

## ANTIPASTI



Cauliflower fritti  
with spicy mint aioli · £10

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

Meatballs al Forno  
with toast & herb butter · £14

Prosciutto di Parma with Mozzarella di Bufala · £16

Arancini alla Bolognese · £11

## INSALATE



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

Caesar with Cantabrian anchovy,  
prawn and bagna cauda croutons · £17

Insalata mista with radish, cucumbers & herbs · £10

## 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 · £11.50

**PEACH BELLINI** -  
Peach puree,  
Pale Fox Superiore · £11.50

**PEAR SPRITZ** -  
Creme de Poire, lime, mint cordial,  
Pale Fox Superiore · £11.50



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.

## LE PIZZE



**MARGHERITA** tomato, fior di latte & basil · £15

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

**NAPOLETANA** tomato, Mozzarella di Bufala, olives, anchovies,  
chilli flakes & fried capers · £18

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

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

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

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

### ADD TO YOUR PIZZA

Anchovies · £2.00

CackleBean Free Range Egg · £2.00

Fennel Sausage · £3.00

Salame · £2.00



### DOLCI

#### **BUTTERSCOTCH BUDINO**

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

#### **GELATO & SORBETTO** · £8

Vanilla, Gianduia, Caramel,  
Olive Oil, Chai, Pistacchio, Cookies & Cream  
Coconut, Strawberry & Hibiscus

#### **BANANA GELATO PIE**

with crème fraîche and hot fudge · £11

## WHITE WINE



Lamberti Soave DOC Ca'Preella 2021 · £27  
Marmora Vermentino di Sardegna DOC 2021 · £29  
Poderi dal Nespole Rubicone IGT Pinot Bianco Dogheria 2020 · £31  
Bibi Graetz Toscana IGT Casamatta 2020 · £33  
Li Veli Salento IGT Fiano 2021 · £39  
Bastianich Friuli Colli Orientali DOC Ribolla Gialla Vini Orsone 2019 · £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 2021 · £29  
Bulgarini Garda Classico DOC Chieretto 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 2020 · £55  
Talenti Rosso di Montalcino DOC 2019 · £61  
Giovanni Rosso Langhe DOC Nebbiolo 2018 · £73  
La Mozza Maremma Aragone 2011 · £75  
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 2014 · £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 2014 · £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