

APPETISER

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| OLIVES V 5 Sicilian green olives | BASKET OF BREAD V 5.9 Fresh home made focaccia with carasau & olive oil | PADRÓN PEPPERS V 7.9 Roasted and salted | BRUSCHETTA V 11.5 Toasted bread with creamy cheese & chopped tomato | ZUCCHINI FRITTI V 9.5 Deep fried courgette with semolina flour & tartare sauce |
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STARTERS

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| ARANCINI 12.9 Classic Italian homemade rice ball, deep fried with truffle and taleggio on pecorino fondues | COZZE 15.9 Mussels, cherry tomato, garlic, chilli, parsley and white wine with pizza dough crust | GRAN TAGLIERE MISTO to share 27.9 Premium Italian cheese and cured meat platter served with selection of bread, red onion chutney |
| CALAMARI 13.9 Deep fried squid, tartare sauce and lemon | GAMBERONI ALLA DIAVOLA 14.5 King prawns in spicy tomato sauce, slice of homemade bread | CAPRESE V 12.9 Buffalo mozzarella with heritage tomato and fresh basil |
| MELANZANE ALLA PARMIGIANA 12.9 Baked aubergine, mozzarella, tomatoes, Parmesan | BURRATA V N small 15.9 to share 23 Creamy Italian cheese with heritage tomatoes and olives crumble | AL ROSMARINO V 9.9 Pizza bread with garlic & rosemary |
| POLPO 16.9 Grilled octopus with burrata cream, steamed potatoes, celery, taggiasca olives and lemon, chilli and herbs oil | PIATTO DI FORMAGGI V to share 22.9 Italian cheese platter with a selection of bread, grapes and tropea onion chutney | AL FORMAGGIO V 10.9 Pizza bread with mozzarella & garlic |
| CARPACCIO DI MANZO 13.9 Sliced beef fillet, rocket, Parmesan, lemon | | AL TARTUFO V 15.9 Pizza bread with buffalo mozzarella and black truffle |

Pasta & Risotto

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| RAVIOLI 21.9 Fresh ravioli filled with spinach and ricotta cheese, cherry tomatoes, wild rocket and shaved Parmesan | LA GRAN 'ROMANA' 23.9 Spaghetti with Parmigiano Reggiano and Pecorino cheese, black pepper, butter, bay leaf served on a Pecorino cheese wheel | LOBSTER TORTELLONI 26.9 Lobster-filled tortelli with lobster bisque sauce, Taggiasche olives, cherry tomatoes, and fresh herbs |
| PACCHERI 22.9 King prawns, cherry tomatoes, garlic and courgettes in a creamy sauce | ORECCHIETTE BROCCOLI 23.5 Fresh orecchiette pasta with fresh sausages, broccoli and garlic topped with pecorino cheese with aromatic bread crust | PASTA PORCINI 23.9 Fresh caserecce shape pasta, Sicilian fennel sausage cooked with porcini mushrooms and parmesan shavings |
| RISOTTO AI FRUTTI MARE 23.9 Carnaroli rice with fresh mixed seafood, garlic, Amalfi gremolata | PENNE POLLO PESTO 19.9 Penne pasta, chicken, basil pesto, cherry tomatoes and olives crumble | PASTA DE LA NONNA V N 19.9 Fresh napolitan tube pasta with aubergine, tomato, ricotta cheese and pistachio |
| TAGLIATELLE LAMB RAGÙ 24.5 Tagliatelle pasta with slow cooked lamb Ragù, Parmesan, rosemary | RISOTTO ASPARAGUS & BURRATA V 24.9 Carnaroli rice with tender green asparagus, creamy Burrata, and sun-blushed tomatoes | TAGLIATELLE TRUFFLE 27.9 Handmade Tagliatelle with creamy truffle sauce, finished with truffle crumbs and aged Parmesan |
| SPAGHETTI MARE 23.5 Pasta with squids, king prawns, mussels, cherry tomatoes and chilli | | |

ITALIAN CLASSICS

LASAGNA AL FORNO 19.9 / PENNE ARRABBIATA V 17.5 / SPAGHETTI BOLOGNESE 19.9 / SPAGHETTI CARBONARA 21.9 / SPAGHETTI POMODORO V 17.5

Mains

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| SALMONE 28.9 Pan-seared salmon with minted crushed peas, asparagus, and Amalfi lemon beurre blanc | FILETTO DI SPIGOLA 28.9 Grilled seabass, bisque sauce, steamed rainbow chard and cuttlefish tuil | POLLO GRIGLIATO 27.9 Marinated grilled chicken breast with roasted potatoes and tenderstem broccoli |
| BISTECCA ALLA GRIGLIA 33.3 Grilled sirloin steak with rocket, parmesan and extra virgin balsamic | FILETTO DI MANZO N 39 Grilled beef fillet with mashed potatoes, truffle crumble, tenderstem broccoli, and peppercorn sauce | POLLO ALLA MILANESE 28.9 Breaded chicken breast served with spaghetti in a tomato sauce |
| CHIPS V 5.9 | TENDERSTEM BROCCOLI V 5.9 | ROASTED POTATO V 5.9 |
| | | TRUFFLE CHIPS V 7.9 |

SALADS

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| SALMONE CONFIT 16.9 Salmon confit with a fresh seasonal salad, orange, pomegranate, cucumber, radish, and citrus dressing | RUCOLA E PARMIGIANO 9.9 Rocket salad, Parmesan cheese shaving, cherry tomato | POMODORO E AVOCADO V 11.9 Heirloom tomatoes with red onion, avocado puree, basil oil, and olive crumbs |
| INSALATA MISTA V 11.9 Market-fresh mixed salad leaves, dressed in balsamic vinaigrette | ARANCIA E FINOCCHIO V 12.9 Crisp fennel, orange slices, avocado puree, and pomegranate seeds | INSALATA CESARE 15.9 Slow roast chicken, baby gem leaves, boiled egg, anchovies and fried capers in a Caesar dressing with croutons |

Pizza

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| BUFALINA V 17.9 Buffalo mozzarella, tomato sauce, basil, extra virgin olive oil | AMERICANA 18.9 Tomato sauce, mozzarella, pepperoni & fresh chilli | CASERTA 19.9 Tomato sauce, mozzarella, ham, pepperoni, chorizo and salami |
| VEGETARIANA V 18.9 Mozzarella, tomato sauce, mushroom, olives, spinach and peppers | PIZZA BURRATA 22 Parma ham, mozzarella, tomato, burrata and basil | CAPRINO V 18.5 Tomato, mozzarella, goats cheese, sundried tomatoes, pesto |
| QUATTRO FORMAGGI 17.9 Mozzarella, tomato sauce, goats cheese, gorgonzola, telaggio | FIGO 20.9 Tomato sauce, mozzarella, rocket, Parma ham and Parmesan shaving | CAPRICCIOSA V 18.5 Tomato sauce, mozzarella, artichokes, olives, mushroom and capers |
| CALZONE 19.9 Folded pizza with tomato sauce, mozzarella, ham, pepperoni, mushroom and spinach | N DUJA 20.9 Tomato sauce, mozzarella, spicy spreadable Calabrian sausage, red onions | PICCANTE 19.9 Tomato sauce, mozzarella, chorizo, pepperoni, jalapeño and egg |
| ORTOLANA VEGAN V 18.5 Vegan cheese, Italian plum tomato sauce, aubergines, courgettes, peppers, black olives and oregano | COTTO & FUNGHI 17.9 Tomato sauce, mozzarella, mushroom and ham | SALSICCIA 19.5 Tomato sauce, fresh sausage, mozzarella, pecorino cheese, mushrooms |
| | ISCHIA 22.9 Calamari, king prawns in spicy tomato sauce, taggiasche olives, rocket, garlic, chilli and lemon oil | |

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

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.