

BENOLI

Snacks

Nocellara & Cerignola olives (gf)(v+)	4
24 month parmesan croquettes (v)	5
Marinated anchovies, saba (gf)	4.5
Pagnotta bread, olive oil, balsamic, saba (v+)	3.5
Gnocco fritto, guanciale & parmesan	5
Cobble Lane coppa ham	5

Antipasti

Grilled tomato salad, burrata & lovage (v)	8.7
Crab bruschetta, brown crab butter, cucumber and sorrel	9.4
Smoked beef carpaccio, bean salad & truffle (gf)	9
Salt cod baccala, Marconi pepper & seasonal leaves	8.7
Glazed pork cheek, barley, tamarillo & fennel	9.4
Artichoke & potato carpaccio, ricotta salata & lemon (v)	9

Pasta

Seafood ravioli, broad beans, semi-dried tomatoes & crab butter	18
Ricotta anolini, sage butter & parmesan (v)	15
Agnolotti "carbonara", black pepper & Culatello ham	16
Mafaldine, duck ragu, salsa verde & pecorino	17
Bucatini, mussels, spicy nduja & pangrattato	16
Cassarecci, red pepper & tomato pesto, stracciatella, chilli & pine nuts (v)	15
Parmesan agnolotti, porcini & summer truffle (v)	16

Meat/Fish

Cod, white asparagus, citrus butter, Jersey royals & spinach pesto (gf)	21
Braised lamb's neck, aubergine, yoghurt, black olive tapenade, anchovy & capers	21

Sides & Salads

Baby gem & rocket salad, pecorino & aged balsamic vinegar (v)(gf)	5
Market tomato salad, olive oil, saba & basil (v+)(gf)	5.5

If you are allergic or intolerant to any food products, please advise a member of the service team. Information about ingredients is available on request. Most of our dishes can be altered to suit dietary requirements.

n.b. Some of our vegetarian dishes do contain parmesan which contains animal products. If you wish to have a substitute cheese please ask your waiter.(v)=vegetarian (v+)=vegan (gf)= gluten free

