



SMALL PLATES

Aubergine Cloud (vegetarian) 5gbp
Roasted aubergine, Parmigiano cream, slow-cooked tomato, and basil oil

Mini Burger (Halal) 7,5gbp
Beef burger with pak choy, garlic mayo, caramelised onions, caciocavallo cheese, and homemade buns

Potato Millefeuille (vegan) 4gbp
Crispy potato cube with black garlic cream and rosemary oil

Harvest Broth (vegetaria) 4gbp
Portobello and shiitake mushrooms, pumpkin, croutons, extra virgin olive oil, and grated Parmesan

Baby Octopus 7gbp
Slow-braised baby octopus, mashed potatoes, and paprika oil

Salsiccia con Ragù 9gbp
Pork sausage slow-cooked in Neapolitan ragù, served with friarielli and Parmigiano Reggiano cream

LUNAS

Our Street Food Concept

Try individual LUNAS or enjoy our MINI LUNA tasting menu for just £20

Genovese 9gbp
Slow-cooked white beef ragù with Montoro onions and Parmigiano sauce

Amaluna (vegetarian) 7gbp
Sweet potato and red pepper cooked Mexican-style, with paprika mayo and coriander cress

Chicken (Halal) 7gbp
Chicken breast cooked in mango and Koffiracha sauce, with garlic mayo and toasted pumpkin seeds

Portobello Goulash (vegan) 6gbp
Portobello mushrooms cooked goulash-style, with pickled white onions and parsley oil

PIZZA EXPERIENCE

GOURMET PIZZAS

Vegan 12gbp
Vegan mozzarella, smoked cauliflower cream, teriyaki aubergine, rocket, pecan nuts, sun-dried tomatoes, and puffed capers

Duck 13.5gbp
Porcini mushroom sauce, mozzarella, confit duck, red wine reduction, white truffle oil, and pomegranate

Pastrami (Halal) 12,5gbp
Brisket cooked pastrami-style, glazed pumpkin, provola cheese, pumpkin seeds, and balsamic glaze

Five Cheese 13.5gbp
Burrata, Pecorino Toscano, Blu di Bufala cream, mozzarella, caciocavallo, and spicy red onion jam

PADELLINO slice \ full

Beef Carpaccio 5\15 gbp
Beef carpaccio, beef jus, rocket, Blu di Bufala cheese, truffle caviar, and quail egg

Cauliflower & Aubergine 4\13gbp
Smoked cauliflower cream, teriyaki aubergine, goat cheese, mozzarella, and pickled Tropea onion

Parsnip & Red Cabbage (Vegan) 4\13 gbp
Parsnip cream, red cabbage, marinated tofu, and gochujang mayo



CLASSIC PIZZA

Margherita 12gbp

Tomato base, Parmigiano cheese, basil, mozzarella, and basil oil

Vegan Margherita 12gbp

Tomato base, basil, vegan mozzarella, and basil oil

Diavola 12.5gbp

Tomato base, spicy salami, Parmigiano cheese, basil, mozzarella, and chilli oil

Salsiccia e Friarielli 13.5gbp

Pork sausage, wild broccoli, Parmigiano cheese, and provola cheese

Porchetta 13.5gbp

Roasted potatoes, provola cheese, porchetta, and rosemary oil

Capricciosa 13gbp

Tomato sauce, mozzarella, cooked ham, shimeji mushrooms, Taggiasca olives, and artichokes

Open-Fried Calzone 11.5gbp

Twice-cooked with ricotta, Neapolitan-style cicoli (pork cracklings), mozzarella, salami, tomato sauce, black pepper, and basil

PASTA

Tagliolini Burro e Tartufo (Vegetarian) 12gbp

Served with black truffle-infused butter, Parmigiano Reggiano, and truffle shavings

Paccheri Genovese 14gbp

Served with slow-cooked white beef ragù and Montoro onions, finished with Parmigiano Reggiano

Tortelloni with Wild Mushrooms (Vegan) 13gbp

Served with pumpkin cream, shimeji mushrooms, vegan Parmesan, rosemary oil, and crispy quinoa

DIPS 2gbp

Nduja Mayo
Truffle Mayo
Garlic Mayo
Mayo
Ketchup

FRIES 4gbp

Chunky Fries
Sweet Potatoe
served with ketchup or mayo

SMALL FOCACCIA 3gbp

SALADS

Winter Salad (vegetarian) 10.5gbp

Spinach, puntarelle, rocket, pomegranate, pecan nuts, burrata, and citrus-mustard vinaigrette
*Add
duck 3gbp
or pastrami 2.5gbp*

Side Salad 4gbp

Mixed leaves, pomegranate, olives, and balsamic vinegar



BUBBLES

Prosecco Rosé
Prosecco Ca' del Console
Bollinger special cuvée

125\175\bottle

6,5 \ 8 \ 35
6 \ 7 \ 32
140

RED

Montepulciano D'Abruzzo
Salice Salentino
Merlot Mezzacorona
Nero D'avola Musita Rabàh DOC
Pinot Nero

5,5 \ 6,5 \ 28
6 \ 7,5 \ 32
6,5 \ 8 \ 35
7,5 \ 9,5 \ 40
10 \ 12 \ 60

WHITES

Pieno del sud
Verdicchio di Matelina
Pinot Grigio Fossa Mala
Gavi di Gavi La Contessa
Albarino
Chablis

5,5 \ 6,5 \ 25
6 \ 7,5 \ 32
7,5 \ 8,5 \ 35
7 \ 9 \ 41
7,5 \ 9,5 \ 43
10 \ 12 \ 49

ROSE

Pinot Grigio Rosè
Rosè Saint-Roch Les Vignes
Magi&Co Orange

5,5 \ 7 \ 32
6,5 \ 8 \ 40
8 \ 9,5 \ 50

SIGNATURE COCKTAILS \ 15gbp

Grapefruit picador

Tequila blanco, grapefruit sherbet,
unlock falernum, lime

Burnt Sunset

Tequila, mezcal, smoked orange extract, lime,
pink pepper

Canta rosa

Gin, verjus, cocchi rosa, cantalupe melon

Minted Midnight

bourbon infused with coffee, honey,
chocolate bitters and fresh mint

BEERS

Moretti Sale di Mare - Pint 6gbp
Moretti Sale di Mare - 2\3 5gbp
Gamma Ray Pale Ale 33cl 5,5gbp
Neck Oil IPA (can) 5gbp

Cider 4gbp
Crodino 4gbp

AFTER DINNER single 6 \ double 8

Whiskey
Laphroaig / Nikka
Tequila
El Rajo818 Tequila reposado
Rum \
Diplomatico Mantuano
Mezcal \ Rooster Rojo

Nibbles 2,5 gbp

Green Olives
Almonds

Avorium

Aromated gin, guacamole, and bergamotto
unlock liquor

Unlock Americano

Smoked Vermouth, Campari and Grapefruit
soda

Negroni (classic) 14.00 gbp

Campari, gin and red vermouth



ALCOHOL FREE MOCKTAILS

Marine & Ananas

Everleaf, dulce seaweed & pineapple 10gbp

Field day

Everleaf forest, salted honey & ginger beer 10gbp

SOFT DRINKS

Acqua Panna 0,50 L 2,5gbp

San Pellegrino 0,50 L 2,5gbp

Karma Cola 0,33 L 3,5gbp

Karma Cola Diet 0,33 L 3,5gbp

Fevertree 0,20 L 2,5gbp

gingerale | gingerbeer | indian tonic water

mediterranean tonic | aromatic light tonic

grapefruit soda | lemonade

San Pellegrino 3,5gbp

Aranciata | Limonata 3,5gbp

JUICES

apple | orange | peach | tomato | pineapple 3gbp

COFFEES & TEA

Espresso 2,5gbp

Americano 3,5gbp

Cappuccino 3,5gbp

Latte 4gbp

Tea 3gbp