



Bar Menu

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 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.

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

Fritti

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

Dolci

Italian Cheese Board with Chutney, Honey and Walnuts	10.5
Chocolate & Strawberry Delight, Ripple Ice Cream (V)	7
Raspberry Cheesecake (V)	7
Rhubarb & Earl Grey Pavlova (V, GF)	7
Tiramisù (V)	7
Gelati e Sorbetti (V, Ve, GF)	2 per scoop
Affogato al Caffè'	5.5

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.