



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 Hays 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 Peralini 12
Petersham Prosecco 7

Aperitivo

La Goccia marinated Olives (Ve, GF)	3.5
Toasted Sicilian Almonds (Ve, GF)	3.5
Hummus with Pinzimonio (Ve)	9
Pear and Pecorino Toscano (V, GF)	9
Burrata with roasted Squash, Agrodolce (V, GF)	15
Beef Tartare, Horseradish, toasted Sourdough	14
Bresaola, Rocket and aged Parmesan (GF)	14

Coccoli

13

CHOOSE TWO

- Gorgonzola Dolce
- Prosciutto San Daniele
- Mortadella Bologna
- Taleggio cream

Fritto

La Goccia's signature Chicken (GF)	10
La Goccia's Sage and Anchovies (GF)	8.5
Cauliflower with Salsa Verde mayo (GF)	8.5
Baby Squid (GF)	10
Prosciutto Crocchette with <i>Fonduta di Parmigiano</i>	9

Primi

Spello Cocco Bean Soup (Ve)	7
Fresh Rigatoni with slow cooked Beef Ragù	15
White Truffle Tagliolini (V)	39
Wild Mushroom Risotto (V, GF)	14
Pumpkin Ravioli with Butter and Sage (V)	13

Carne e pesce

Wood fired Chicken al Burro (GF)	15
Wood roasted St. Mary's Scallops in Butter and Lemon	11
Beef Sirloin <i>Tagliata</i> with Salsa Verde (GF)	23
Roasted Cornish Monkfish with Capers and Lemon	22
Braised Lamb Shoulder, <i>Bagna Cauda</i> , Almonds and Mint (GF)	23

Verdure

Sauteed <i>Cavolo Nero</i> with Garlic and Chilli (Ve, GF)	8
Petersham garden salad (Ve, GF)	7
Beetroot salad, Almonds and Mustard Dressing (Ve, GF)	9
Potato <i>al Forno</i> with Garlic and Rosemary (Ve, GF)	7
Honey glazed Heritage Carrot and Parsley (V, GF)	7
Braised Borlotti beans with <i>Cavolo Nero</i> (V, GF)	8
Leek Gratinato (V)	10

