

APPETISER

BASKET OF BREAD V 4.5 Fresh home made focaccia with carasau & olive oil	PADRÓN PEPPERS V 6 Roasted and salted	OLIVES V 4.5 Sicilian green olives	ZUCCHINI FRITTI V 7.9 Deep fried courgette with semolina flour & tartare sauce	BRUSCHETTA V 9.5 Toasted bread with creamy cheese & chopped tomato
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STARTERS

ARANCINI 9.9 Classic Italian homemade rice ball, deep fried with truffle and taleggio on pecorino fondues	COZZE 11.9 Mussels, cherry tomato, garlic, chilli, parsley and white wine with pizza dough crust	ANTIPASTO ITALIANO 18.9 Italian cured meats and mix cheese
CALAMARI 10.9 Deep fried squid with tartare sauce	GAMBERONI ALLA DIAVOLA 12.9 King prawns in spicy tomato sauce with homemade bread	CARCIOFI V 9.9 Grilled artichokes on a bed of cauliflower puree, toasted breadcrumbs, black olives crumble
MELANZANE ALLA PARMIGIANA 11 Baked aubergine, mozzarella, tomatoes, Parmesan	CARPACCIO DI MANZO 12.9 Sliced beef fillet, rocket, Parmesan, lemon	AL ROSMARINO V 7.9 Pizza bread with garlic & rosemary
INSALATA DI MARE 15.9 Grilled octopus, steamed mussels, squid and prawns, served on a bed of finely diced avocado and potato fondue	BURRATA V N 13.9 Creamy Italian cheese with cherry tomatoes, balsamic and pistachio	AL FORMAGGIO V 8.9 Pizza bread with mozzarella & garlic
		AL TARTUFO V 11.9 Pizza bread with buffalo mozzarella and black truffle

Pasta & Risotto

LASAGNA AL FORNO 16.9 Layered egg pasta with minced beef, béchamel, tomato, mozzarella	LA GRAN 'ROMANA' 19.9 Spaghetti with Parmigiano Reggiano and Pecorino cheese, black pepper, butter, bay leaf served on a Pecorino cheese wheel	CARBONARA 16.9 Cured pork, black pepper, egg yolk, cheese
RISOTTO AI FUNGHI 17.9 Risotto of porcini and forest mushrooms with parmigiano	RISOTTO AI FRUTTI DI MARE 19.9 Italian rice with mixed seafood, garlic, tomato sauce	PASTA PORCINI 19 Fresh caserecce shape pasta, Sicilian fennel sausage cooked with porcini mushrooms and parmesan shavings
TAGLIATELLE VEAL RAGÙ 19.9 Tagliatelle pasta with white slow braised veal Ragù	ORECCHIETTE BROCCOLI 17.9 Fresh Orecchiette shape pasta, pancetta and steamed broccoli, served with toasted breadcrumbs	PASTA DE LA NONNA V N 17.5 Fresh napolitan tube pasta with aubergine, tomato, ricotta cheese and pistachio
SPAGHETTI MARE 19.9 Pasta with squids, king prawns, mussels, cherry tomatoes and chilli	PENNE POLLO 17.5 Penne pasta, chicken, basil pesto, cherry tomatoes and olives crumble	TAGLIATELLE TRUFFLE V 24.9 Fresh tagliatelle pasta with truffle, stracciatella cheese and cured egg yolk
SPAGHETTI ALLA VONGOLE 17.9 Spaghetti pasta with fresh clams, garlic, parsley, extra virgin olive oil		

ITALIAN CLASSICS 15.9 - PENNE ARRABBIATA V / SPAGHETTI BOLOGNESE / AMATRICIANA / POMODORO BASILICO V

Mains

SALMONE 24.9 Pan seared salmon fillet, slow cooked potato fondue, rainbow carrots, cauliflower puree	FILETTO DI SPIGOLA 23.9 Grilled seabass, bisque sauce, steamed rainbow chard and cuttlefish tail	POLLO GRIGLIATO 22 Marinated grilled chicken breast with pesto, sauté peppers, red onions, aubergines and broccoli
FILETTO DI MANZO N 33 Grilled fillet of beef, smoked mash potatoes, chillies, broccoli, toasted walnuts and gorgonzola sauce	BISTECCA ALLA GRIGLIA 30 Grilled sirloin steak with rocket, parmesan and extra virgin balsamic	POLLO ALLA MILANESE 24.9 Breaded chicken breast served with spaghetti in a tomato sauce

CHIPS V 5.9	BROCCOLI V 5.9	ROASTED POTATO V 5.9	TRUFFLE CHIPS V 7.9
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SALADS

INSALATA MISTA V 8.5 Mixed salad	RUCOLA E PARMIGIANO 8.9 Rocket, Parmesan cheese shaving, cherry tomato	CAPRESE 10.9 Buffalo mozzarella served with heritage tomato and basil
INSALATA VERDE V 7.9 Green salad	INSALATA CESARE 11.9 Smoked chicken, baby jam leaves, boiled egg, anchovies and fried capers in a Caesar dressing with croutons	INSALATA DI SALMONE 16.9 Rainbow quinoa, pomegranate, peas, broccoli, avocado, sultanas, pickled fennel and crispy chickpeas

Pizza

BUFALINA V 15.9 Buffalo mozzarella, tomato sauce, basil, extra virgin olive oil	AMERICANA 16.5 Tomato sauce, mozzarella, pepperoni and fresh chilli	CASERTA 16.5 Tomato sauce, mozzarella, ham, pepperoni, chorizo and salami
VEGETARIANA V 16.9 Mozzarella, tomato sauce, mushroom, olives, spinach and peppers	PIZZA BURRATA 19.9 Parma ham, mozzarella, tomato, burrata and basil	ORTOLANA VEGAN V15.50 Vegan cheese, Italian plum tomato sauce, aubergines, courgettes, peppers, black olives and oregano
QUATTRO FORMAGGI 15.9 Mozzarella, tomato sauce, goats cheese, gorgonzola, telaggio	FIGO 17.9 Tomato sauce, mozzarella, rocket, Parma ham and Parmesan shaving	PIZZA PISTACCHIO V 19 White pizza with buffalo mozzarella, sun-dried tomatoes, pesto and pistachios
NAPOLI 16.5 Tomato sauce, mozzarella, anchovies, capers and olives	N DUJA 17.9 Tomato sauce, mozzarella, spicy spreadable Calabrian sausage and stracciatella cheese	CAPRICCIOSA V 15.9 Tomato sauce, mozzarella, artichokes, olives, mushroom and capers
CALZONE 16.9 Folded pizza with tomato sauce, mozzarella, ham, pepperoni, mushroom and spinach	PICCANTE 16.5 Tomato sauce, mozzarella, chorizo, pepperoni, jalapeño and egg	MARGHERITA V 12 Mozzarella, tomato sauce and basil
	COTTO & FUNGHI 16.9 Tomato sauce, mozzarella, mushroom and ham	Gluten free pizza base and vegan cheese available. Extra toppings will be charged.

Please inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A discretionary optional service charge of 12.5% will be added to your bill. 1.45 hour seating only.