



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.

Aperitivo

La Goccia marinated olives (Ve, GF)	3.5
Toasted Sicilian almonds (Ve, GF)	3.5
Hummus with Pinzimonio (Ve)	9
Broad beans and pecorino Toscano (V, GF)	9
Burrata with Grezzina zucchini (V, GF)	13
Beef tartare, horseradish, toasted sourdough	13.5
Prosciutto San Daniele and Marinda tomato bruschetta	13.5

Coccoli

CHOOSE TWO	12
Gorgonzola dolce (V, GF)	
Bresaola della Valtellina (GF)	
Mortadella Bologna (GF)	
Taleggio cream (V)	

Fritto

La Goccia's signature chicken (GF)	9
Trombetta zucchini (Ve)	8
Baby squid (GF, DF)	10
Prosciutto crocchette with <i>fonduta di parmigiano</i>	8

Primi

Green soup (Ve, GF)	7
Fresh rigatoni with slow cooked beef ragù	14
Fresh spaghetti with asparagus (V)	12
Wild garlic risotto (V)	13
Green ravioli with burrata, butter and sage (V)	11

Carne e pesce

Wood fired chicken <i>al burro</i> (GF)	15
Wood roasted St. Mary's scallop in butter and lemon	6.5
Beef sirloin <i>tagliata</i> with salsa verde (GF)	23
Cornish roasted cuttlefish (GF)	15

Verdure

Grilled asparagus with olive oil and lemon (Ve, GF)	9
Petersham garden salad (Ve)	7
Potato al forno with garlic and rosemary (Ve, GF)	6.5
Agretti and bottarga (GF)	9
Peas, Guanciale and mint (GF)	9

Dolci

Dark chocolate mousse and pistachio (GF)	7
Apple and almond tart salted caramel ice cream (V)	7
Tiramisu	7
Rhubarb, vanilla custard millefoglie (V)	7
Strawberry, vanilla oat cream and almond crumble (Ve)	7
<i>Gelati e sorbetti</i> (Ve, GF)	2 per scoop
Affogato al caffè' (V)	5.5

