



CHICCHETTI

Garden herb focaccia, De cina olive oil (vg)	4
Nocellara olives (vg)	3.5
Fennel seed and honey roasted nuts	3

ANTI PASTI

Crudites, black garlic bagna cauda (vg)	6
House made charcuterie	12
Burrata, caponata, rocket (v)	12
English pea & Scamorza arancini (v)	6
Flageolet bean and artichoke salad (vg)	7
Panzanella salad (v)	6

Add anchovies 2

SIDES

Rocket salad, balsamic and extra virgin olive oil (vg)	5
--	---

DOLCE

Gelato (three scoops)	5
-----------------------	---

PIZZA

MARGHERITA	10
Fior di latte mozzarella, tomato, basil (v)	

PORK FICTION	14
Fennel seed sausage, friarielli broccoli, fior di latte mozzarella, tomato	

PIZZA'N'LOVE	14
Romano courgetti, confit garlic, rosemary, fior di latte mozzarella, tomato(v)	

WE'LL MEAT AGAIN	14
Spicy Nduja, fennel sausage, Parma ham, fior di latte mozzarella, tomato	

BOSCO DI BETULLE	13
Wild mushroom, fior di latte mozzarella confit garlic, friarielli, tomato (v)	

DUNK YOUR CRUSTS	2
Roasted garlic aioli (df) (gf) Salsa Verde (vg) (gf)	

*Gluten free bases and
vegan cheese available*

KIDS

Margherita (v)	7
Sausage and mozzarella	7
Mushroom pizza (v)	7

(v) = vegetarian | (vg) = vegan | (gf) = gluten free | (df) = dairy free

There is a discretionary 12.5% service charge applied to all food and drinks. Allergen information is available for all our menus.



BEVERAGES LIST

SPARKLING

	125ml	BTL
Jeio Prosecco	9	50
Veuve Clicquot Brut	16	88

WHITE

Grillo , Sicily, BIO	7	38
Soave , Veneto, Italia	8	46

ROSÉ

Mirabeau , Provence	8.5	48
----------------------------	-----	----

RED

Perricone , Sicily	7	38
Shiraz , South Africa	8	43

CAN

	PNT
40FT Pilsner	5.5
Wild Card IPA	5.5
Hunter Lager	5.5

BEER 0%

	CAN
UNLTD IPA	5
Lucky Saint 0,5AV	5

CIDER

	BTL
Hawkes Cider	5.5

INTUNE CBD SOFTS

	CAN
Grapefruit & Mint Zesty & Fresh	5

Elderflower & Hops

Floral & Smooth	5
-----------------	---

Pomegranate & Ginger

Spicy & Dry	5
-------------	---

SPIRITS

	25ml	50ml
Ketel One	5	10
Tanqueray	5.5	10
Mirabeau Rose Gin Gin	6	11
Pampero	5	10
Bulleit	5	10
Casamigo's Blanco	5.5	11
Seedlip (non-alcoholic)	6	13
Add Mixer		2

COCKTAILS

Elderflower & Raspberry Cooler 12

Intune CBD Elderflower and Hops, Tanqueray gin, Chambord, St Germain elderflower, citrus

Den's Paloma 12

Intune CBD Pomegranate and Ginger, Casamigo Blanco tequila, peach, lime

Tipi, House, Lido 12

Intune CBD Grapefruit and Mint, Ketel One vodka, meadowsweet, lemon

Jasmine Iced Tea (NO ABV) 8

Intune Elderflower and Hops, cold brew jasmine tea, citrus

(v) = vegetarian | (vg) = vegan | (gf) = gluten free | (df) = dairy free

There is a discretionary 12.5% service charge applied to all food and drinks. Allergen information is available for all our menus.