

## Pane/Bread

### BREAD TIN

granary style olive and rosemary pagnotta, garlic focaccia, breadsticks and Sardinian flat bread (v) 5.25

### GARLIC FOCACCIA

toasted, studded with garlic, brushed with garlic butter (v) 3.50

### ROSEMARY & OLIVE PAGNOTTA

granary style and drizzled with olive oil (v) 3.50

## Antipasti

**OLIVES** kalamata and bosciolo (v) (gf) 3.50

### PORCHETTA

Italian style roast pork with grilled artichoke, aioli, and capers (p) (gf) 6.75

### BRUSCHETTA

garlic, tomato and grana padano shavings (v) 4.95

### TALEGGIO al FORNO

baked soft cheese with garlic crisp-bread (v) 6.00

### SALUMI ANTIPASTI

speck, bresaola, salami and mortadella with capers, rocket (p) (gf) (n) 8.00

### SMOKED MAKEREL PATE

garlic ciabatta crisp-breads and lemon 6.00

### ARANCINI

crisp risotto balls with sun-dried tomato, mozzarella and pesto (v) (n) 5.50

### CARPACCIO di MANZO

thinly sliced raw beef, parmesan, capers and rocket (gf) 8.00

### INSALATA di GAMBERONI

king prawns, smoked paprika aioli, grilled fennel and peppers, balsamic gel (gf) 6.50

### BURRATA MOZZARELLA

on chopped tomato with basil oil (v) (gf) 7.75

### SALT BEEF WITH GIARDINERIA

salt cured beef with Sicilian style pickled vegetables (gf) 6.50

## Pasta

### CARBONARA

linguini, pancetta, egg, parmesan (p) 5.95  
(gluten free version available)

### FAZZOLETTO

fresh pasta squares, chilli, crispy gremolata, parsley, parmesan, olive oil (v) 4.50

### RIGATONI PEPERONATA

pasta twists with peperonata and chilli (v) 5.50  
(gluten free version available)

### TRIANGOLINI FRITTI

fried pasta filled with Italian cheeses, on pesto aioli (n) 6.25

### RISOTTO FUNGHI

porcini, portabello, wild mushrooms, parmesan (gf) 6.75

### GNOCCHI FONTINA

potato pasta, baked with stringy fontina cheese and cream 6.50

### RAVIOLI

your server will tell you today's style 6.50

## Pizzetta Fritta

crisp fried, folded pizza, calzone style

**MOZZARELLA** basil, tomato (v) 5.50

**PROSCUITTO & RUCOLA** mozzarella, tomato, rocket (p) 6.25

**SALSICCIA NDUJA** spicy soft Calabrian pork sausage, mozzarella and rocket (p) 6.25

**VERDURA** grilled Mediterranean vegetables, mozzarella and pesto (v) (n) 6.25

## Insalata/Salad

**TOMATO, RED ONION & OREGANO** olive oil and lemon (v) (gf) 4.00

**INSALATA VERDI** mixed leaves, rocket, olive oil (v) (gf) 4.00

**FENNEL, ORANGE & BLACK OLIVE** (gf) (v) 4.75

**ITALIAN VEGETABLES** courgette, fennel, aubergine, peppers, artichoke, olive oil and sea salt (v) (gf) 4.50

## Pesce/Fish

### FRESH FISH OF THE DAY

style and the price vary

**BIANCHETTI** whitebait, paprika salt (gf) 5.75

**SCALLOPS** Two, baked in the half shell with parmesan cream and pancetta (gf) 8.50  
Additional scallops at 4.25 each

**CALAMARI** sea salt, parsley and lemon (gf) 7.00

**GAMBERONI** king prawns with tomato, garlic and fennel seeds (gf) 7.75

## Carne/Meat

**BISTECCA DI MANZO** steak grilled pink, garlic butter (gf) 10.00

**PESTO CRUSTED CHICKEN** grilled chicken breast, pesto, gremolata (n) 7.25

**LUGANICA e FAGIOLI** traditional thin pork sausage with Tuscan cannellini beans (gf) (p) 6.75

**QUINCE GLAZED PORK BELLY** Northamptonshire pork, salt cured, slow-roasted, sliced and crisp fried, topped with quince gel (p) (gf) 8.50

**MEATBALLS & POLENTA** red wine tomato sauce and provolone cheese 6.75

**BEEF SHORT RIB** slow cooked beef off the bone, cooked in red wine, burnt onion 9.25

**BRACIOLE** beef parcels, pesto stuffing under melted Italian cheese (n) 6.75

**DUCK WITH MUSTARD FRUIT** pink roasted with candied mustard fruit, crisp pancetta and rocket (p) (gf) 8.25

**SANGUINACCIO ESPANGNOL** Spanish black pudding in red wine (p) 6.50

## Vegetali

**MELANZANI FRITTI** aubergine chips (gf) (v) 4.50

**TUSCAN CANNELLINI BEANS** with peppers, tomato and basil (gf) (v) 4.50

**SEASONAL VEGETABLE** varies daily. your server will tell you 4.00

**HERB CRUSHED POTATOES** crushed potatoes with garlic, green herbs (v) (gf) 3.50

**FRIES** (v) 3.25

## Dolce/Desserts

**CANNOLI** traditional crisp pastry tubes, raspberry and rhubarb mascarpone filling and pistachios (v) (n) 6.25

**PANNA COTTA** vanilla set cream with summer berries (gf) 6.25

**CINNAMON STRUFFOLI** Neapolitan sticky fried dessert coated in cinnamon sugar, served with vanilla ice cream (v) 6.00

**TIRAMISU** layered sweet mascarpone and espresso and coffee liqueur drenched savoiardi biscuits (v) 6.25

**NUOVO ICE CREAMS** various flavours of home made ice creams and sorbets (v) (gf) 6.00  
served with cantuccini biscotti (not gluten free) \*\*\*\*

**FORMAGGI / CHEESE** pecorino, gorgonzola and taleggio, Italian crackers, mustard fruits and quince jam 9.00  
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**VIN SANTO** a traditional sweet after dinner wine from Chianti served with cantuccini biscotti (n) (100ml) 7.75

**Coffee** served with biscotti (n)

**CAPPUCCINO** 3.25

**LATTE** 3.25

**ESPRESSO** 2.25

**DOUBLE ESPRESSO** 3.00

**AMERICANO** 3.00

**LIQUEUR COFFEE** 6.75  
Irish, brandy, rum or your choice of liqueur

**TEA** 2.50  
English, Earl Grey, green or mint

**HOT CHOCOLATE** 3.50

Choose an after dinner digestive from our extensive choice of

**GRAPPA, AMARO, ITALIAN LIQUEURS & ITALIAN BRANDY**

we will be pleased to recommend or advise

**Thank you for abiding by the current pandemic guidelines**

Please be sure to

### inform us of any serious allergies

to ensure we prepare a suitable meal for your enjoyment.

Written allergen advice is available. Your server or our chef will be happy to advise you.

(v) = vegetarian\* (n) = contains nuts (gf) = gluten free (p) = contains pork

\*Please note our parmesan and other authentic Italian cheeses are made using rennet.

Mozzarellas and goat curd are not made using rennet. Fresh fish dishes may contain bones.