



SPUNTINI

Woodfired Bread **VE**
Confit Garlic, Rosemary 12

Olives **GF**
Anchovies, Guindillas, Lemon 14

Arancini **V**
Cacio e Pepe, Aioli 6pp

Pickled Mussels **GF**
Chilli, Saffron, Crisps 21

Burrata **GF**
Salumi XO, Aleppo 20

Crispy Sprouts **V, GF**
Labneh, Za'atar, Mint 21

Caprese **V, GF**
Tomato, Buffalo Mozzarella, Basil 19

Cured Trout **GF**
Crème Fraîche, Capers, Dill 27

Carpaccio **GF**
Wagyu Bresaola, Artichoke, Pecorino 26

PIZZA

Margherita **V**
Tomato, Fior di Latte, Basil 22

Monte Carlo
Tomato, Fior di Latte, Smoked Ham,
Mascarpone, Chives 27

Big Peppa
Tomato, Fior di Latte, Pepperoni,
Chimichurri 29

Killa Beez
Tomato, Fior di Latte, Hot Sopressa,
Honey, Pecorino 28

Robinito
Tomato, Fior di Latte, Onion Jam, Rocket,
Stracciatella, Prosciutto 32

Boscaiola **V**
Fior di Latte, Wild Mushroom,
Confit Garlic, Pecorino 28
add Prosciutto 5

Queen Envy **V**
Fior di Latte, Pea Purée, Zucchini, Feta,
Mint, Pine Nut 29

Krillin
Fior di Latte, Prawn, 'Nduja,
Sun Dried Tomato 32

PASTA

Verde
Pork Sausage, Cavolo Nero,
Mafaldine 28

Gin **V**
Tomato, Chilli, Parmigiano,
Rigatoni 30

Ragu
Braised Lamb, Parmigiano,
Pappardelle 36

SIDES

Butter Lettuce **VE, GF**
Salsa Verde Dressing, Eschalot 14

Roasted Cabbage **V, GF**
Umami Butter, Parmigiano 20

Braci Fries **VE**
House Seasoning 12

V - VEGETARIAN VE - VEGAN GF - GLUTEN FREE

Card payments are subject to surcharge from provider
10% Surcharge for groups of 8 or more.
10% Sunday Surcharge.