## 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

BIGGER

Prosciutto ragu pasta 22
pesto + parmesan
Fried gnocchi 21
tomato sugo + bocconcini

## 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

## 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

