

Complimentary bread, homemade tomato chutney and Olive tapenade (Olives – Garlic – Capers – Anchovies- Olive oil) will be served once your order has been placed
***(additional bread +1.50)**

STUZZICHINI *Ideal to share*

Olive Marinare (V) (VG) (GF) 4.00

A bowl of mixed olives

Gnocco Fritto (V) 6.95

Deep fried dough balls tossed in garlic butter served with a pesto garlic mayonnaise

Pane all'Aglio Parmigiano 6.95

Crispy pizza bread with garlic, Maldon salt and parmesan cheese

Pane all' Aglio e Rosmarino (V) (VG) 6.95

Crispy pizza bread with garlic, rosemary and olive oil

Pane all' Aglio e Pomodoro 8.50

Crispy pizza bread on a tomato base with garlic, olive oil & chopped tomatoes and a sprinkle of parmesan cheese

Pane all' Aglio e Mozzarella (V) 8.95

Crispy pizza bread with garlic, olive oil and mozzarella cheese

Pane Speciale 9.50

Crispy pizza bread on a tomato base with garlic, olive oil, dried chilli, sun blush tomatoes, confit of shallot and a sprinkle of parmesan cheese

ANTIPASTI *starters to share*

Antipasto Misto (GF) 19.25

Selection of freshly thinly sliced Italian cured meats and cheeses, served with mixed olives

Fritto Misto 23.95

Baby calamari, white fish, and king prawns fried in crispy batter, served with sweet chilli & tartare sauce

It is the **customers responsibility** to inform of any food allergies/intolerances to every member of staff when placing all orders. However, we are unable to guarantee that products manufactured off the premises do not contain substances to which you might be allergic. (V) Vegetarian / (VG) Vegan / (GF) Gluten free *we may refuse to split bills

10% optional service charge added to the bill



ANTIPASTI

Gamberoni (GF) 15.25 / 19.95

King prawns sautéed in garlic butter with borlotti beans, chilli, sage & white wine

Bruschetta Classica (V) (VG) 8.85

Toasted Apulia Altamura bread topped with chopped tomatoes, garlic, fresh basil and olive oil

Minestrone (V) (VG) (GF) 7.75

Homemade traditional Italian vegetable soup

Tonno (GF) 15.25

Seared sashimi tuna served with an oriental sauce with shallots and chilli

Mozzarella Burrata (GF) 11.95

Creamy mozzarella burrata served with roasted butternut squash, baby beetroots, mint and baked chilli

Calamari Fritti 12.55

Squid fried in crispy batter served with tartar&sweet chilli

Melanzane alla Parmigiana 11.95 / 15.95

Aubergine lasagne baked with mozzarella, tomato, basil and parmesan cheese

Involentino d'Asparagi 12.25

Asparagus, parma ham & fontina cheese spring roll served with sweet chilli

Vitello Tonnato (GF) 13.75

Thinly sliced poached veal served cold with a tuna and mayonnaise sauce with caper berries

Granchio e Guacamole 13.95

White crab meat bound with mayonnaise, served with homemade guacamole and toast

PASTA *starter / main*

Pappardelle Romagnola 15.25 / 18.25

Fresh large ribbon of pasta with Tuscan sausage, mushrooms, chilli, tomato, cream & parmesan cheese

Maccheroni Salsiccia e Gamberoni 15.95 / 19.25

Fresh pasta tubes with Tuscan sausage, king prawns & peas in a cream, tomato sauce with chilli & garlic

Farfalle con Pancetta e Rucola 13.75 / 16.95

Butterfly pasta tossed with Pancetta, rocket, garlic butter, chilli, roasted peppers, breadcrumbs & parmesan

Fettuccine di Mare 16.75 / 20.25

Fresh egg pasta tossed with Greenland prawns, king prawns, queen scallops, wine, bisque, chilli and parsley

Spaghetti all'Amatriciana 13.75 / 16.95

Spaghetti tossed with pancetta, red onion, tomato, chilli and basil, finished with grated pecorino cheese

Spaghetti Rustici 15.95 / 18.95

Spaghetti with pancetta, king prawns, green beans, shallots, chilli, garlic, finished with pecorino cheese

Ravioli Branzino 16.95 / 20.25

Homemade ravioli with seabass and ricotta tossed with a seafood bisque, chopped tomato, prawns & parsley

Ravioli Asparagi e Pecorino 14.25 / 17.25

Homemade Ravioli filled with asparagus and pecorino cheese, tossed in butter and sage, finished with parmesan

Fusilli con Pesto e Pollo 13.95 / 17.25

Pasta spirals with roasted vegetables, basil pesto, grilled chicken breast strips and a touch of tomato and cream

Lasagna al Forno 16.85

Beef Lasagne baked with mozzarella and cheese

Gluten Free Pasta Available + 1.50

**Except Ravioli / Lasagna / Polpette*

PIZZA

Margherita (V) 12.95

Classic tomato and mozzarella pizza

Inferno 15.95

Spicy 'Nduja (salami paste), spicy spianata salami, spicy salami, fresh and dry chilli, tomato and mozzarella

Speck e Patate 16.50

'White pizza' (No tomato) Mozzarella, dolcelatte cheese, Speck (Smoked ham), slow cooked shallots, potatoes, a hint of garlic & dry chilli

Tricolore 15.95

Italian cured ham, fresh tomatoes, rocket leaves, parmesan shavings, tomato and mozzarella

Americana 14.95

Spicy salami, dry chilli flakes, red onions, tomato and mozzarella

Bufalo Mozzarella e Prosciutto Crudo 15.95

Fresh buffalo mozzarella and Italian cured ham on a tomato base with fresh basil

Gargantua 16.95

Chicken, cooked ham, Tuscan sausage, spicy salami, dry chilli flakes, tomato and mozzarella

Chorizo e Funghi 15.85

Spicy chorizo, mushrooms, mixed peppers, dry chilli flakes, tomato and mozzarella

Calzone Piccante 15.75

Folded pizza filled with spicy salami, chorizo, mixed baked peppers, mozzarella & chilli, baked & topped with tomato sauce

Calzone Brio 15.75

Folded pizza filled with ham, spinach, ricotta cheese & mozzarella, baked and topped with a tomato sauce

Caprino e Zucca (V) 15.60

Roasted butternut squash, slow cooked shallots, goat cheese, tomato, mozzarella, rocket & honey

Ortolana (V) 15.75

Griddled courgettes, aubergines and artichokes, mixed baked peppers, tomato and mozzarella

GLUTEN FREE PIZZA AVAILABLE +1.50 (except calzone)
(Vegan 'cheese' alternative available)
Extra toppings: Vegetables 1.80 / Seafood 3.00 / King Prawns 4.25
Parma ham 2.75 / Sausage, salami, poultry 2.30

CONTORNI 'Sides'

Insalata di Rucola (GF) 5.50

Rocket, cherry tomato, shaved parmesan, lemon oil

Insalata di Pomodoro (V) (VG) (GF) 5.25

Tomato & red onion, basil, olive oil & red wine vinegar

Insalata di Finocchio (V) (VG) (GF) 6.25

Thinly sliced fennel carpaccio with sliced artichoke arts, fresh lemon, extra virgin olive oil

Insalata Verde (V) (VG) (GF) 4.95

Crispy iceberg, cucumber & shaved fennel salad, dressed with lemon oil

Patatine Fritte (V) 4.40

Hand cut thin chips

Zucchine Fritte (V) 4.95

Fried courgettes

Broccoli Saltati (V) 5.75

Tendersteam either plain **OR** tossed with garlic & chilli

Spinaci Saltati (V) (GF) 4.95

Saute fresh spinach either with parmesan cheese / or garlic and chilli / or plain

PESCE DEL GIORNO 'Fish of the day'

FRESH FISH DAILY:
SEABASS / SALMON / TUNA
COD / HALIBUT / DOVER SOLE

ALL PESCE DEL GIORNO & SECONDI MAIN COURSE DISHES ARE SERVED WITH COMPLIMENTARY ROAST POTATOES or CHIPS & VEG OF THE DAY. *These cannot be Substituted for other side dishes

SECONDI PIATTI

Costoletta di Manzo (GF) 36.25

Ribeye steak

Filetto di Manzo (GF) 38.25

Fillet steak Served with a choice of:

**Pepper sauce / Blue cheese cream & artichoke sauce
Garlic & parsley butter/ Grilled Tomatoes & Mushrooms**

*additional sauces £2.95

Stroganoff di Manzo 30.95

Fillet of beef stroganoff served with fettuccine butter and sage

Saltimbocca alla Romana (GF) 24.95

Escalope of veal topped with sage and Italian cured ham fried and finished in wine, butter&sage

Vitello Milanese 23.75

Classic dish of breaded veal escalope pan fried

Vitello ai Funghi (GF) 24.95

Veal with a cream & mushroom sauce

Paillard di Pollo (GF) 21.95

Chicken breast griddled with garlic, lemon, chilli & rosemary, grain mustard dressing, sauté green beans & shallots

Pollo alla Crema (GF) 22.25

Chicken breast served with a mushroom & cream sauce

Battuta di Pollo Milanese 19.95

Breaded chicken breast, pan fried served with lemon

Costolette d'Agnello (GF) 28.25

Griddled lamb cutlets served with sauteed garlic spinach and mint sauce