

Nocellara Olives v 5.9, Smoked Almonds v 4.5, Baked Parmigiano Crisps v 6.9

Focaccia Bread *rosemary, extra virgin olive oil* v 5.3

Autumn Menù

ANTIPASTI

Zuppa di Funghi *chestnut & porcini mushroom soup with focaccia bread* v 7.9

Burrata Fresca *datterino tomato, stracciatella cream, balsamic reduction* v 15.5

Bruschetta con Acciugha *anchovy & stracciatella, lemon zest* v 7.5

Bruschetta Classica *tomato with black olive tapenade* v 6.5

Bruschetta con Funghi *mushroom & stracciatella* v 7.5

Dalla Terra's Grand Antipasti to Share

*22 months prosciutto di parma, speck, spianata
& blue, toma, cow's milk tartufo, 24 months organic parmigiano reggiano
from London Borough Market, minimum 2 people, per person* 17.5

PASTA & MAINS

Tagliatelle al Pesto *basilico, pine nut* v 15.5

Risotto Funghi e Tartufo *mushroom & truffle* v 16.9

Lasagna Bolognese *slowly simmered in merlot wine* 16.9

Chicken Milanese *panko crust, rock salt, rocket, lemon* 16.5

Steak Frites *rocket salad* 19.9

SIDES

Patatine Fritte *twice cooked fries, wild rosemary, garlic* v 5.9

Datterino Tomato Salad *extra virgin olive oil* v 6.9

Wild Rocket Salad *cherry tomato* v 5.9

SWEET & CHEESE

Tiramisu *made with marsala wine* 7.5

70% Dark Chocolate Fondant *served warm with vanilla gelato* 7.9

Affogato *vanilla gelato & a shot of fresh espresso* 6.9

Selection of Artesan Cheese 13.9

blue, toma, cow's milk tartufo & 24 months organic parmigiano reggiano, grapes, the yard's honey & oat cakes

Express Menù

One Main for 14.9 Two Courses for 17.9 Three Courses for 19.9

Glass of House Wine 5.9, Prosecco 9.9

Bruschetta Classica *tomato & black olive* v

Datterino Tomato Salad *oregano, extra virgin olive oil* v

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

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Tagliatelle al Pesto *basilico, pine nut* v

Risotto Funghi e Tartufo *mushroom & truffle* v

Lasagna Bolognese *slowly simmered in merlot wine*

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Tiramisu *with marsala wine*

Chocolate Melting Lava Cake *70% cacao*

Affogato *vanilla gelato with a shot of espresso*

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Coffee included

Lunch & Pre-Theatre Until 18:00

SWEET WINE

Donnafugata Ben Ryé '19	13.3
Franz Haas Moscato Rosa '20	10.8
Marsala Reserva '95	11.9
Tokaji Aszu 5 Puttonyos Ch. Dereszla '17	9.7

GRAPPA

Ornellaia Grappa Eligo NV	12.8
Pilzer Grappa di Pinot Nero NV	6.9

COGNAC

Vecchia Romagna Italian Brandy	11.5
Janneau Armagnac VSOP	14.9
Camus Elegance XO	23.2

RUM

Zacapa 23 years	17.9
Diplomatico Reserva	13.5

AMARO

Amaro Montenegro 40 botanicals	6.8
Amaro del Capo 29 Calabrian herbs & roots	7.6
Disaronno Amaretto, cherry, vanilla, almond	6.5

WHISKY

Hibiki Harmony Suntory Japan	25.3
Nikka From the Barrel Japan World Gold	13.4
Jack Daniel's Single Barrel Tennessee USA	14.9
Chivas Japanese Mizunara special edition	16.4
Chivas 18 Blended Scotch Banffshire	23.1
Chivas 18 Japanese Cask Ltd edition	27.9
Johnnie Walker Blue Label awarded	32.4
Woodford Reserve Kentucky USA	11.5
Laphroig 10 Single Malt Islay	17.2

All measures are 50ml doubles