

July 25' – Free from Gluten

Gluten free bread, whipped bottarga butter	6
Nocellara Castelvetro olives*	5
Calabraitica anchovies from Calabria	9.9
Tuscan mortadella	7.9
Mozzarella di bufala, Congedi extra virgin olive oil*	9.9
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Friggitelli peppers, confit tomatoes, ricotta salata*	9.9
Prosciutto Toscano, charantais melon, Sorrento tomatoes	12.9
Cipollotti onion, caprino fresco from Piedmont, brown butter, grape must*	12.9
Wild sea bass crudo, orange, black olive, mint	13.9
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Tomato brodo, capers & basil	16.9
Devon crab, chilli, parsley & Amalfi lemon	21.9
<i>Free from gluten linguine (not suitable for coeliacs)</i>	
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Shoulder of lamb, pea ragu, salsa verde, pecorino	18.5
Cioppino of Cornish brill & Atlantic prawns, bisque *GF toast	28
Ashton Court venison, gorgonzola dolce, bone marrow butter, aged balsamic	29.9
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Strode Valley rocket, 30-month parmesan, Il Tinello balsamic*	5.9
Patate schiacciate, rosemary & garlic*	6.9

Formaggio

Gorgonzola piccante, fig mostarda	
<i>Cow's milk, from Lombardy</i>	9
Pecorino aged in hay, quince mostarda	
<i>Sheep's milk, from Tuscany</i>	9
Taleggio Valsassina, millefiori honey*	
<i>Cow's milk, aged 4-8 weeks from Lombardy</i>	9
Selection of 3 – all 3 cheeses served with gluten free crackers & grapes	19

Dolce

Chocolate budino, cherry	7.9
Vanilla panna cotta, limoncello caramel, sea salt	7.9

Gelato

Fior di latte & aged balsamic vinegar of modena	3.9
Peach & basil sorbet	3.5

Please let us know if you have allergies or dietary requirements.

Vegetarian options on our menus are in *

We add a discretionary 12.5% service charge to every bill

50p of every mozzarella is donated to Unique Voice Bristol

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