



Bar Menu

All of our ingredients are carefully sourced with the utmost 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.

La Goccia marinated Olives (Ve, GF)	3.5
Toasted Sicilian Almonds (Ve, GF)	3.5
Hummus with Pinzimonio (Ve)	9
Pear and Pecorino Toscano (V, GF)	9
Burrata with roasted Squash, Agrodolce (V, GF)	13
Beef Tartare, Horseradish, toasted Sourdough	13.5
Prosciutto San Daniele and Figs (GF)	13.5
Coccoli	
CHOOSE TWO	12
Gorgonzola Dolce	
Bresaola della Valtellina	
Mortadella Bologna	
Taleggio cream	
La Goccia's signature Chicken (GF)	9
La Goccia's Sage and Anchovies (GF)	8
Friggitelli Peppers (Ve, GF)	8
Baby Squid (GF, DF)	10
Prosciutto Crocchette with <i>Fonduta di Parmigiano</i>	8
Dolci	
Selection of 3 Italian cheeses with Apple and Raisin chutney, Honey and Walnuts (V)	10.5
Caramel Tart with Buttermilk Gelato and Hazelnuts	7
Torta Caprese, Pear and Mascarpone	7
Tiramisu	7
Pannacotta and Figs	7
Roasted Plums and vegan Almond sorbet	7
<i>Gelati e sorbetti</i> (Ve, GF)	2 per scoop
<i>Affogato al caffè</i> (V)	5.5