

Pane/Bread

BREAD TIN <i>Rosemary and lemon pagnotta, pane all'aglio, grissini and Sardinian pane carasau (v)</i>	5.25
PANE ALL'AGLIO <i>Studded with garlic, brushed with garlic butter (v)</i>	3.50
ROSEMARY AND LEMON PAGNOTTA <i>Granary style loaf, drizzled with olive oil (v)</i>	3.50

Antipasti

OLIVES <i>Kalamata and bosciolo (v) (gf)</i>	3.50
BRUSCHETTA <i>Garlic, tomato and grana padano shavings (v)</i>	5.25
PORCHETTA <i>Italian style roast pork with grilled artichoke, aioli, and capers (p)</i>	6.95
TALEGGIO al FORNO <i>Baked soft cheese with garlic crisp-bread (v)</i>	6.25
SALUMI ANTIPASTI <i>Speck, bresaola, salami and mortadella with capers, rocket (p) (gf) (n)</i>	8.25
TONNO AGRODOLCE <i>Smoked tuna with sweet and sour tuna and onion (gf)</i>	8.00
ARANCINI <i>Crisp risotto balls with sun-dried tomato, mozzarella and pesto (v) (n)</i>	5.65
CARPACCIO di MANZO <i>Thinly sliced raw beef, parmesan, capers, rocket (gf)</i>	8.25
INSALATA di GAMBERONI <i>King prawns, burnt orange, fennel crisps, liquorice salt and a lemon and bergamot aioli (gf)</i>	6.75
BURRATA MOZZARELLA <i>On vine ripened tomatoes with basil oil (v) (gf)</i>	7.95

SALT BEEF <i>Salt cured, aged, black angus beef with Sicilian style pickled vegetables and parmesan shavings (gf)</i>	7.75
---	------

Insalata/Salad

TOMATO, RED ONION & OREGANO <i>Olive oil and lemon (v) (gf)</i>	4.00
INSALATA VERDI <i>Mixed leaves, rocket, olive oil (v) (gf)</i>	4.00
BEETROOT AND GOAT CURD <i>Smoked almonds and pickled shallot (n) (v)</i>	4.75
ITALIAN VEGETABLES <i>Courgette, fennel, aubergine, peppers, artichoke, olive oil and sea salt (v) (gf)</i>	4.50

Pasta

CARBONARA <i>Linguini, pancetta, egg, parmesan (p)</i> <i>(gluten free version available)</i>	5.95
RAGÙ DI MANZO CON PAPPARDELLE <i>Seven hour braised brisket ragu on ribbons of fresh pasta with parmesan (Gluten free version available)</i>	6.75
FAZZOLETTO <i>Fresh pasta squares, chilli, crispy gremolata, parsley, parmesan, olive oil (v)</i>	4.50
RIGATONI PEPERONATA <i>Pasta tubes with peperonata and chilli (v)</i> <i>(Gluten free version available)</i>	5.60
TRIANGOLINI FRITTI <i>Fried pasta filled with Italian cheeses, on pesto aioli (n)</i>	6.45
RISOTTO AUTUNNALE <i>Pumpkin, sage, lemon and parmesan (gf)</i>	6.75
GNOCCHI <i>Potato pasta, cherry tomato, mushrooms and fresh oregano (v)</i>	6.50
RAVIOLI <i>Your server will tell you today's style</i>	6.50

Pizzetta Fritta

crisp fried, folded pizza, calzone style

MOZZARELLA <i>Basil, tomato (v)</i>	5.70
PROSCUITTO & RUCOLA <i>Mozzarella, tomato, rocket (p)</i>	6.45
SALSICCIA NDUJA <i>Spicy soft Calabrian pork sausage, mozzarella and rocket (p)</i>	6.45
VERDURA <i>Grilled Mediterranean vegetables, mozzarella and pesto (v) (n)</i>	6.45

Please be sure to **inform us of any serious allergies** so we may prepare a suitable meal for you

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.

Pesce/Fish

FRESH FISH OF THE DAY <i>Style and price vary</i>	
BIANCHETTI <i>Whitebait, paprika salt (gf)</i>	5.95
SCALLOPS <i>Two, baked in the half shell with parmesan cream and pancetta (gf) (p)</i> <i>Additional scallops at 4.35 each</i>	8.70
CALAMARI <i>Sea salt, parsley and lemon (gf)</i>	7.20
GAMBERONI <i>King prawns with Romesco sauce and fennel (gf) (n)</i>	7.75

Carne/Meat

BISTECCA DI MANZO <i>Steak grilled pink, garlic butter (gf)</i>	10.00
POLLO CON PORCINI <i>Poached chicken breast with wild mushrooms in marsala and cream sauce (gf)</i>	7.50
LUGANICA e FAGIOLI <i>Traditional thin pork sausage with Tuscan cannellini beans (gf) (p)</i>	6.95
PORK BELLY <i>Salt cured, slow-roasted, and crisp fried, on pumpkin puree. Dusted with balsamic powder (p) (gf)</i>	8.75
MEATBALLS & POLENTA <i>Red wine tomato sauce and provolone cheese (p) (gf)</i>	6.95
BEEF SHORT RIB <i>Slow cooked beef off the bone, cooked in red wine, burnt onion</i>	9.50
BRACIOLE <i>Beef parcels, pesto stuffing under melted Italian cheese (n)</i>	6.95
DUCK WITH MUSTARD FRUIT <i>Pink roasted with candied mustard fruit, crisp pancetta and rocket (p) (gf)</i>	8.50
SANGUINACCIO ESPANGNOL <i>Spanish black pudding in red wine (p)</i>	6.70

Vegetali

MELANZANI FRITTI <i>Aubergine chips (gf) (v)</i>	4.50
TUSCAN CANNELLINI BEANS <i>With peppers, tomato and basil (gf) (v)</i>	4.50
SEASONAL VEGETABLE <i>Varies daily. Your server will tell you</i>	4.00
HERB CRUSHED POTATOES <i>Crushed potatoes with garlic, green herbs (v) (gf)</i>	3.50
FRIES (v)	3.25

Dolce/Desserts

CANNOLI <i>Traditional crisp pastry tubes with pistachio and strawberry mascarpone filling (v) (n)</i>	6.45
WHITE CHOCOLATE TORTE <i>With raspberry textures and meringue (gf)</i>	7.00
STRUFFOLI AL CIOCCOLATO <i>Neapolitan fried dessert, flavoured with chocolate, coated in cinnamon sugar, served with vanilla ice cream and chocolate crème fraiche (v)</i>	6.50
TIRAMISU <i>Layered sweet mascarpone and espresso and coffee liqueur drenched savoiardi biscuits (v)</i>	6.45
NUOVO ICE CREAMS <i>Various flavours of home made ice creams and sorbets (v) (gf)</i> <i>Served with cantuccini biscotti (n) (not gluten free)</i>	6.30
FORMAGGI / CHEESE <i>Pecorino, gorgonzola and taleggio, Italian crackers, mustard fruits and quince jam</i>	9.25
VIN SANTO <i>A traditional sweet after dinner wine from Chianti served with cantuccini biscotti (n) (100ml)</i>	7.95

Coffee

<i>served with biscotti (n)</i>	
CAPPUCCINO	3.25
LATTE	3.25
ESPRESSO	2.25
DOUBLE ESPRESSO	3.00
AMERICANO	3.00
LIQUEUR COFFEE <i>Irish, brandy, rum or your choice of liqueur</i>	6.75
TEA <i>English, Earl Grey, green or mint</i>	2.50
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**