

The Grocer at 33

Fresh pasta made by hand everyday

Antipasti	Perello picante olives (VE)	4
	In-house Focaccia, puglia olive oil, fig balsamic (VE).....	5
	Lardo on toast, truffle honey.....	8.5
	Crown Prince Fritte, honey (V/VE).....	8.5
	Caponata, sweet and sour aubergine (VE).....	8.5
	Wild mushroom arancini, truffle aioli, parmesan (V).....	10
	Cobble Lane Bresaula, caper berry	12
	English burrata, Wild Farm treviso, pear,hazlenut, salted ricotta (V)	12.5
Woodfired Pizzette	Garlic, Parsley & Mozzarella (V).....	10
	Tomato, anchovy, olive, caper, chilli & basil.....	10.5
	Nduja, tomato, mascarpone & honey.....	11
Pasta	Spaghetti, parsley, garlic, chilli & pangrattato (V/GF).....	10
	Linguine, slow cooked tomato, olives, caper, garlic & basil (V/GF).....	12.5
	Pici, Cacio e Pepe, pecorino, cracked black pepper (V/GF).....	13
	Silk handkerchief, walnut butter, confit egg yolk (V).....	12
	Agnolotti, crown prince, ricotta, beurre noisette, hazelnuts (V)	12.5
	Mafaldine, beef and lamb ragu.....	16.5
	Silk handkerchief, carbonara, crispy guanciale, confit egg yolk.....	15
	Fettuccine, cobble lane nduja, mascarpone & lemon (GF).....	14.5
	Ravioli doppio, beef and lamb ragu, creamy polenta, pine nuts.....	17
Woodfired Pizza	Margherita, San Marzano DOP tomato, fior di latte, basil (V).....	13
	Diavolo, San Marzano DOP tomato, salami, red chilli, fior di latte.....	15
	Funghi, white base, mushrooms, tarragon crumb, truffle oil (V).....	12
	Wood fired bavette, chimmi churri.....	22
Sides	Potato al forno.....	7
	Creamed Wild Farm greens.....	6
	Caesar salad.....	9.5
Dessert	Tiramisu.....	8.5
	Affogato.....	6
	Chocolate nemesis.....	8.5
	Amalfi lemon Italian meringue.....	8