

M E N U  
D E L  
G I O R N O

mon - wed 8am to 10pm  
thurs - fri 8am to 11pm  
saturday 9am to 11pm  
sunday 9am to 10pm

**CICCHETTI / small bites**

- V **Fettunta** 5  
house made ciabatta rubbed with garlic & olive oil
- V **Nodini** 6  
garlic & rosemary breadknots
- V **Olive** 6  
warm marinated bariole olives
- Sperlani** 9  
fried lake erie smelts, fennel salt & dill zabaglione
- V **Zucca** 12  
fried delicata squash, mascarpone & saba
- Gnocco Fritto** 14  
pillows of fried dough & warm 'nduja
- V **Mozzarella** 14  
house made fresh stretched mozzarella & olive oil
- Antipasti** 19  
daily selection of cured meats, cheese & preserved vegetables

**PIATTI FREDDI / cold plates**

- V **Cavolo Nero Cacio e Pepe** 10  
"we the roots" tuscan kale, salamoia dressing, pecorino & black pepper
- V **Arancia Rossa** 12  
blood orange, agrodolce olives, & tropea onion
- V **Barbabietole** 12  
roasted beets, gorgonzola crema, pumpkin seed & rosemary
- Tonno** 14  
albacore tuna crudo, squid-ink salt, fennel & pepperoncino
- V **Burrata** 29  
house made truffle stuffed burrata cheese (210g)

V vegetarian

**PIZZE / pizza**

pugliese style pizza, made traditionally with high protein bread flour & yukon gold baked potato 8" / 12"

- V **Margherita** 12/21  
tomato passata, fior di latte & basil
- Pepperoni** 12/21  
tomato passata, cacciatore sausage & fior di latte
- V **Cacio e Pepe** 12/21  
besciamella, mozzarella, pecorino, & black pepper
- Salumi** 14/24  
tomato passata, scallion, scamorza, salumi & pepperoncini
- Mortadella** 14/26  
wildflower honey, pistachio & mascarpone
- V **Funghi** 14/28  
honey mushrooms, gorgonzola & mascarpone
- V **Tartufo** 21/42  
tomato passata, stracciatella cheese & black truffle

**PASTE / fresh pasta**

- V **Fettuccine Alfredo di Lelio** 16  
parmigiano reggiano & emerald grasslands butter
  - Rigatoni All'Amatriciana** 17  
tomato passata, guanciale, onion soffritto & pecorino cheese
  - Cavatelli al Forno** 18  
oven-baked semolina pasta bolognese & smoked mozzarella
- SPUNTINI / hot plates**
- Polpette** 15  
veal & ricotta meatballs, tomato passata, cured grapes & pine nuts
  - V **Parmigiana Bianca di Melanzane** 16  
oven-baked eggplant, besciamella, smoked mozzarella & ricotta
  - Bombolone Burger** 17  
beef & lardo burger, smoked mozzarella, giardiniera & chili mayo served on a fresh bombolone bun with delicata squash rings
  - Merluzzo** 19  
atlantic cod, coco bianco beans, persall lentils & guanciale
  - Bistecca Alla Pizzaiola** 24  
seared 14 hr short rib steak & garlic marinara sauce

<b>COCKTAILS /</b> cocktails	2-3oz	<b>FRIZZANTE /</b> sparkling	5oz	btl	<b>ROSATI /</b> rosé	5oz	btl
<b>Spritz Armonia</b> aperitivi blend, lemon, white wine, soda, mint	13	<b>Biancavigna Glera Garganega</b> veneto dry, delicate and fruity with a hint of yeast, balanced & aromatic	12	55	<b>Bricchi Astigiani Barbera</b> piemonte firm & savoury with fruity freshness, delicately peachy on the nose, floral hints on the aromatic finish.	12	55
<b>Il Carrozzino</b> vecchia romagna, limoncello, orange bitter	13	<b>Principi di Porcia Spumante Rose</b> friuli pinot nero, chardonnay & refosco, complex, fruity & round with a dry finish.	12	55	<b>The Vinum Cerasuolo d'Abruzzo</b> abruzzo organic wine with scents of rose wild herbs & red fruits, fresh & mineral		70
<b>Granato</b> Grey Goose Vodka, House Grenadine, Grapefruit, Lime, Orange Bitters	14	<b>Bonarda Bisi La Peccatrice</b> lombardia croatina grapes for this sparkling red wine. hint of red ripe fruit with a dry finish		65	<b>ROSSI /</b> red	5oz	btl
<b>Manhattan Siciliano</b> four roses bourbon, amaro averna, buca bitters	14	<b>Barone Pizzini Animante</b> lombardia franciacorta. chardonnay, pinot nero, pinot bianco, flowers, citrus, acacia honey, apricot & dried fruit		95	<b>Dissegna Merlot</b> veneto organic medium body wine, spices with a hint of herbs & macerated fruit	12	55
<b>Limonata Forte</b> bombay sapphire gin, sambuca, st.germain, prosecco, lemon & soda	14	<b>BIANCHI /</b> white	5oz	btl	<b>Frecciarossa le Praielle</b> lombardia organic, barbera with notes of ripe red fruits & spices, full, warm, balanced	14	65
<b>Vecchia Scuola</b> bourbon, cocchi dopo teatro, maple	15	<b>Cesconi Pinot Grigio</b> trentino full flavoured, fruit forward with a light & refreshing grapefruit finish	13	60	<b>Titianus Refosco</b> friuli rich and elegant, with notes of blackberry, black pepper, roast espresso, and liquorice	14	65
<b>Bucaneve</b> vodka, martini dry, martini bianco, citrus, lavender bitters	15	<b>Tenuta del Priore Pecorino</b> abruzzo ripe and structured. hearty orange peel & spice notes, persistent finish.	13	60	<b>Begali Lorenzo Valpolicella</b> veneto fresh and fruity with cherry and red fruits notes.	14	65
<b>Dalla Casa</b> allow us to create a cocktail to suit your mood, all cocktails contain at least 1.5oz of alcohol	15	<b>Dissegna Chardonnay</b> veneto scents of white fruits and crusty bread, long persistence and hits of greens	14	65	<b>Badia di Morrone Taneto</b> toscana syrah, sangiovese & merlot blend, delicate aromas of cinnamon, chocolate, & black pepper long & full finish		65
<b>BIRRE /</b> beer		<b>Verdicchio Collestefano</b> toscana fragrance of vegetal notes of ginger and cardamom, fruity bouquet with unripe nectarine	14	65	<b>Parusso Dolcetto d'Alba</b> piemonte violet & red fruits, full bodied, persistent & fresh		75
<b>Peroni Nastro Azzurro</b> premium lager, crisp & refreshing 330ml bottle	7	<b>Dissegna Lison</b> veneto floral on the nose with notes of white & yellow fruits with a hint of walnut to finish		60	<b>Montebernardi Chianti Classico</b> toscana biodynamic and organic. aromas of cranberry, wild cherry, red plums, spice & long finish		80
<b>Glutenberg</b> blonde, airy, lemony. gluten free 473ml can	10	<b>Sillery White Pinot Nero</b> lombardia white flowers and citrus aromas and balsamic overtones. rich, velvety and well-balanced.		65	<b>Gulfi Cerasuolo di Vittoria</b> sicilia organic nero d'avola and frappato, fresh with hint of red cherry and a dry finish		90
<b>Muddy York Derby Stout</b> dark with persistent roasted flavour 473ml draught	10	<b>Poggio Stenti Vermentino</b> toscana fruity aromas with notes of citrus, & tropical fruit slightly herbaceous with hints of sage leaves & mineral character.		70	<b>Sandro Fay Valtellina Superiore</b> lombardia nebbiolo grapes, red and black berries, wildflowers, cedar & fresh-cut herbs		100
<b>Menabrea Bionda</b> blonde lager, malty & hoppy 473ml draught	12	<b>Sergio Mottura Grechetto</b> toscana flavours of flowers & exotic fruits with an aromatic bouquet, full & fruity. warm, crisp & persistent with a delicately tannic finish		75	<b>Barbaresco Nada Fiorenzo</b> piemonte firm with deep tannins, notes of black fruits & leather, persistent long finish		120
<b>Menabrea Ambrata</b> amber lager, caramel & toffee notes 473ml draught	12	<b>Bastianich Sauvignon Blanc</b> friuli grapefruit aromas, herbs, gooseberry, fresh & elegant with roundness on the palate, good acidity & long, refreshing finish		75	<b>Brunello di Montalcino Canalicchio</b> toscana red berry fruit, mineral overtones, delicate spices, supported by generous acidity, restrained tannin & balsamic notes		160
<b>Southbrook Wild Fermented Cider</b> moderate effervescence, dry, tannic apple flavour 750ml bottle	35				<b>Parusso Barolo</b> piemonte sweet spices at the nose with notes of cherry, mint and a hint of liquorice. well balanced tannins		165