
SMALL . LARGE . SHARE

Focaccia	5pp
Warm olives	8
Oysters/Hot sauce	5ea
Polenta chips/Pecorino/Honey	12
Hand cut shoestring chips/Chipotle	12
Stracciatella/Peperoncino/Flat Bread	18
Cerviche/Snapper/Tigers Milk	27
Zucchini Flowers/Ricotta/Lemon	18
Local scallops/Chilli butter	32
Caprese al Lupo/Heirloom tomatoes/Burrata	28
King Prawns/Salsa Macha	30
Tuna/Nduja/Edamame	39
Grilled Lettuce/Pesto/Anchovies/Parmesan	20
Octopus Carpaccio/Fennel Pollen/Paprika	32
Green Beans/Romesco/Pangrattato/Almonds	22
Squid/Puttanesca/Parsley	26
Acqua Pazza/Pan-Roasted Fish/Capers/Olives/Chilli	36

SALUMI

Porchetta	18
Roast Pork with salsa verde	
Capocollo	18
Traditional Italian cured pork	
Jamon Serrano- La Hoguera	18
Spanish style slow aged ham	
Mixed Salumi Plate	35

TINNED FISH

Rizzoli Anchovies Olive Oil <i>Italy</i>	16
Rizzoli Anchovies Piccante <i>Italy</i>	16
Olasagasti Anchovies <i>Spain</i>	20

CHEESE

Colston Basset Blue	15
English Stilton semi-soft cows milk	
Valdivieso Manchego	15
12 month aged crumbly sheeps milk from Spain	
Tarago Jensions River	15
Cows milk, double cream	
Cheese Plate	35

DESSERT

Tart Tatin/ice cream	16
Basque Cheese Cake	14

