

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 mean 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.

### Chilli Margarita 13

### Prosecco Millesimato 10

#### Crudi e Verdure

Hummus, Pinzimonio (Ve, GF)	10
Rocket, Pine Nuts, Parmesan (V, GF)	10
Burrata, Tomato, Basil (V, GF)	15
Cold Summer Soup, Croutons (Ve)	8
Cured Beef Carpaccio, Rocket, aged Parmesan (GF)	15
Haye Farm Salumi Board (GF, DF)	27

#### Fritto

La Goccia's Signature Fried Chicken	11
La Goccia's Sage and Anchovies (DF)	9
Baby Squid (DF)	11.5
Mackerel <i>Crocchette</i>	12.5

#### Coccoli

CHOOSE TWO:	13
Culatello (DF)	
Mortadella Bologna (DF)	
Gorgonzola	
Stracchino	

#### Padella

Fresh Rigatoni, Slow Cooked Beef Ragù	16
Gnocchi alla Sorrentina (V)	14
Spaghetti <i>al Pesto</i> (V)	14
Pea Risotto (V)	14

#### Griglia

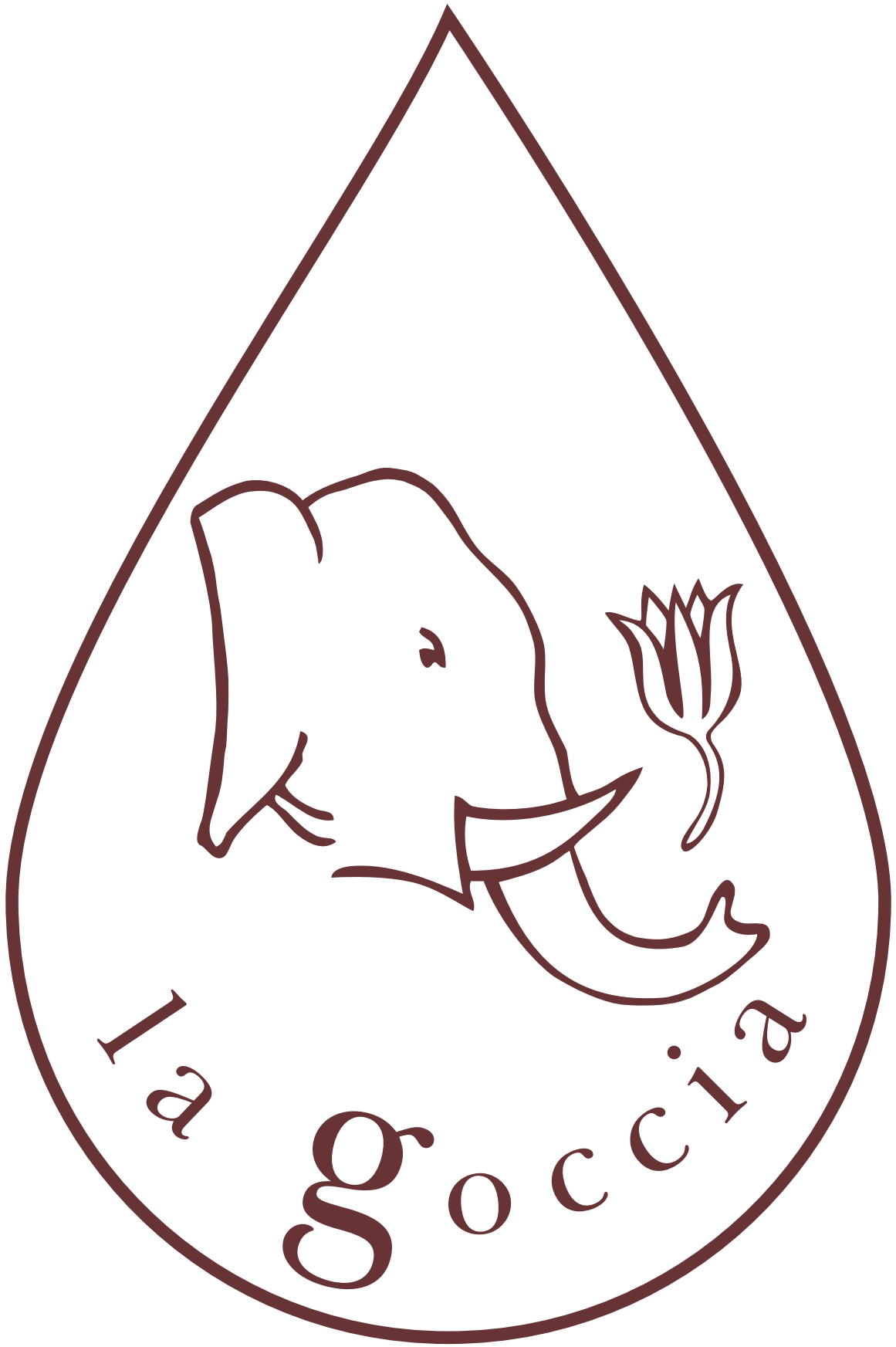
Beef Sirloin <i>Tagliata</i> , Salsa Verde (GF, DF)	25
Pork Chop, <i>Nduja</i> Butter, Capers	20
Mackerel, Tomato, Cucumber (GF, DF)	19

#### Forno a Legna:

Hand Dived Scallop, Lemon, Butter	15
Eggs, Parsley, <i>Bottarga di Muggine</i>	11
Green Beans, Tomato, <i>Fiordilatte</i> (V)	12
<i>Polpette al Forno</i> , Mozzarella	18
Chicken <i>al Burro</i> , Sage, Thyme (GF)	19.5
Potato <i>al Forno</i> , Garlic, Rosemary (Ve, GF)	7

Keys: **V** – Vegetarian **Ve** – Vegan **GF** – Gluten Free **DF** – Dairy Free

Please advise of any allergen requirements A discretionary service charge of 13.5% will be added to your bill.



La Soccia