

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.

**Champagne Cocktail 16**  
**Prosecco Millesimato 10**

### Aperitivo

La Goccia Marinated Olives (Ve, GF)	4
Toasted Sicilian Almonds (Ve, GF)	4
Hummus with Pinzimonio (Ve, GF)	10
Pecorino <i>Alla Brace</i> (V, GF)	17
Tortino di Carciofi, Parmesan Cream (V)	13
Burrata with Courgettes, Mint and Chilli (V, GF)	14.5
Bresaola, Rocket and aged Parmesan (GF)	14
Beef Tartare (GF)	15

### Coccoli

CHOOSE TWO	
Gorgonzola Dolce	
Speck (DF)	
Mortadella Bologna (DF)	
Stracchino	13

### Fritto

La Goccia's signature Fried Chicken	11
La Goccia's Sage and Anchovies (DF)	9
Baby Squid (DF)	11
Courgette Fritters, Lemon (Ve)	9

### Primi

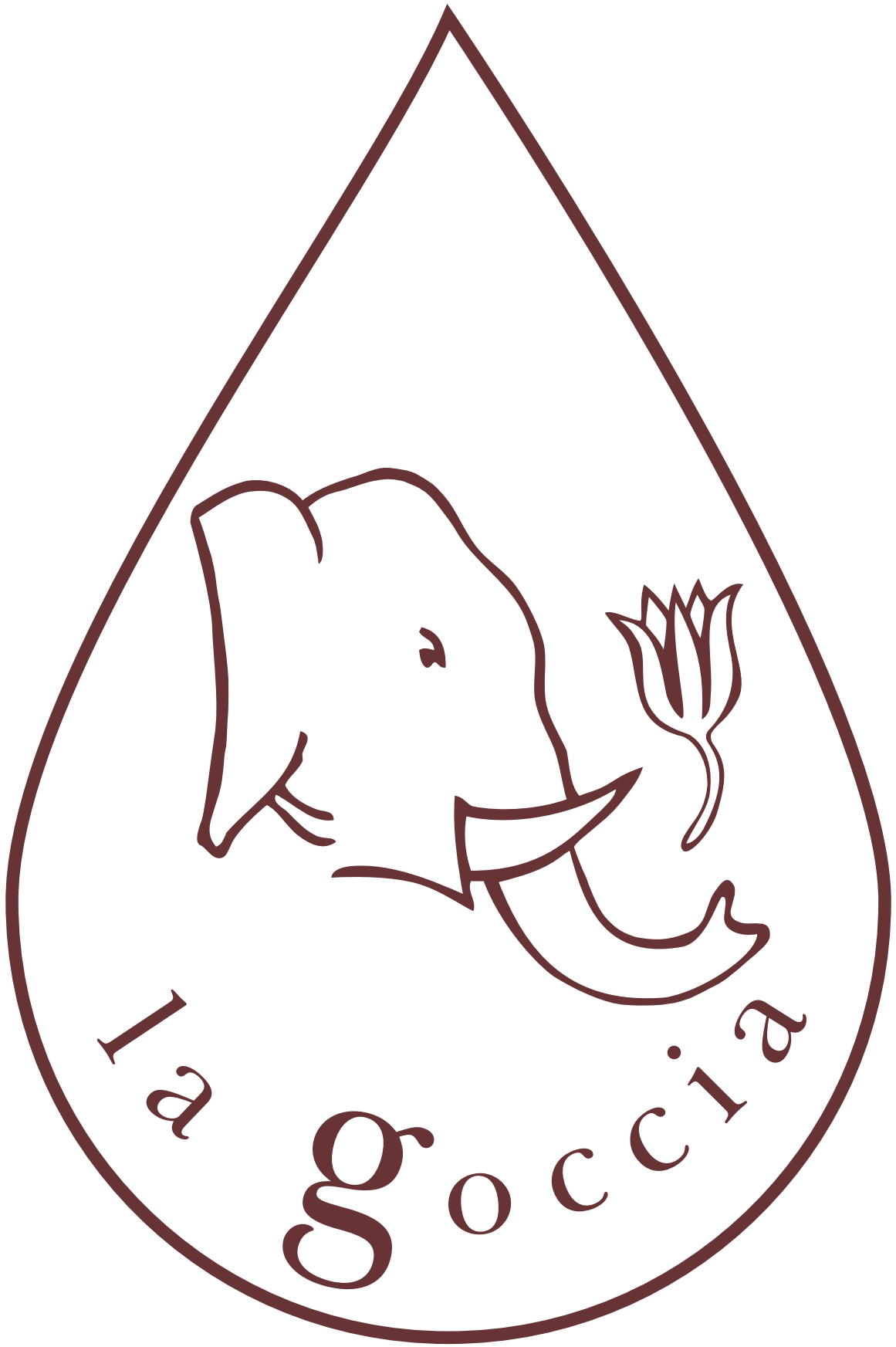
Broad Bean Soup (Ve)	7.5
Fresh Rigatoni with Slow Cooked Beef Ragù	16
Potato Gnocchi with Pancetta, Peas and Parmesan	14
Risotto Primavera (V)	13

### Carne e Pesce

Wood-Fired Chicken <i>al Burro</i> with Sage (GF)	19
Beef Sirloin <i>Tagliata</i> with Salsa Verde (GF, DF)	25
Pork Chop, <i>Nduja</i> Butter, Capers	19
Wood-Fired Hand-Dived Scallops	18
Red Mullet with Chickpeas and Caramelised Onions (DF)	21

### Verdure

Wood-Fired Vegetables (Ve, GF)	11
Vignarola (Ve)	11
Greens with Parmesan (GF)	8
Potato <i>al Forno</i> with Garlic and Rosemary (Ve, GF)	7
Chargrilled Asparagus, Lemon (Ve, GF)	14



La Soccia