



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.

La Goccia marinated Olives (Ve, GF)	3.5
Toasted Sicilian Almonds (Ve, GF)	3.5
Hummus with Pinzimonio (Ve)	9
Raw broad beans and Pecorino Toscano (V, GF)	9
Burrata with Datterino Tomatoes (V, GF)	13
Beef tartare, Horseradish, toasted Sourdough	13.5
Prosciutto San Daniele and Melone	13.5
Coccoli	12
CHOOSE TWO	
Gorgonzola Dolce	
Bresaola della Valtellina	
Mortadella Bologna	
Taleggio cream	
La Goccia's Sage and Anchovies (GF)	8
La Goccia's signature Chicken (GF)	9
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, Apple & Raisin chutney, Honey, Walnuts (V)	10.5
Chocolate mousse with blackcurrant sorbet and compote (GF)	7
Cherry tart with Cherry ripple ice cream (V)	7
Tiramisu	7
Raspberry, Vanilla custard millefoglie (V)	7
<i>Pesche e Vino</i> (Ve, GF)	7
<i>Gelati e sorbetti</i> (Ve, GF)	2 per scoop
<i>Affogato al caffè</i> (V)	5.5
'Decadance'	13
Fair-trade cocoa, Espresso, Hazelnuts, Vestal Vodka, Coffee Liqueur	
'Pistachio Daiquiri'	12
In-house infused Pistachio rum, Lime juice, Egg white	