

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.

La Goccia Rossini 12.5
Prosecco Millesimato 10

Aperitivo

La Goccia Marinated Olives (Ve, GF)	4
Toasted Sicilian Almonds (Ve, GF)	4
Hummus with <i>Pinzimonio</i> (Ve, GF)	10
<i>Prosciutto e Melone</i> (GF, DF)	13.5
Burrata with Roasted Datterini Tomatoes (V, GF)	14
Beef Tartare, Horseradish, Toasted Sourdough (DF)	14
Bresaola, Rocket and aged Parmesan (GF)	14
<i>Pane Carasau</i> with Mozzarella and Prosciutto <i>San Daniele</i>	12

Coccoli

13

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

Fritto

La Goccia's signature Chicken (GF)	10
La Goccia's Sage and Anchovies (GF, DF)	9
Friggitelli Peppers (Ve, GF)	8.5
Baby Squid (GF, DF)	11
Prosciutto Crocchette with <i>Fonduta di Parmigiano</i>	9

Primi

Tomato Soup (Ve)	8
Fresh Rigatoni with Slow Cooked Beef Ragù	15
Roasted Fennel Risotto (V)	14
Crab Linguine with Chilli and Garlic	18

Carne e Pesce

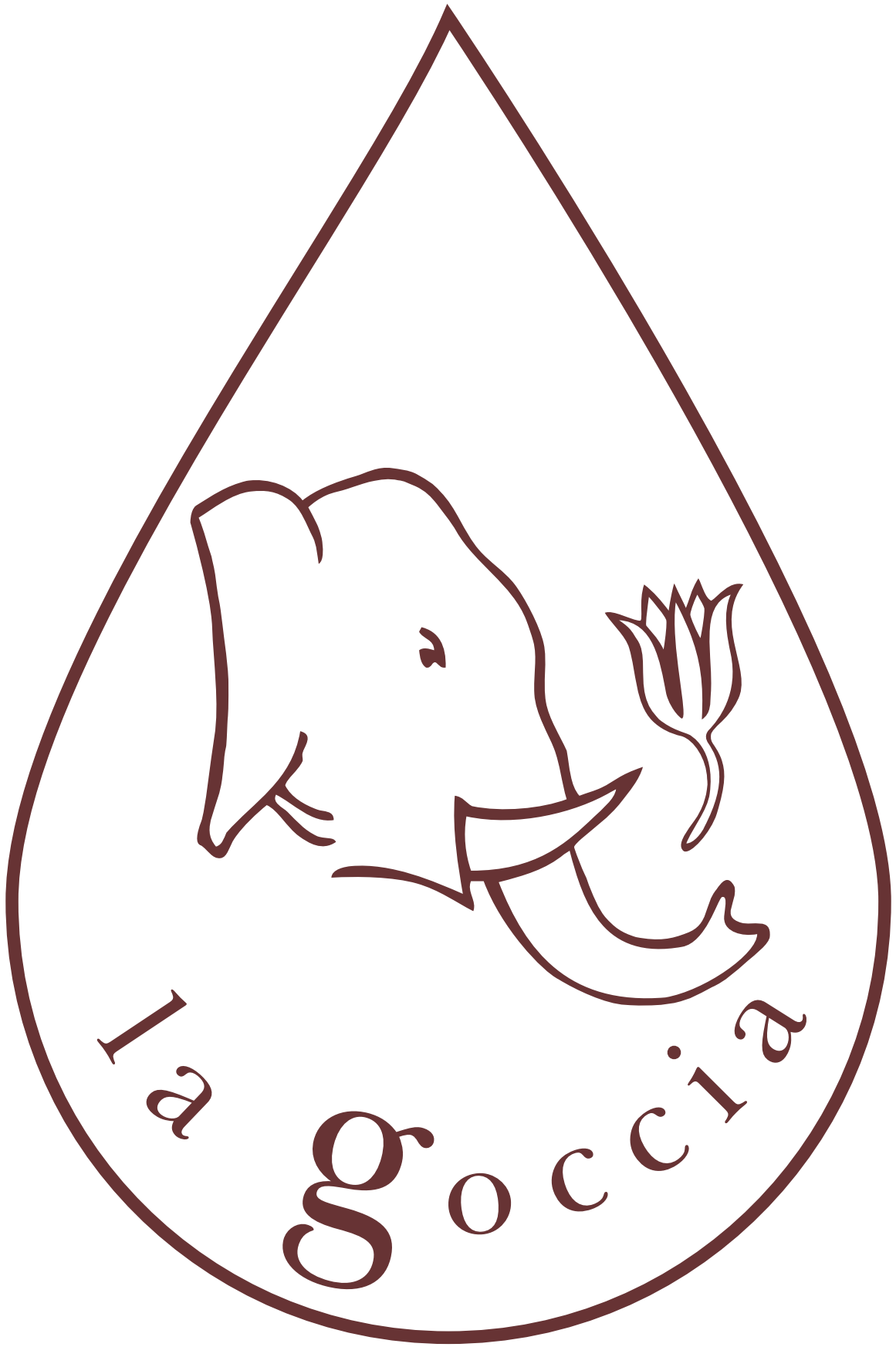
Wood-Fired Chicken al Burro (GF)	18
Beef Sirloin <i>Tagliata</i> with Salsa Verde (GF, DF)	25
Pork Chop, <i>Nduja</i> Butter, Capers	18
Sauteed Mussels, Garlic and Chilli (DF)	13
Wood-Fired Hand-Dived Scallops	17
Pan Fried Mackerel with Mediterranean Salad (GF, DF)	17

Verdure

Petersham Garden salad (Ve, GF)	7
Summer Salad (Ve, GF)	7.5
Piattono Beans, Chilli, Garlic (Ve, GF)	8.5
Potato <i>al Forno</i> with Garlic and Rosemary (Ve, GF)	7
Fresh Tomato Salad (Ve, GF)	7.5
Cucumber salad with Dill (Ve, GF)	6.5

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

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