

Four courses to share

SMALL PLATES

£45 Per Person

Focaccia

Puglian olive oil & aged balsamic vinegar

Arancini

Fried risotto with taleggio

Burratina e Pomodoro

Roasted pomodorini, pesto alla genovese & Puglian olive oil

Bruschetta Pomodoro

Italian tomatoes, garlic, basil & Puglian olive oil

Prosciutto di Parma

16 months aged sweet nutty & rich

PRIMI

PIZZA

Bosco

Fior di latte mozzarella, tomato, grana padano, olive oil & basil

PASTA

Pappardelle Ragù di Manzo

5 hour beef shin ragù, grana padano & egg pappardelle

SECONDI

Burrata Caprese

Italian tomatoes, burratina, basil, aged red wine vinegar & Puglian olive oil

Porchetta

*Slow roasted pork loin & belly with rosemary, garlic, fennel, mostarda & crackling*BISTECCA
DI MANZO*36oz sirloin steak, wood roasted on the bone, with wood roasted potatoes & salsa verde*

55 additional supplement

For two people to share

DOLCI

Tiramisu

Savoiardi biscuits, coffee, chocolate & whipped mascarpone

Gratuities

A discretionary optional service charge of 12.5% will be added to your bill. All gratuities go directly to the staff.

Dietary

Please make your server aware of any allergies you may have. Due to us working in open kitchens with fresh produce, we cannot give a 100% guarantee that allergens are not present in any given dish.

