



## Bar Menu

All of our ingredients are carefully sourced with the upmost 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
Hummus with Pinzimonio (Ve)	9
Broad beans and pecorino Toscano (V, GF)	9
Burrata with Grezzine zucchine (V, GF)	13
Beef tartare, horseradish, toasted sourdough	13.5
Prosciutto San Daniele and Marinda tomato bruschetta	13.5

### Coccoli 12

CHOOSE TWO

- Gorgonzola dolce (V, GF)
- Bresaola della Valtellina (GF)
- Mortadella Bologna (GF)
- Taleggio cream (V)

La Goccia's sage and anchovies (GF)	8
La Goccia's signature chicken (GF)	9
Trombetta zucchine (Ve)	6
Baby squid (GF, DF)	10
Prosciutto crocchette with <i>parmigiano fonduta</i>	8

### Dolci

Selection of 3 Italian cheeses with grapes, honey and walnuts Dark chocolate mousse and pistachio	10.5
Apple and almond tart with salted caramel ice cream	7
Tiramisu	7
Rhubarb, vanilla custard, millefoglie	7
Strawberry, vanilla oat cream and almond crumble	7
<b>Gelati e sorbetti (V, Ve, GF)</b>	<b>2 per scoop</b>
'Decadance'	13
Fair-trade cocoa, Espresso, Hazelnuts, Vestal Vodka, Coffee Liqueur	13
'Daydreamer'	13
In-house infused Pistachio rum, Lime juice, Egg white	12