

T h e O L D L I Q U O R – S T O R E

Truffle and pecorino mixed nuts (v)	4
Aged balsamic onions (ve)	4
Bella di cerignola olives (ve)	4.5
OLS focaccia, carbonara butter (v available)	6
Hot honey, parmesan and chilli bun, whipped ricotta (v)	6
“Doppo malto” glazed fennel sausages	7
Antipasti- a selection of cured meats & cheeses, warm sourdough focaccia, borlotti bean hummus, marinated & pickled vegetables, EV olive oil	24
Frutti di mare- garlic and herb roasted crevettes, mussel arrabbiata, oak smoked salmon, rock oysters, crayfish cocktail, crostini, marinated anchovies	35
Zucchini fritti, black garlic, goats cheese, toasted seeds (v) (ve available)	7
Caponata bruschetta, agrodolce sultana, pinenuts (ve)	7
Pan con tomate, roasted garlic, oregano (ve)	7
Whole burrata, sticky vin santo grapes, smoked almond “ajo blanco” (v)	14
Steamed mussel and wild garlic butter flatbread, asiago	8
Shell on king prawns, seaweed and smoked chilli butter, squid ink and lemon mayo	14
Cured cod loin, spring vegetables, parsley, datterini, preserved lemon, dulce cracker	16
Beef cheek arancino, buffalo mozzarella, vodka marinara	9
OLS fried chicken, amalfi lemon hot sauce, gorgonzola ranch	13
Lamb shoulder and salami rigatoni, aged fat pangrattato, pecorino romano	16

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pizzetta

Margherita- fior di latte, san marzano tomato, basil, EV olive oil (v)	7
'Nduja - beef cheek bolognese, fresh red chillies, provolone dolce, rocket	12
Gorgonzola- Gorgonzola dolce, purple sprouting broccoli, cherry vine tomato, toasted walnuts, lemon (v)	12
Milano- milano salami, hot honey, parmigiano reggiano, oregano	14

sides

Insalata caprese (v)	8
Grilled veg, pesto, radicchio (ve)	6
Skin on fries, sea salt (ve)	5
Skin on fries, truffle & parmesan (v)	6.5
Triple cooked chips, aioli (v)	6
Triple cooked chips, garlic butter, pecorino (v)	7.5
'Nduja smashed newies	6
Purple sprouting broccoli, roasted pistachio (v)	6

sweet

Limoncello posset, yorkshire rhubarb, amaretto jelly, toated almond	10
<i>pair it with royal tokaji late harvest, hungary 75ml</i>	7
Bitter chocolate "tartufo", hot frangelico caramel, salted hazelnut icecream, espresso	9
<i>pair it with salted caramel espresso martini</i>	11
Affogato, vanilla ice cream, harmony coffee	6
Italian cheese selection, tomato and basil chutney, radicchio, aged balsamic onions, pane carasau, focaccia	14