



Bar Menu

Crudi e verdure

La Goccia Marinated Olives (Ve, GF)	4
Roasted Sicilian Almonds (Ve, GF)	4
Aurbergine Hummus & Fried Onions (Ve, GF)	11
Burrata & Caponata (V, GF)	15.5
Crostone - Grezzina Courgette & Ricotta (V)	9
Panzanella Salad (Ve)	14
Corno Peppers in Agrodolce (Ve, DF)	14.5
Aubergine, Mozzarella & Tomato Salad (V, GF)	15
Pepper Gazpacho (Ve)	11
Line Caught Tuna Carpaccio (GF)	22
Summer Organic Leaves Salad (Ve, GF)	8

Fritto

La Goccia Signature Organic Chicken & Aioli	13.5
Moscardini & Aioli	14
Summer Courgette (Ve)	11
King Oyster Mushrooms (Ve)	12

Coccoli - our signature Tuscan dough balls

CHOOSE TWO	14
Prosciutto di Parma	
Mortadella	
Stracciatella di Burrata	
Robiola	

Forno a Legna

Pizzetta Petersham - Tomato, Pecorino, Shallot & Chili (V)	10
Caciocavallo Impiccato - Grilled Cheese, Toasted Sourdough & Chilli Honey (V)	13

Dolci

Tiramisù al Limone (V)	8
Chocolate Bavarese, Cherry Compote & Chocolate Soil (GF)	8
Roasted Peaches, Crumble & Whipped Cream (Ve, GF)	8.5
Frangipane Cake, Strawberries & Strawberry Sorbet (V, GF)	9
Affogato al Caffè (V, GF)	5.5
Italian Cheese Board, Chutney, Walnuts & Crackers (V)	12
Gelato e Sorbetti (V/Ve, GF)	2.5 per scoop

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

In consideration to our ethos, we source all our organic meat and dairy from our family farm, Haye Farm in Devon. All the fish is sourced ethically and line caught. Vegetables are seasonal, organic and subject to change due to seasonality. Discretionary service charge of 15% will be added to your bill.