

The Grocer at 33

ALLERGEN MENU GUIDE

Antipasti	Perello picante olives.....	4.50
	In-house Focaccia, Puglia olive oil, fig balsamic (G/Su/VE).....	5.50
	00 anchovies, Puglia olive oil, pickled shallots (Fu/Su).....	8.00
	Lardo on toast, truffle honey (G).....	9.30
	Caponata, sweet and sour aubergine (N/Su/Ce/So/VE).....	9.30
	Wild mushroom arancini, truffle aioli, parmesan (G/E/M/So/V).....	11
	Cobble Lane Bresaola, caperberry.....	13.20
Burrata, ricotta, seasonal citrus, BBQ beetroot (M).....	13.75	
Woodfired Pizzette	Garlic, parsley & mozzarella (G/M/V).....	11
	Tomato, anchovy, olive, caper, chilli & basil (G/F/M).....	11.55
	Nduja, tomato, mascarpone & honey (G/M).....	12.10
Pasta	Spaghetti, parsley, garlic, chilli & pangrattato (G/M/V/Su).....	11
	Linguine, slow cooked tomato, olives, caper, garlic & basil (G/Su/V).....	14.30
	Pici Cacio e Pepe, parmesan, cracked black pepper (G/M/V/E).....	14.85
	Silk handkerchief, walnut butter, confit egg yolk (G/M/E/N/V).....	13.20
	Agnolotti, pea & mint ricotta, pea butter sauce, crispy mint, shoots (G/M/E/V).....	13.75
	Mafaldine, with beef and lamb ragu (G/Ce/Su/E).....	18.15
	Silk handkerchief carbonara, crispy guanciale, confit egg yolk (G/E/M).....	16.50
	Fettuccine, cobble lane 'nduja, mascarpone & lemon (G/M/E).....	15.95
Ravioli doppio, beef and lamb ragu, creamy polenta, pine nuts (N/G/E/M/Su/Ce).....	18.15	
Woodfired Pizza	Margherita, San Marzano DOP tomato, fior di latte, basil (G/M/V).....	15.40
	Diavolo, San Marzano DOP tomato, salami, red chilli, fior di latte (G/M).....	17.60
	Funghi, bechamel, mushrooms, tarragon crumb, truffle oil (G/M/V).....	16.50
	Woodfired bavette, chimmichurri (Su).....	24.20
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Sides	Potato al forno (M).....	7.70
	Creamed Wild Farm greens (M).....	6.60
	Lollo rosso, pickled walnuts, horseradish mayo, Wild Farm leaves (E/Mu/Su/N).....	10.45
Dessert	Tiramisu (G/M/E/N).....	9.35
	Affogato (M).....	6.60
	Chocolate nemesis (M/E).....	9.35
	Amalfi lemon Italian meringue (G/M/E).....	8.80