



## Bar Menu

All of our ingredients are carefully sourced with the utmost importance on quality, provenance and being chemical free. Most of our meat, eggs and veg are sourced from our family farm **Haye Farm**, this means that we are able to offer plot to plate dining in the heart of London as well as being sure of the organic certification of the produce and the welfare of the animals.

La Goccia marinated olives (Ve, GF) **3.5**

Toasted Sicilian almonds (Ve, GF) **3.5**

Burrata with squash agrodolce (V, GF) **11**

Beef carpaccio, rocket and parmesan (GF) **12**

Bruschetta with winter tomatos and prosciutto San Daniele (V) **12**

Chickpea and black cabbage soup (Ve, GF) **6.5**

### Coccoli **12**

CHOOSE TWO

Gorgonzola dolce (V, GF)

Bresaola della Valtellina (GF)

Mortadella Bologna (GF)

Taleggio (GF)

La Goccia's sage and anchovies (GF) **8**

La Goccia's signature chicken (GF) **9**

Cauliflower with sundried tomato aioli (V, GF) **6**

Baby squid (GF) **10**

Prosciutto crocchette with *parmigiano fonduta* **8**

Please advise of any allergen requirements

A discretionary service charge of 12.5% will be added to your bill.