APERITIVOS 9.2

Prosecco, Aperol
or Italicus Spritz

Menu

BEER & CIDER 5.5

Menabrea Piedmont, Ichnusa Sardinia
or Mela Rossa Cider Trentino

BAR BITES 4.5

Almonds oven toasted, Large Green Cerignola Olives, Organic Sourdough & Carasau Bread

ITALIAN ANTIPASTI MISTI

Grande Artisan Antipasti Board from London Borough Market *2 people min.* 12.9 pp

Mixed Salumeria & Formaggio selection, with sourdough toast, grilled vegetables, grapes, dried apricots & figs

Artisan Salumeria Board sourdough toast 14.9

Speck Alpeggio cured & lightly smoked prosciutto

Coppa Venegoni touch of fat, light spiced, smoked

Spianata Piccante spicy salami from Calabria

Parma 22 months soft, succulent & flavoursome

Artisan Formaggio Board grapes & oatcake 14.9

Toma Maccagno smooth, semi-hard, nutty, smoky

Cow's Milk Truffle soft, rich, creamy & aromatic

Blue Cow's Milk soft, mature & creamy sweetness

Parmigiano Reggiano 24 mnths texture, tantalising

Premium Burrata
Mozzarella, creamy, melting heart of stracciatella & fresh rocket 11.7 (22mnths Parma +4.5)

PINSA ROMANA – ROMAN PIZZA

Freshly baked, 72 hour fermented soya flour, a healthier, crispier pizza, with less salt, less gluten, fewer carbohydrates, calories & fat

Truffled Mushroom
Grana Padano from Emilia-Romagna, Truffle Oil & Fresh Parsley v 12.4

Speck from Alto-Adige,
Grana Padano, Black Olives & Wild Rocket 12.9

Burrata & Anchovy
with Fresh Parsley 15.2

Burrata & Spicy Nduja
with Fresh Ripped Basil Leaf 14.9

Vegan Aubergine, Zucchini, Sun-dried Tomato & Basil, Walnut Pesto v 10.9

Nutella
with Crushed Hazelnuts 10.9

Pear & Blue Cheese Drizzled in Acacia Honey with Broken Walnuts v 11.7

Add a(*nother*) Creamy Burrata to any Pinsa 3.9

SPUNTINI - PIATTI

Snacks & Arancini 4.9 *or* 3 for 13.9

Bruschetta tomato, garlic, basil & green olive paste v

Truffle French Fries parmesan, house ketchup v

Zucchini Fritti fresh lemon v

Gnocchi Bites mozzarella & tomato v

Vetro Arancini Lightly fried risotto balls 4.9

Gorgonzola & Coppa Ham parmesan crisp

Truffled Mushroom basil mayo v

Classic Mozzarella Arrabbiata sauce v

Plates 10.5

Lasagna Bolognese simmered in wine & salad

1 Snack + Lasagna Bolognese 13.9

FREE UP-GRADE*

Mondays & Tuesdays

A Glass of Vino from One Class Higher

**Pay Economy, drink Business Class*

MEDITERRANEAN MEZZE PLATTER

Falafel, Hummus avocado oil, Cerignola Olives, Seasonal Vegetables, Tahini Sauce, Toast & Carasau v 11.5

Opening Times: Monday – Thursday 4.00pm till 11.30pm, Friday & Saturday 4.00pm till 12.00am, Sunday closed.
Our licence requires that you eat food with alcohol. Please ask for our EU allergens list.
We do not accept cash payments. A discretionary 12.5% service charge is added to your bill.