



## Bar Menu

All of our ingredients are carefully sourced with the upmost 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
Roasted Pears and Gorgonzola (V, GF)	7.5
Burrata with Roasted Squash with Agrodolce Dressing (V, GF)	14.5
Bresaola, Rocket and aged Parmesan (GF)	14
Beef Tartare (GF)	15
Pane Carasau with Kale and Ricotta (V)	12

### Coccoli

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

### Fritti

La Goccia's signature Chicken (GF)	10
La Goccia's Sage and Anchovies (GF, DF)	9
Funghi Fritti (Ve)	8
Baby Squid (DF)	11
Beef Croquettes with Pickled Onion Aioli	10

### Dolci

Italian Cheese Board with Chutney, Honey and Walnuts	10.5
Apple Galette, Vanilla Ice Cream and Pistachio Crumble (V)	7
Chocolate Brownie, Walnut Ice Cream and Poached Pears (V)	7
Pannacotta with Citrus Compote (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.