

BREAD, OLIVES & NUTS

- Truffle & pecorino mixed nuts 3
- Slow roasted smoked almonds 2.5
- Sicilian giaraffa olives 3
- E5 bakehouse sourdough bread 3

CICCHETTI

(Small plates for sharing)

- Tuscan truffle salami, baby violetto artichokes & lemon 7.5
- Barolo cured beef with ricotta & smoked chilli jam 7
- Dolcelatte & porcini mushroom arancini (v) 5
- Deep fried mozzarella ravioloni (v) 4.5
- N'duja bruschetta with wood roasted piquillo peppers 5.5
- Pork meatballs, potato vermicelli, tomato & caper sauce 5
- Calamari with garlic mayonnaise 7.5
- Italian smoked sausage with butter beans 6.5
- Puglian preserved vegetables with rosemary & white balsamic vinegar (vg) 5
- Culatello ham, mascapone & fig 7
- Prawns with chilli, tomato, garlic & olive oil 8
- Red pesto bruschetta with tomato & basil (v) 4.5
- Sicillian aubergine stew (vg) 5
- Sharing antipasto platter II

PASTA

- Sun dried tomato & harrissa pesto with spinach linguine (v) 8.5
- Pappardelle & beef shin ragu 10
- Porcini & gorgonzola tortelloni (v) 10
- Pea & mint tortelloni (v) 9.5
- Cromer crab, lemon & chilli spaghetti 10
- Cacio e pepe tortelloni (v) 9

FISH & MEAT

- Black cod, cougette & aubergine 13
- Rib eye steak with salsa verde 15.5
- Venitian seafood stew 14
- Braised chicken legs with piselli & olive 12.5

SIDES

- Courgette fritti 4
- Tender steam broccoli with chilli & garlic 4
- Hand cut chips 4

SWEET

- Apple & inamon mini doughnuts 6
- Nutella mini doughnuts 6
- Summer fruit tiramisu 5
- Hackney gelato & sorbet 4.5

A discretionary 12.5% service charge will be added to your bill
if you have any dietary requirements please let us know & where we can we will accomadate