

SPUNTINI. *a bite, a snack between meals*

Available throughout the day

Nocellara olives	Vg GF	3.5
Burt's crisps	Vg GF	1.5
Sweet Chilli / Mature Cheddar & Spring Onion / Sea Salt / Sea Salt & Malt Vinegar		
Mr. Filbert's nuts	Vg GF	3.5
Rosemary Almonds / Roasted Cashews with Salt & Pepper		

STUZZICARE. *to tease, stimulate, whet, tantalise*

Charentais melon & prosciutto di San Daniele	GF	9
Focaccia – two styles made daily, olive oil & balsamic vinegar	Vg	5
add San Daniele ham		+1.5
Charcuterie – San Daniele ham, Coppa & Milano Salame	GF	13
Pickled apricots with Fontina	V GF	7.5
<i>Fontina - semi-soft cheese with a nutty, buttery, earthy flavour from Aosta Valley</i> ^{UP COW}		
add rosemary & sea salt reganas crackers	V	+1
Caprese – burrata, basil & a variety of traditional Italian tomatoes	V GF	9.5
Peach, fennel & mint salad with focaccia crisps	Vg GFO	9
add San Daniele ham	GFO	+1.5

PIZZETTE. *baby pizzas (6 inches)*

Margherita – classic tomato, mozzarella & basil	V	8
Diavola – tomato, mozzarella & Calabrian Nduja sausage		8.5
Capricciosa – tomato, mozzarella, prosciutto, mushrooms, artichokes, olives		9.5
Romesco - romesco sauce, roasted peppers, almonds & artichokes	Vg	8.5
Caprina – tomato, mozzarella, spinach, goats cheese, onion marmalade	V	9

