



## Bar Menu

La Goccia marinated olives (Ve, GF)	<b>3.5</b>
Toasted Sicilian almonds (Ve, GF)	<b>3.5</b>
Burrata with squash agrodolce (GF)	<b>11</b>
Haye Farm beef carpaccio, rocket and parmesan (Ve, GF)	<b>12</b>
Bruschetta with winter tomatos and prosciutto San Daniele (V, GF)	<b>12</b>
Chickpea and black cabbage soup (Ve, GF)	<b>6.5</b>
<b>Coccoli</b>	<b>12</b>
CHOOSE TWO	
Gorgonzola dolce (V, GF)	
Bresaola della Valtellina (GF)	
Mortadella Bologna (GF)	
Taleggio (GF)	
La Goccia's sage and anchovies (GF)	<b>8</b>
La Goccia's signature chicken (GF)	<b>9</b>
Cauliflower (Ve, GF)	<b>6</b>
Baby squid (GF)	<b>10</b>
Prosciutto crocchette with <i>parmigiano fonduta</i>	<b>8</b>
<b>Dolci</b>	
Selection of 3 Italian cheeses with grapes, honey and walnuts	<b>10.5</b>
Dark chocolate mousse with orange and hazelnuts	<b>7</b>
Apple and almond tart with salted caramel ice cream	<b>7</b>
Vanilla pannacotta	<b>7</b>
Tiramisu	<b>7</b>
Panettone with <i>zabaglione</i>	<b>7</b>
<i>Gelati e sorbetti</i> (V, Ve, GF)	<b>2 per scoop</b>
'Nutty Russian'	<b>11</b>
Coffee and hazelnut liqueur, JJ Whitely Vodka with cream adonis	<b>10</b>
Sweet vermouth, sherry and apricot with orange zest Limoncello	<b>9</b>
Averna	<b>5</b>

Please advise of any allergen requirements. A discretionary service charge of 12.5% will be added to your bill.