


## SNACKS

Home-made Focaccia Bread	3.5
House Mixed Roast Nuts	4
Bella Cerignola Olives	3.5
Fried Beef & Pork Meatballs	6.5
Padron Peppers with Fermented Chilli	5
Tempus London Charcuterie Board with Carta da Musica	10.5 / 15.5

## STARTERS

Searred Yellow Fin Tuna Carpaccio, Rocket, Lemon & Capers	12.5 / 16.5
Isle of Wight Tomato & Artichoke Salad with Shallot & Mustard Dressing 	8.75 / 12.75
King Peter Cured Ham with Buffalo Mozzarella, Purple Figs & Basil	9.5 / 13.5
London Burrata with Anchovies & Grilled Altamura Bread	9.5 / 13.5
Iron Bark Pumpkin, Black Cabbage & Pearl Barly Soup 	8.5

## PASTA (STARTER OR MAIN SIZES)

Linguine with Tiger Prawns, Tomato, Chilli & Garlic	16.5 / 21.5
Buckwheat Campanelle with Wild Mushrooms & Miso Ragù 	14 / 19
Paccheri with San Marzano Tomatoes, Basil & Ligurian Olives	10.5 / 14.5
Spaghetti Carbonara with Soft Hen's Egg	14 / 18
Tagliatelle with Shorthorn Beef Shin Bolognese	13.5 / 17.5


## MEAT & FISH

Grilled Yellow Fin Tuna with Isle of Wight Tomato Panzanella Salad	22.5
Grilled Shorthorn Beef Tagliata with Zucchini Fries, Jalapeño & Anchovy Aioli	19.5
Chicken Milanese with Grilled Lettuce, Parmesan & Caesar Dressing	18.5
Grilled Market Seafood Spiedino with Green Beans, Anchovy & Rosemary dressing	24

## SIDES

Charred Lettuce, Green Beans with Caesar Dressing & Parmesan	5
Triple Cooked Chunky Rosemary Fries	4
Zucchini Fritti	5

## DESSERTS

Dark Chocolate Cremeux, Dulce de Leche Ice Cream & Peanut crisp	8.5
Manicomio Tiramisù	6.5
Vegan tropical fruit Tartare, Passion fruit Granita with Coconut Sorbet 	7
Gelato (2 scoops)	5
Artisan British Cheese board	12.5