa Puglia IGT Primitivo 2020 · £30
Bibi Graetz Toscana IGT Casamatta 2019 · £33
Nicolis Valpolicella DOC Classico 2019 · £36
La Mozza Maremma DOC Sangiovese Il Forte 2018 · £40
La Mozza Maremma DOC Cabernet Sauvignon I Perazzi 2018 · £45
Giovanni Rosso Barbera d'Alba DOC Donna Margherita 2018 · £50
Alois Lageder Alto Adige DOC Pinot Noir 2019 · £55
Talenti Rosso di Montalcino DOC 2019 · £61
Giovanni Rosso Langhe DOC Nebbiolo 2018 · £73
La Mozza Maremma Aragone 2011 · £75
Vietti Dolcetto d'Alba DOC Tre Vigne 2020 · £83
Boscarelli Vino Nobile di Montepulciano DOCG 2018 · £85
Castellare Chianti Classico Riserva DOCG 2019 · £90
Bastianich Venezia Giulia IGT Vespa Rosso 2015 · £99
Nicolis Amarone Della Valpolicella Classico DOCG 2015 · £110
Rocca di Frassinello Maremma Toscana DOC 2016 · £120
Giovanni Rosso Barolo DOCG 2017 · £130
Talenti Brunello di Montalcino DOCG 2017 · £140
Quintarelli Giuseppe Primofiore Veneto IGP 2018 · £150
Produttori del Barbaresco Barbaresco DOCG Riserva Pora 2014 · £180
Paolo Conterno Barolo DOCG Ginestra 2016 · £190
Quintarelli Giuseppe Valpolicella Classico Superiore DOP 2013 · £230
Isole e Olena Toscana IGT Cepparello 2015 · £260
Bibi Graetz Toscana IGT Testamatta 2019 · £260
Querciabella Toscana IGT Camartina 2003 · £280
Poderi Aldo Conterno Barolo DOCG Bussia Cicala 2012 · £300
Tenuta San Guido Bolgheri Sassicaia DOC 2014 · £360
Tenuta dell'Ornellaia Bolgheri DOC Superiore Ornellaia 2008 · £400

SPARKLING WINE



Bisol Valdobbiadene Prosecco Superiore DOCG Brut Jeio NV · £50
Ferrari Trento DOC Blanc de Blancs Maximum NV · £80
Ferrari Trento DOC Rose Maximum NV · £100

CHAMPAGNE



Moët & Chandon Impérial Brut NV · £75
Ruinart Rosé NV · £175
Ruinart Blanc de Blanc NV · £185

CORAVIN MOMENTS 125ML



WHITE

Quintarelli Giuseppe Veneto IGT Bianco Secco 2020 · £18
Pojer e Sandri Vigneti delle Dolomiti IGT Bianco Faye 2016 · £22
Antinori Umbria IGT Cervaro della Sala 2018 · £30

RED

Giovanni Rosso Barolo DOCG 2017 · £21
Querciabella Toscana IGT Camartina 2003 · £33
Quintarelli Giuseppe Valpolicella Classico Superiore DOP 2013 · £34
Bibi Graetz Toscana IGT Testamatta 2019 · £36

BEER



Beer 0 % · £4
Ichnusa · £5
Peroni Red Label · £5
Birra Moretti · £5
Menabrea Blonde · £5
Peroni Gran Riserva · £9

DOLCI



AFFOGATO WITH CHAI GELATO · £7

BUTTERSCOTCH BUDINO · £9

CARAMEL COPPETTA WITH SPANISH PEANUTS · £9

PUMPKIN GELATO PIE · £10

with rum raisin sauce, crème fraîche & candied pecans

ROSEMARY OLIVE OIL CAKE · £11

with olive oil gelato & maldon sea salt

THE MOZZA SUNDAE · £10

Vanilla gelato, chocolate sauce,
caramel sauce, cherries & nuts

CHOOSE UP TO 3 FLAVOURS · £8

GELATO & SORBETTO

Vanilla

Gianduia

Strawberry & Hibiscus

Cookies and Cream

Coconut Stracciatella

Pistacchio

Caramel

Olive oil

Chai

VINI DA DOLCE



Nicolis Recioto della Valpolicella Classico 2017 50cl · £12 / £55

Castellare di Castellina San Niccolo Vinsanto del

Chianti Classico 2015 37.5cl · £66

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.

DIGESTIVI



Cynar · £8

Averna · £9

Amaro Montenegro Liqueur · £9

Amaro Ramazzotti · £11

Amaro Lucano Anniversario · £12

Cocchi Dopo Teatro Vermouth Amaro · £13

Cinzano Amaro Savoia / Bot.1970s · £30

Amaro Ramazzotti / Bot.1950s · £50

GRAPPA



Nardini Grappa Riserva · £12

Tosolini Grappa di Merlot · £13

Tosolini Grappa di Chardonnay · £14

Capovilla Grappa di Bassano 2015 · £18

Capovilla Grappa di Barolo 2009 · £20

Tosolini 2001 Grappa / Oloroso Sherry Cask · £22

Capovilla Grappa di Brunello 2010 · £25

Nonino Picolit Grappa · £30

WINE BY THE GLASS & QUARTINO



SPARKLING

Ferrari Trento DOC Blanc de Blancs Maximum NV · £17

WHITE

Lamberti Soave DOC *Ca'Preella* 2021 · £6.50 / £7.50

Marmora Vermentino di Sardegna DOC 2018 · £7 / £8

Poderi dal Nespole Rubicone IGT Pinot Bianco *Dogheria* 2018 · £7.50 / £8.50

Bibi Graetz Toscana IGT *Casamatta* 2020 · £8 / £9

Li Veli Salento IGT Fiano 2020 · £9.50 / £10.50

Alois Lageder Vigneti delle Dolomiti IGT Pinot Grigio Terra Alpina 2020 · £11 / £12

Bastianich Friuli Colli Orientali DOC Sauvignon Vini Orsone 2021 · £12.50 / £14.50

ROSÉ

Poderi dal Nespole Rubicone IGT Sangiovese Rosato *Filarino* 2020 · £7 / £8

Bulgarini Garda Classico DOC Chiacetto 2020 · £13 / £15.50

RED

Fattorie Melini Chianti DOCG *San Lorenzo* 2020 · £7 / £8

Zensa Puglia IGT Primitivo 2020 · £7.50 / £8.50

Bibi Graetz Toscana IGT *Casamatta* 2019 · £8 / £9

Nicolis Valpolicella DOC Classico 2019 · £8.50 / £10.50

La Mozza Maremma DOC Sangiovese *Il Forte* 2018 · £9.50 / £10.50

La Mozza Maremma DOC Cabernet Sauvignon *I Perazzi* 2018 · £11 / £12

Alois Lageder Alto Adige DOC Pinot Noir · £12.50 / £13.50



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.

COCKTAILS DELLA CASA



ITALY CALLING

Tanqueray gin, Cocchi di Torino, lime, Sicilian orange bitters · £10.50

ROSEMARY AMERICANO

Select Aperitivo, rosemary Cocchi Americano, grapefruit soda · £10.50

ITALIAN 75

Cocchi Americano, blueberry cordial, Ferrari Blanc de Blancs · £11.00

FENNEL SOUR

Tanqueray, fennel seed syrup, lemon, egg white, Soave · £11.00

LA STREGA DI MOZZA

Liquore Strega, Tequila, Mezcal,
orange and lemon juice, egg white · £11.50

PEAR SPRITZ

Creme de Poire, lime, mint cordial,
Prosecco · £11.00

GIANDUIA OLD FASHIONED

Roasted hazelnut Takamaka Spiced Rum,
coco nib syrup, Angostura Bitters · £11.00

RED HOOK

Rittenhouse Rye, Punt e Mes, Maraschino · £11.50

MOZZA MARTINI

Olive infused gin or vodka, olive brine, Chazalettes dry vermouth,
basil + olive brine oil · £11.50

BIRRE



Beer 0 % · £4

Ichnusa · £5

Peroni Red Label · £5

Birra Moretti · £5

Menabrea Blonde · £5

Peroni Gran Riserva · £9

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.