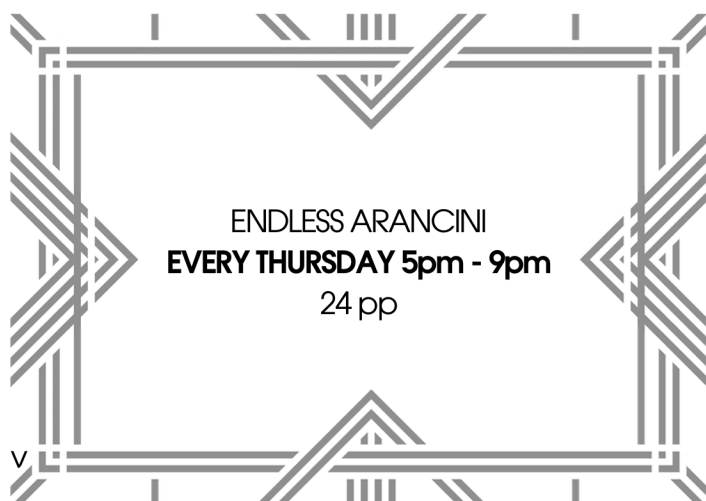


CICCHETTI

TO SHARE

- TOASTED SOURDOUGH vg** 6
Sasa sourdough + Oilala E.V.O.O.
- MIXED OLIVES vg gf** 8
Marinated with orange + fennel seeds.
- HOUSE PICKLES vg gf** 8
Seasonal giardiniera made in house.
- PROSCUITTO MELONE** 14
Sliced prosciutto + rockmelon.
- CALAMARI FRITTI** 18
Fried calamari + rocket + squid ink aioli.
- PATATINE FRITTE vg** 11
Crispy french fries + vegan truffle aioli.
*add Parmigiano Reggiano for \$2
- ARANCINI** 16
Crumbed risotto balls + pea + tomato +
polpette + fior di latte + pesto +
Grana Padana D.O.P.



SMALL DISHES

- POLPETTE** 19
Nonnas famous meatballs + fior di latte +
sugo + Sasa sourdough.
- BURRATA + TRUFFLE v** 16
Creamy burrata cheese + truffle oil +
Sasa sourdough.
- SPECK WRAPPED TOMINO** 15
Soft cows milk cheese from Piedmont, Italy +
speck, with thyme + Sasa sourdough.
- ORTIZ ANCHOVIES IN A TIN** 18
Caught off the Cantabrian coast of
northern Spain.
- SERRATS SARDINES IN A TIN** 18
From the Bay of Bascay. Served in chilli
E.V.O.O. with cultured butter +
Sasa Sourdough.
- SEA URCHIN ROE IN A TIN** 28
Tinned in brine from the Bay of Bascay.
Served with cultured butter +
Sasa Sourdough.
- SERRATS MUSSELS IN A TIN** 22
Tinned in a pickled sauce from the
Galician shore. Served with cultured butter +
Sasa Sourdough.

DOLCI

- HAZELNUT CONCHIGLIA v** 6
Flakey hazelnut chocolate pastry.
- SFOGLIATELLA v** 6
Flaky Napoli pastry filled with sweet ricotta
and a subtle flavour of candied orange.
- CANNOLI SICILIANI (5 pieces) v** 12
Ricotta + lemon zest + orange zest + vanilla
bean+ cinnamon + pistachio.

