

Nocellara Olives v 5.9
Focaccia Bread rosemary v 5.3



Smoked Almonds v 4.5
Baked Parmigiano Crisps v 6.9

Dalla Terra's Grand Antipasti to Share *minimum 2 people, per person* 15.9
22 months prosciutto di parma, speck, spianata & blue, toma, cow's milk tartufo,
24 months organic parmigiano Reggiano from London Borough Market

Spring Menù

2 Courses, main + cicchetti or dolci 17.9

3 Courses, cicchetti, main + dolci 19.9

Add a 125ml Glass of House Wine 5.9 or Prosecco 8.9

Cicchetti 7.5

Bruschetta Classica *tomato with black olive tapenade* v

Bruschetta con Funghi *mushroom & stracciatella* v +1

Bruschetta con Acciughe *anchovy & stracciatella, lemon zest* v

Zuppa di Funghi *chestnut & porcini mushroom soup with focaccia bread* v

Burrata Fresca *datterino tomato, stracciatella cream, balsamic reduction* v +7

Mains 16.5

Ricotta & Spinach Ravioli *sage butter* v

Lasagna Bolognese *slowly simmered in merlot wine*

Chicken Milanese *panko crust, rock salt, rocket, lemon* +2

Tagliatelle al Tartufo *fresh shaved winter truffle, parmesan* v +3

Steak Frites *rocket salad* +3.5

Contorni 5.9

Seasonal Roasted Vegetables *rosemary, oregano* v

Patatine Fritte *twice cooked fries, wild rosemary, garlic* v

Dolci & Formaggi 7.5

Tiramisu *made with marsala wine*

Affogato *vanilla gelato & a shot of fresh espresso*

Cioccolato Fondente *melting heart 70% dark chocolate cake with vanilla gelato*

Selezione di Formaggi Artigianali - *Selection of Artisan Cheese* +2.5
blue, toma, cow's milk tartufo & 24 months organic parmigiano reggiano, grapes, honey & oat cakes