

SWEET THURSDAY

ANTIPASTI & SALAD

Olives £3

Flat Bread rosemary oil, salt & black pepper £3

Burrata w/ heirloom tomatoes and crispy Parma ham (GF) £8 (V) £7.5

Panzanella salad tomatoes, olives, roasted peppers, caper berries, basil & croutons (V) £8, w/ burrata £11

Beetroot salad w/ rocket, crispy leaves, aged ricotta and pistachio (GF) £8.5

Mixed leaf salad £5

All salads made with honey & mustard dressing
Ask your server for vegan options

NUNO'S WOOD-FIRED PIZZETTE OR NO DOUGH SMALL PLATES

Lardo di Colonnata toasted walnuts & rosemary oil £8

Beef Tartare Cacklebean egg, pickled red onion, pine nuts and fresh chilli £12.5

Secrets Oak Smoked Trout marinated trout roe and dill crème fraiche £12

Mushroom and Burrata baked and raw mushroom, parsley, basil and rosemary oil £8

Cauliflower & Caponata roasted cauliflower, caponata, pine nuts and beetroot hummus £8

MAINS

Short Rib with celeriac puree, crushed new potatoes and greens £16

Tuna Tartare Ravioli w/ tropea onion, yellow confit cherry tomatoes, clams & samphire £15

Cacio & Pepe Homemade cacklebean egg tagliolini with pecorino, parmesan and black pepper £11

For **Gricia** add guanciale £13

For **Carbonara** add guanciale & egg yolk £15

Spring risotto w/ asparagus, broad beans, peas and wild garlic £12 (V) Pecorino / (VG) vegan Parmesan

PUDDING

Panna cotta w/ coulis £6

Nutella Gnocchi £5
add 1 scoop of ice cream: + £2

Tiramisu £6.5

Affogato £5

Gelato Sandwich with brioche £5.5

Gelato/Sorbet (VG) scoops £2

Gelato chocolate, vanilla, pistachio, ambassador, mint choc chip, coconut. **Sorbet** (DF) - strawberry, passion fruit, lemon.

PIZZA

MARINARA (VG) £8.5

Tomato, garlic, olives, capers, oregano (no cheese)

MARGHERITA (V) £8.5

Tomato, mozzarella, basil

SALSICCIA £12

Tender stem broccoli w/ sausage, chilli, mozzarella & caramelised onion

BUFALOTTA (V) £13

Confit red tomatoes, buffalo mozzarella, basil

CRUDO £12.5

Prosciutto crudo, rocket, tomato, mozzarella, parmesan

SALAME £12.5

Salame, tomato, mozzarella, scamorza, chilli, black olives

ZUCCHINI (V) £11

Courgette cream base, mozzarella, roasted yellow courgettes, gremolata, pecorino

NDUJA STRACCIATELLA £13

Pea and pistachio pesto base, nduja, cheese, basil

CARBONARA £13

Baked pecorino, parmesan, guanciale, soft confit egg yolk, black pepper

CAPRICCIOSA £13

Tomato sauce, mozzarella, ham, mushroom, olives, artichoke

PORCHETTA £12

Roasted fennel base, sliced pork belly, mozzarella, scamorza, fennel and lemon oil

KIDS

PIZZA - Margherita £6

PASTA - Penne, tomato sauce £6

OUR PIZZAS ARE MADE NEAPOLITAN STYLE.

ASK FOR "WELL DONE" AND WE WILL COOK A BIT MORE

OUR PIZZETTE ARE THE BRAINCHILD OF NUNO MENDES,
THEY ARE CLOSER TO A ROMAN STYLE, SMALLER AND FULLY LOADED

GLUTEN-FREE PIZZA DOUGH - ADD £2.50 / VEGAN MOZZARELLA - ADD £2

TOPPINGS £1 - olives, capers, rocket, egg, mushroom, mozzarella, chillies

TOPPINGS £1.50 - buffalo mozzarella, salame, sausage, prosciutto crudo, ham, nduja, anchovies, artichokes

DIPS £1.50 - basil aioli, tomato jam, romanesco, beetroot hummus, gorgonzola ranch

(VG) **Vegan** (GF) **Gluten Free** (DF) **Dairy Free**

Please advise if you have any food allergy, intolerance or dietary requirements.

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DRINKS

COCKTAILS

- Aperol Spritz 8.50
- Campari Spritz 8.50
- Campari Soda 6.00
- Negroni 8.00
- Limoncello & Tonic 6.00
- White Port & Tonic 6.00
- Vermouth Frizzante 6.00

MOCKTAILS

- Tom Collins 0% 4.50
- Raspberry Mojito 0% 4.50

SPIRITS

- Hendricks Gin 3.30 / 6.00
- Ketel One Vodka 4.00 / 7.00
- Bulleit Bourbon 3.50 / 8.00
- Glenfiddich 12yr 3.50 / 6.50
- Jameson 3.50 / 6.50
- Sailor Jerry Rum 3.50 / 6.50

DIGESTIFS

- Amaretto Disaronno 3.50 / 6.50
- Sambuca Colazingari 3.50
- Artisan Italian liquorice liqueur 4.00
- Limoncello di Ravello 4.00
- Grappa di Bassano 4.50
- Brandy Villa Zarri 10yr 4.50

DESSERT WINES

- Passito di Pantelleria 125ml 4.50
- Isola Augusta Friulano 125ml 4.50
- Port - dry white / red 125ml 4.50

TEAS

- 2.20
- Ever-so-English Breakfast
- The Earl of Grey
- Sweet Chamomile
- Proper Peppermint
- Queen of Green
- Whiter than White
- Fresh mint and honey

SOFT DRINKS

- Still water 1.50 (S) / 3.00 (L)
- Sparkling water 1.50 (S) / 3.00 (L)
- Coke / Coke Zero 2.20
- Tonic 2.00
- San Pellegrino sparkling 2.20
(orange, lemon, blood orange, grapefruit)
- Frobishers Juices 2.20
(apple, orange, cranberry)

QUIRKY

- Ginger Beer 200ml Alcohol-free 2.00
- Umbrella
Ginger Beer 330ml (5%) 4.00
Teeling whiskey ginger beer (5.5%) 4.50
- Kombucha FIX8 4.50
Raw Fermented Tea - unpasteurized -
(Ginger/ Strawberry Tulsii/ Citrus saffron)

CIDERS

- Kentish PIP 330ml (4%) 3.70
- Umbrella Cider 330ml (5%) 4.00
- Aspall Cyder 500ml 5.50
Apple (5.5%) / Blush (4%)
- Turners Cider 500ml 5.50
Pear (4%) / Elderflower (5.5%)
- Oliver's Perry
Medium Blend (6%) 330ml 4.00
Classic (5.8%) 500ml 5.50
- Ascencion - Purple Haze 330ml 3.70
Blackcurrant & Lemonade (4%)

COFFEE

- Babyccino 0.50
- Espresso / Macchiato 1.60
- Double espresso 2.00
- Double espresso macchiato 2.10
- Cappuccino 2.25
- Latte / Flat white 2.25
- Mocha / Hot Chocolate 2.50

Decaf coffee & oat milk available

BEERS

- Braybrooke Session Lager
Pint 5.00
1/2 2.60
- Malt Coast 330ml cans 4.50
Pale Ale (4.2%)
IPA (5.3%)
Table Saison (3.6%)
- 40FT Brewery 440ml cans 6.00
40FT Dalston Sunrise Pale Ale (4.4%)
- Lost and Grounded 440ml cans 4.80
Helles Unfiltered Lager (4.4%)
- Stone and Wood 330ml bottles 4.50
Pacific Ale Australian Pale Ale (4.4%)
- Brixton Brewery 330ml 4.60
Electric IPA (6.5%)
Low Voltage Session IPA (4.3%)
Reliance Pale Ale (4.2%)
Coldharbour Lager (4.4%)
Defiance Pale Ale (4.5%) (GF)
- East London Brewery 500ml 5.00
Pale Ale (4%)
Foundation Bitter (4.2%)
Jamboree Golden Ale (4.8%)
Cow Catcher APA (4.8%)
- Partizan 330ml
Saison Lemongrass (3.8%) 4.00
Porter (6%) 4.00
- Brick Brewery 330ml can 4.10
Berry Sour (5.8%)

LOW ALCOHOL 330ml bottles

- Bitburger Alcohol-free beer 2.80
- Days Brewing Alcohol-free beer 3.40
(Lager / Pale Ale)

Some of our craft beers are seasonal and/or in limited supply, so the brands named may not always be available.