

GRETA

DINNER

HOUSE MADE FOCACCIA, BUTTER ^v	4 PP
ANCHOVY TOAST, WHIPPED FROMAGE, CHILLI OIL ^{GFO}	8 EA
MARINATED OLIVES ^{VG, GF}	11
PICKLES DU JOUR ^{VG, GF}	6.5
HAND CUT SALAMI ^{GF}	15
PARMESAN POMMES FRITES ^v	16
DRESSED LEAVES ^{GF, VG}	10
STRACCIATELLA, BRUSSELS SPROUTS, PICKLED CURRANTS ^{GF}	22
CUCA PRESERVED TINNED SARDINES, LEMON, BAGUETTE, BUTTER	23
CAESAR, FREE RANGE CHICKEN, COS, SOFT EGG, PANCETTA, PANGRATTATO ^{GFO}	28
FREE RANGE CHICKEN SCHNITZEL, SLAW, LEMON	30
BEEF CHEEK BAGUETTE, MOZZARELLA, PESTO, NAPOLI DIP	28
PASTA OF THE WEEK	
DRESSED LEAVES ^{GF, VG}	10
TRIPLE CREAM BRIE, HOUSE PRESERVE, BAGUETTE ^{GFO}	15

V: VEGETARIAN, VG0: VEGAN OPTION, GF: GLUTEN FREE, GFO: GLUTEN FREE OPTION

SORRY, NO SPLIT BILLS DURING BUSY PERIODS

CARD / CONTACTLESS PAYMENTS ONLY. CARD SURCHARGE CREDIT/DEBIT 1.5%, AMEX 2.5%

WEDNESDAY'S

PARMIGIANA NIGHT \$22

FREE RANGE CHICKEN OR EGGPLANT
SERVED WITH POMMES FRITES AND DRESSED LEAVES

FROM 5.30PM

THURSDAY'S

PASTA AND WINE \$30

TODAY'S PASTA AND A GLASS OF VINO

FROM 5.30PM

BOOKINGS ENCOURAGED