

BRUSCHETTERIA		
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OLIVE ASSORTITE 	8	
<i>Marinated artisan olives with focaccia bread, extra virgin olive oil, balsamic, taralli and crispbread</i>		
BRUSCHETTA CLASSICA 	7.5	
<i>Toasted crusty bread, chopped tomatoes, shallots, fresh basil and sea salt</i>		
BRUSCHETTA AL FUNGHI 	7.5	
<i>Toasted crusty bread, marinated mixed mushrooms and truffle oil</i>		
BRUSCHETTA CAPRESE 	8.5	
<i>Toasted crusty bread, chopped tomatoes, shallots, fresh basil and mozzarella bocconcini</i>		
PLAIN GARLIC BREAD 	8.5	
GARLIC BREAD <i>with tomato</i> 	9	
GARLIC BREAD <i>with mozzarella cheese</i> 	9.5	
MIXED GARLIC BREAD 	10	
<i>with mozzarella, tomato and pesto</i>		

ANTIPASTI

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TROTA STAGIONATA	13	
<i>Smoked trout, horseradish cream cheese, avocado, bagel croutons and pickles</i>		
COSTOLETTE DI MAIALE	13	
<i>Pork ribs marinated and glazed in homemade BBQ and Italian pepper sauce, served with homemade focaccia</i>		
ARANCINI 	13	
<i>Homemade saffron & Taleggio arancini, minted yogurt, pecorino and lavender honey</i>		
CALAMARI FRITTI	13	
<i>Fried squid in tempura, green chilli, pickled shallots, parsley and Sicilian lemon aioli.</i>		
INSALATA CAPRESE 	13	
<i>Fresh mozzarella, tomatoes, basil, oregano and aged balsamic served with homemade focaccia</i>		
LASAGNA FRITTA	14	
<i>Panko-crusted beef lasagna wedges, Parmigiano Reggiano, hot honey and truffle aioli</i>		
BURRATA E SALMONE AFFUMICATO	14	
<i>Creamy burrata wrapped in smoked salmon, rocket, lemon oil, pine nuts, basil pesto, served with homemade focaccia</i>		
GAMBERONI PICCANTI	14	
<i>King prawns poached in butter with white wine, fresh chilli, lime, garlic and homemade focaccia</i>		
GAMBERONI PICCANTI ROSSO	14	
<i>King prawns cooked with fresh chilli, garlic and cherry tomatoes in a tomato sauce served with homemade focaccia</i>		
CAPESANTE	15	
<i>Seared scallops with artichoke puree, black garlic, pickled apple and toasted pecans</i>		
CARPACCIO DI MANZO	16	
<i>Thinly sliced raw edge beef, Gorgonzola Dolce, fig jam, Parmigiano Reggiano, rocket and aged balsamic</i>		

 **Vegan**  **Vegetarian**

Some of our dishes may contain nuts.
Fish may contain small bones.
Gluten free options are available.
For any allergies, intolerance or dietary requirements,
please speak to a member of staff before placing your order.

PASTA E RISOTTO		
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SPAGHETTI BOLOGNESE	17	
<i>Homemade slow-cooked beef ragu</i>		
SPAGHETTI CARBONARA	17	
<i>Spaghetti with smoked pancetta, garlic, egg, parmesan, and a touch of cream</i>		
PENNE ALL'ARRABBIATA CON BURRATA 	18	
<i>Penne in spicy tomato sauce with chilli, olives, red peppers, onion, garlic and creamy burrata</i>		
RAVIOLI DI SPINACI E RICOTTA 	18	
<i>Pasta parcels filled with spinach and ricotta, sun-dried tomatoes, fresh basil, spinach and creamy sauce</i>		
TORTELLONI TARTUFATA AL PORCINI 	18	
<i>Pasta parcels filled with porcini mushrooms and ricotta, truffle, mushrooms with cream sauce</i>		
PENNE CON POLLO	18	
<i>Penne pasta, chicken, cherry tomato, paprika, green chilli, onion, garlic, spinach and cream sauce</i>		
GNOCCHI AL PEPERONE ARROSTITO 	18	
<i>Pan-seared potato gnocchi, roasted red pepper cream, ricotta salata, basil oil, toasted almonds and fresh basil</i>		
LASAGNE AL FORNO	18	
<i>Homemade baked layers of pasta filled with slow-cooked beef ragu, bechamel, basil pesto and Pecorino cheese</i>		
CASARECCE CON POLLO	18	
<i>Casarecce pasta with chargrilled chicken, spicy 'nduja, creamy tomato vodka sauce, spinach and Parmigiano Reggiano</i>		
RISOTTO ALL'ANATRA	18	
<i>Creamy carnaroli rice, confit duck, Taleggio cheese, courgettes, Italian vermouth and almond pumpkin chutney</i>		
FETTUCCINE SALMON E GAMBERI	19	
<i>Fettuccine with salmon, prawns, courgette, garlic, onion and fresh cream</i>		
ORECCHIETTE MANZO E BURRATA	19	
<i>Orecchiette pasta with slow-cooked beef short rib ragu and creamy burrata</i>		
RISOTTO AI FRUTTI DI MARE	19	
<i>Carnaroli rice with king prawns, mussels, clams and calamari in light saffron, garlic, white wine and lemon cream sauce, finished with fresh parsley</i>		
RAVIOLI CON ARAGOSTA E GAMBERI	19	
<i>Lobster pasta parcels, prawns, peppers, garlic, tomato and dill cream sauce</i>		
RIGATONI FILETTO	20	
<i>Tube pasta cooked with beef fillet steak, flamed in brandy, onion, mushrooms, with a touch of Dolcelatte cheese in a creamy tomato sauce</i>		

PIZZA E CALZONE		
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MARGHERITA 	13.5	
<i>San Marzano tomato sauce, fior di latte mozzarella, fresh basil and extra virgin olive oil</i>		
NERO E ORO 	17	
<i>Black and gold pizza, mozzarella, mushrooms, black garlic, fontina cheese and caramelised onion</i>		
PIZZA TARTUFO	17	
<i>Mozzarella and Scamorza cheese, Tuscan sausage, sliced truffle, pecorino and rocket</i>		
FRIARIELLI E NDUIA	17.5	
<i>San Marzano tomato sauce, mozzarella, spicy 'nduja, pickled broccoli, stracciatella cheese, and parsley gremolata</i>		
PIZZA PROSCIUTTO	17.5	
<i>San Marzano tomato sauce, mozzarella, prosciutto, bocconcini, rocket, pesto and pecorino</i>		
HALLOUMI CON POLLO E FUNGHI	17.5	
<i>Alfredo sauce, halloumi, chicken, mushrooms, pecorino and truffle oil</i>		
PIZZA AI FRUTTI DI MARE	18	
<i>San Marzano tomato sauce, fior di latte mozzarella, prawns, mussels, calamari, clams, garlic, chilli, oregano and extra virgin olive oil</i>		
CALZONE PICCANTE	19	
<i>Folded Neapolitan pizza filled with Napoli salami, spinach, spicy 'nduja, smoked Scamorza, roasted peppers, creamy ricotta and Parmigiano Reggiano. Served with San Marzano tomato sauce on the side</i>		

GRIGLIATA		
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FILETTO 8 OZ (227gm)	35	
<i>Dry aged prime beef fillet, mushrooms sautéed with onions, grilled tomato and skin on fries</i>		
BISTECCA 10 OZ (283gm)	30	
<i>Dry aged beef sirloin, mushrooms sautéed with onions, grilled tomato and skin on fries</i>		
POLLO	23	
<i>Chargrilled chicken fillet, mushrooms sautéed with onions, grilled tomato and skin on fries</i>		

SECONDI

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FILETTO DI MANZO CON GAMBERI	35	
<i>Fillet steak with prawns, white wine, butter, chilli, lobster sauce and wilted gem lettuce</i>		
FETTUCCINE CON POLLO	25	
<i>Chicken fillet, creamy fettuccine with porcini mushroom ragu</i>		
POLLO MILANESE	25	
<i>Breaded and pan-fried chicken fillet topped with tomato sauce and Scamorza cheese served on a bed of spaghetti pasta, rocket, cherry tomatoes and parmesan</i>		
SALMONE	27	
<i>Pan-seared salmon supreme, chargrilled tenderstem broccoli, lobster bisque, scallops and pine nut pesto</i>		
FILLETTO DI BRANZINO	27	
<i>Grilled sea bass fillets with prawns, cherry tomato sauce, Cantabrian anchovies and mixed veg</i>		
MISTO DI PESCE IN TEMPURA	27	
<i>Mixed fried fish, calamari & king prawns, sweet potato fries, tartare sauce and mixed veg</i>		

INSALATA SECONDI

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INSALATA DI POLLO	19	
<i>Breaded chicken breast, baby gem lettuce, avocado, cherry tomatoes, crispy pancetta, shaved Parmigiano Reggiano, rosemary croutons, toasted pine nuts and parsley aioli</i>		
INSALATA DI SALMONE	22	
<i>Chargrilled salmon fillet, roasted new potatoes, olives, Italian sun-dried tomatoes, pickled shallots, ricotta salata, capers, white balsamic dressing and raspberries</i>		

CONTORNI

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LEGUMI MISTI 	5	
<i>Mixed vegetables with olive oil</i>		
SPINACI 	5	
<i>Spinach, garlic and cream</i>		
ZUCCHINE FRITTE	6	
<i>Deep fried courgettes in tempura batter</i>		
BROCCOLI 	6	
<i>Tenderstem broccoli, chilli and garlic</i>		
PATATE SPESSI	5	
<i>Skin on fries</i>		
PATATE DOLCI FRITTE	6	
<i>Sweet potato fries, parmesan and truffle oil</i>		
PATATE AL FORNO 	6	
<i>Oven roasted new potatoes with garlic, onion and herbs</i>		
INSALATA POMODORI 	5	
<i>Vine-ripened tomatoes, fresh basil, red onion, sea salt and extra virgin olive oil</i>		
INSALATA RUCCOLA	5	
<i>Wild rocket, pecorino and balsamic glaze</i>		
INSALATA MISTA 	5	
<i>Mixed seasonal salad, citrus and olive oil dressing</i>		

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All our sauces are made fresh in-house

PEPPERCORN & BRANDY	4	
TRUFFLE CREAM	4	
DIANE	4	
DOLCE LATTE	4	