

Brunch

Until 2pm

EGGS BENEDICT 12.9 Eggs with cotto ham with peas on toasted bread	AVOCADO V 13 Avocado and roasted salmon on toast, pea shots and black sesame seeds	VERDURE VE N 12 Roasted cherry tomatoes, roasted pepper, pine nuts, avocado on toasted bread	SALSICCIA 13 Potato, sausage, mushroom and pancetta fried eggs	POACHED EGGS V 13 Poached eggs with porcini mushroom, truffle oil and parmesan fondue on bread
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APPETISER

OLIVES V 5 Sicilian green olives	BASKET OF BREAD V 5 Fresh home made focaccia with carasau & olive oil	PADRÓN PEPPERS V 7.5 Roasted and salted	BRUSCHETTA V 10.9 Toasted bread with creamy cheese & chopped tomato	ZUCCHINI FRITTI V 8.5 Deep fried courgette with semolina flour & tartare sauce
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STARTERS

ARANCINI 11.9 Classic Italian homemade rice ball, deep fried with truffle and taleggio on pecorino fondues	COZZE 12.9 Mussels, cherry tomato, garlic, chilli, parsley and white wine with pizza dough crust	ANTIPASTO ITALIANO 19.9 Italian cured meats and mix cheese, Pane Carasau
CALAMARI 12.9 Deep fried squid, tartare sauce and lemon	GAMBERONI ALLA DIAVOLA 13.9 King prawns in spicy tomato sauce, slice of homemade bread	CARCIOFI V 11.9 Grilled artichokes on a bed of cauliflower purée, toasted breadcrumbs, black olives crumble
MELANZANE ALLA PARMIGIANA 11.9 Baked aubergine, mozzarella, tomatoes, Parmesan	CARPACCIO DI MANZO 13.9 Sliced beef fillet, rocket, Parmesan, lemon	AL ROSMARINO V 8.9 Pizza bread with garlic & rosemary
POLPO 14.9 Grilled octopus with burrata cream, steamed potatoes, celery, tagiasca olives and lemon, chilly and herbs oil	BURRATA V N small 14.9 to share 20.9 Creamy Italian cheese with cherry tomatoes, balsamic and pistachio	AL FORMAGGIO V 9.9 Pizza bread with mozzarella & garlic
		AL TARTUFO V 14.9 Pizza bread with buffalo mozzarella and black truffle

Pasta & Risotto

POMODORO BASILICO V 18.5 Spaghetti, burrata, cherry tomatoes and basil	LA GRAN 'ROMANA' 21.9 Spaghetti with Parmigiano Reggiano and Pecorino cheese, black pepper, butter, bay leaf served on a Pecorino cheese wheel	RAVIOLI 19.5 Spinach ravioli filled with ricotta cheese, served with tomato and cream sauce, basil, Parmesan
PACCHERI 21.5 King prawns, cherry tomatoes, garlic and courgettes in a cream sauce.	ORECCHIETTE BROCCOLI 21.9 Fresh orecchiette pasta with fresh sausages, broccoli and garlic topped with pecorino cheese with aromatic bread crust	PASTA PORCINI 21.9 Fresh caserecce shape pasta, Sicilian fennel sausage cooked with porcini mushrooms and parmesan shavings
RISOTTO AI FRUTTI MARE 22.9 Carnaroli rice with fresh mixed seafood, garlic	PENNE POLLO PESTO 18.9 Penne pasta, chicken, basil pesto, cherry tomatoes and olives crumble	PASTA DE LA NONNA V N 18.9 Fresh napolitan tube pasta with aubergine, tomato, ricotta cheese and pistachio
TAGLIATELLE VEAL RAGÙ 21.9 Tagliatelle pasta with white slow braised veal Ragù	RISOTTO POLLO 22 Carnaroli rice with chicken, butter, green peas, saffron and parmesan	TAGLIATELLE TRUFFLE V 26.9 Fresh tagliatelle pasta with truffle, stracciatella cheese and cured egg yolk
SPAGHETTI MARE 21.9 Pasta with squids, king prawns, mussels, cherry tomatoes and chilli		

ITALIAN CLASSICS

LASAGNA AL FORNO 18.9 / PENNE ARRABBIATA V 17.5/ SPAGHETTI BOLOGNESE 18.9 / SPAGHETTI CARBONARA 19.9 / SPAGHETTI POMODORO 17.5

Mains

SALMONE 26.9 Pan seared salmon fillet, slow cooked potato fondue, rainbow carrots, cauliflower purée	FILETTO DI SPIGOLA 26.9 Grilled seabass, bisque sauce, steamed rainbow chard and cuttlefish tail	POLLO GRIGLIATO 24.9 Marinated grilled chicken breast with pesto, sautéed peppers, red onions, aubergines and broccoli
BISTECCA ALLA GRIGLIA 32 Grilled sirloin steak with rocket, parmesan and extra virgin balsamic	FILETTO DI MANZO N 37 Grilled fillet of beef, smoked mash potatoes, chillies, broccoli, toasted walnuts and gorgonzola sauce	POLLO ALLA MILANESE 27.9 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 9.9 Rocket, Parmesan cheese shaving, cherry tomato	INSALATA VERDE V 7.9 Green salad
CAPRESE V 11.9 Buffalo mozzarella served with heritage tomato and basil	INSALATA CESARE 15.9 Smoked chicken, baby gem 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 17.9 Tomato sauce, mozzarella, pepperoni & fresh chilli	CASERTA 18.9 Tomato sauce, mozzarella, ham, pepperoni, chorizo and salami
VEGETARIANA V 17.9 Mozzarella, tomato sauce, mushroom, olives, spinach and peppers	PIZZA BURRATA 19.9 Parma ham, mozzarella, tomato, burrata and basil	ORTOLANA VEGAN V 17 Vegan cheese, Italian plum tomato sauce, aubergines, courgettes, peppers, black olives and oregano
QUATTRO FORMAGGI 16.9 Mozzarella, tomato sauce, goats cheese, gorgonzola, taleggio	FIGO 18.9 Tomato sauce, mozzarella, rocket, Parma ham and Parmesan shaving	PIZZA BIANCA N 19.9 Mozzarella, burrata, olives, mortadella and pistachios.
NAPOLI 16.9 Tomato sauce, mozzarella, anchovies, capers and olives	N DUJA 19.9 Tomato sauce, mozzarella, spicy spreadable Calabrian sausage and stracciatella cheese	CAPRICCIOSA V 17 Tomato sauce, mozzarella, artichokes, olives, mushroom and capers
CALZONE 18.9 Folded pizza with tomato sauce, mozzarella, ham, pepperoni, mushroom and spinach	PICCANTE 18.9 Tomato sauce, mozzarella, chorizo, pepperoni, jalapeño and egg	
	COTTO & FUNGHI 16.9 Tomato sauce, mozzarella, mushroom and ham	

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Gluten free pizza base and vegan cheese available
Extra toppings will be charged.

A discretionary optional service charge of 13.5% will be added to your bill. Please always 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.