



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, DF)	3.5
Toasted Sicilian Almonds (Ve, GF, DF)	3.5
Hummus with Pinzimonio (Ve, DF)	9
Fresh Broad Beans & Pecorino Toscano (V, GF)	11
Burrata with Roasted Grezzina Courgette, Mint (V, GF)	14
Beef tartare, Horseradish, toasted Sourdough (DF)	14
Bresaola, Rocket and aged Parmesan (GF)	14

Coccoli

CHOOSE TWO	13
Gorgonzola Dolce	
Prosciutto San Daniele	
Mortadella Bologna	
Stracchino	

Fritti

La Goccia's signature Chicken (GF)	10
La Goccia's Sage and Anchovies (GF)	8.5
Courgette Fritti (Ve, GF, DF)	7
Baby Squid (GF, DF)	10
Prosciutto Crocchette with <i>Fonduta di Parmigiano</i>	9

Dolci

Italian Cheese Board with Chutney, Honey and Walnuts	10.5
Caramel Tart with Yoghurt Ice Cream (V)	7
Chocolate Mousse with Raspberry Sauce (V, GF)	7
Tiramisù	7
Honey Pannacotta with Rhubarb and Rosemary Crumble	7
Blueberry Crumble (Ve, DF)	7
<i>Gelati e sorbetti</i> (Ve, GF)	2 per scoop
Affogato <i>al caffè</i> (V)	5.5