NIBBLES

Jamon croquettes 15.5 romesco

Arancini 15.5 aioli + pesto

Duck terrine 18 (df, gfo) condiments + sourdough Sourdough and oil 7.5 Parafield olives 8.5 Harefield pistachios 8.5

Chicken liver paté 19.5 condiments + sourdough

CHARCUTERIE & CHEESE Sliced in-house to order. Served with matching accompaniments

Jamon Iberico de Bellota 25.5 Produced in the hills of Salamanca, Guijuelo. Aged 5 years

Prosciutto di Parma D.O.P 17 Cured in the Apennie Mountains. Cured 20 months

Cappocollo 14 Cured pork fillet and neck

Mortadella 11.5 Pork luncheon sausage originated from Bologna

Saucisson Sec 15.5 Classic French dry pork sausage

Tartufo Salami 15 Dotted with shavings of Tuscan black truffle

Burrata 15.5 Decadent buffalo mozzarella filled with stracciatella

Comté Marcel Petit 14 Hard cow's milk cheese, aged 24 months

Gorgonzola 14 Sharp and creamy Italian blue vein

 Taleggio
 11

 Semi soft, washed rind cow milk

Lingot d'Argental 13 Bloomy rind brie originating from Lyon

Manchego 11 Firm sheep milk, originating from La Mancha

BIGGER

Prosciutto ragu pasta 22 pesto + parmesan

Fried gnocchi 21 tomato sugo + bocconcini

TINNED SEAFOOD

Sardines 14 in oil

Anchovies 15.5 in oil

Stuffed squid 15.5 in ink

Scallops 18 in vieria sauce

Calamari 15 in salsa americana

Razor Clams 18.5 in natural brine

Bonito Tuna 17 in olive oil

Sardines 14 in tomato

DESSERTS

Tiramisu 12.5 Cannoli 8.5 Dolce de Leche Affogato 12.5 Cafe Crema 4.5

*gf - gluten free, *df - dairy free, *v - vegetarian, *gfo - gluten free option available, *dfo - dairy free option available*