



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.

Crudi e Verdure

La Goccia Marinated Olives (Ve, GF)	4
Toasted Sicilian Almonds (Ve, GF)	4
Hummus, Pinzimonio (Ve, GF)	10
Spinach, Pine Nuts, Parmesan (V, GF)	11
Burrata, Roasted Pumpkin, Spiced Chilli Oil (V, GF)	15.5
Cured Beef Carpaccio, Rocket, Pickled Onion (GF, DF)	16
Haye Farm Salumi Board (GF, DF)	25
Roasted Turkey, Smoked Mackerel Aioli, Capers, Lemon (GF, DF)	15.5
Radicchio, Figs, Pomegranate (Ve, GF)	11

Fritto

La Goccia's Signature Fried Chicken	11
La Goccia's Sage and Anchovies (DF)	9
Baby Squid (DF)	11.5
Mackerel Crochette	12.5

Coccoli

13

CHOOSE TWO:

- Culatello (DF)
- Mortadella Bologna (DF)
- Gorgonzola
- Stracchino

Dolci

Italian Cheese Board with Chutney, Honey and Walnuts	10.5
Soft Chocolate Cake, Espresso Martini(V)	7.5
Apple Tortino, Vanilla Ice Cream (V, GF)	7.5
Spiced Poached Pear, Custard, Crumble (Ve, GF)	7.5
Tiramisù (V)	7.5
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.