



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.

### Aperitivo

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 roasted Datterino Tomatoes (V, GF)	13
Beef Tartare, Horseradish, toasted Sourdough	13.5
Prosciutto San Daniele and Melone (GF)	13.5

### Cocchi

CHOOSE TWO	12
Gorgonzola Dolce	
Bresaola della Valtellina	
Mortadella Bologna	
Taleggio cream	

### Fritto

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

### Primi

Tomato Gazpacho (Ve)	8
Fresh Rigatoni with slow cooked Beef Ragù	14
Fresh Spaghetti with wild Mushrooms (V)	12
Basil Pesto Risotto, with Stracciatella and Tomato (V, GF)	14
Ravioli with Ricotta and Lemon, Butter and Marjoram (V)	11

### Carne e pesce

Wood fired Chicken <i>al Burro</i> (GF)	15
Wood roasted St. Mary's Scallops in Butter and Lemon	10
Beef Sirloin <i>Tagliata</i> with Salsa Verde (GF)	23
Cornish Mackerel and Cucumber salad (GF)	15

### Verdure

Roasted Aubergine, Peppers and Courgette with Agrodolce and Pinenuts (Ve, GF)	11
Petersham garden salad (Ve)	7
Beetroot salad, pickled Blackcurrant and Almonds (Ve)	8
Potato <i>al Forno</i> with Garlic and Rosemary (Ve, GF)	6.5
Peas, Guanciale and Mint (GF)	9
Tomato del Vesuvio Carpaccio with Datterino and Cucumber (Ve, GF)	7.5

### Dolci

Selection of 3 Italian cheeses with Apple and Raisin chutney, Honey and 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

Please advise of any allergen requirements A discretionary service charge of 13.5% will be added to your bill.



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Sococcia