



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
Chickpea and Mushroom Hummus, Braised Leeks (Ve, GF)	11
Battuta Piemontese – Organic Beef Tartare, Black Truffle (DF, GF)	24
Pinzimonio, Bagna Cauda (GF)	13
Burrata, Vesuvian Tomatoes (GF)	13
Haye Farm Organic Salumi Board (GF, DF)	23
Radicchio Tardive, Puntarella, Anchovies (DF, GF)	12

Coccoli

CHOOSE TWO	14
Haye Farm Mortadella	
Haye Farm Culatello	
Stracciatella di Burrata	
Gorgonzola Piccante	

Fritto

La Goccia's signature Chicken	13
Breaded Cod, Nduja Aioli	14
Padron Peppers (Ve)	9
Battered King Oyster Mushrooms (Ve)	11

Dolci

Italian Cheese Board with Chutney, Honey and Walnuts (V)	10.5
Tiramisù - Caramelised Pears, Amaretti and Cinnamon (V)	8
Apple Millefoglie (Ve)	8
Vanilla Pannacotta, Salted Caramel, Chocolate Crumble	8
Lussuria – Gianduja, Orange Tartlet, Cocoa Nibs Tuille (V)	8
Gelati e Sorbetti (Ve, GF)	2.5 per scoop
Affogato al Caffè' (V)	5.5

Keys: **V** – Vegetarian **Ve** – Vegan **GF** – Gluten Free **DF** – Dairy Free

Please advise of any allergen requirements A discretionary service charge of 15% will be added to your bill.