OLIVES V

Sicilian green olives

4.5

BASKET OF BREAD V 4.9

Fresh home made focaccia with carasau & olive oil

ARANCINI Classic Italian homemade rice ball, deep fried v truffle and taleggio on pecorino fondues	10.5 with
CALAMARI Deep fried squid, tartare sauce and lemon	10.9
MELANZANE ALLA PARMIGIANA Baked aubergine, mozzarella, tomatoes, Parme	11 esan
POLPO Grilled octopus with burrata cream, steamed potatoes, celery, taggiasca olives and lemon, c and herbs oil	15.9 hilli
CARPACCIO DI MANZO Sliced beef fillet, rocket, Parmesan, lemon	12.9
RAVIOLI Fresh ravioli filled with spinach and ricotta che cherry tomatoes , wild rocket and shaved Parm	

PACCHERI

King prawns, cherry tomatoes, garlic and	19.5
courgettes in a creamy sauce	

RISOTTO AI FRUTTI MARE	
Carnaroli rice with fresh mixed seafood, g	arlic,

Amalfi gremolata

TAGLIATELLE LAMB RAGÙ	20
Tagliatelle pasta with slow cooked lamb Ragù,	
Parmesan, rosemary	

SPAGHETTI MARE 19.9 Pasta with squids, king prawns, mussels, cherry tomatoes and chilli

APPETISER

PADRÓN PEPPERS V 7.5 Roasted and salted

STARTERS

COZZE

Mussels, cherry tomato, garlic, chilli, parsley and white wine with pizza dough crust

12.9 GAMBERONI ALLA DIAVOLA

King prawns in spicy tomato sauce, slice of homemade bread

BURRATA V N 13.9 Creamy Italian cheese with heritage tomatoes and olives crumble

PIATTO DI FORMAGGI V to share 18.9

Italian cheese platter with a selection of bread, grapes and tropea onion chutney

Pasta & Risotto

LA GRAN 'ROMANA' 19.9 Spaghetti with Parmigiano Reggiano and Pecorino cheese, black pepper, butter, bay leaf served on a Pecorino cheese wheel

17.9 ORECCHIETTE BROCCOLI Fresh orecchiette pasta with fresh sausages, broccoli and garlic topped with pecorino cheese with aromatic bread crust

PENNE POLLO PESTO Penne pasta, chicken, basil pesto, cherry tomatoes and olives crumble

RISOTTO ASPARAGUS & BURRATA V 21 Carnaroli rice with tender green asparagus,

creamy Burrata, and sun-blushed tomatoes

12.9

BRUSCHETTA V

Toasted bread with creamy cheese & chopped tomato

8.5 9.5 ZUCCHINI FRITTI V Deep fried courgette with semolina flour & tartare sauce

GRAN TAGLIERE MISTO to share 19.9 Premium Italian cheese and cured meat platter served with selection of bread, red onion chutney

10.9 CAPRESE V Buffalo mozzarella with heritage tomato and fresh basil

AL ROSMARINO V Pizza bread with garlic & rosemary	8.9
AL FORMAGGIO V Pizza bread with mozzarella & garlic	9.9
AL TARTUFO V Pizza bread with buffalo mozzarella and black truffle	13.9

LOBSTER TORTELLONI	22.9
Lobster-filled tortelli with lobster bisque	e sauce,
Taggiasche olives, cherry tomatoes, and herbs	fresh
PASTA PORCINI	19.9

PASIA PORCINI Fresh caserecce shape pasta, Sicilian fennel sausage cooked with porcini mushrooms and parmesan shavings

17.9 PASTA DE LA NONNA V N Fresh napolitan tube pasta with aubergine, tomato, ricotta cheese and pistachio

TAGLIATELLE TRUFFLE 24.9 Handmade Tagliatelle with creamy truffle sauce, finished with truffle crumbs and aged Parmesan

ITALIAN CLASSICS

LASAGNA AL FORNO 16.9/ PENNE ARRABBIATA V 15.9 / SPAGHETTI BOLOGNESE 16.9 / SPAGHETTI CARBONARA 16.9 / SPAGHETTI POMODORO V 15.9

lains

24.9

17.9

POLLO GRIGLIATO Marinated grilled chicken breast with roasted potatoes

and tenderstem broccoli

23.9

17

17.5

SALMONE Pan-seared salmon with minted crushed peas, asparagus, and Amalfi lemon beurre blanc

BISTECCA ALLA GRIGLIA Grilled sirloin steak with rocket, parmesan and extra virgin balsamic

24.9

31

16.9

9

15.9

16

12

19.9

FILETTO DI SPIGOLA Grilled seabass, bisque sauce, steamed rainbow chard and cuttlefish tuil

FILETTO DI MANZO N

POLLO ALLA MILANESE 24.9 Breaded chicken breast served with spaghetti in a tomato sauce

35

Grilled beef fillet with mashed potatoes, truffle crumble, tenderstem broccoli, and peppercorn sauce

CHIPS V 5.9

TENDERSTEM BROCCOLI V 5.9

ROASTED POTATO V 5.9

TRUFFLE CHIPS V 7.9

SALMONE CONFIT Salmon confit with a fresh seasonal salad, orange,

pomegranate, cucumber, radish, and citrus dressing

INSALATA MISTA V

Market-fresh mixed salad leaves, dressed in balsamic vinaigrette

BUFALINA V	15.9
Buffalo mozzarella, tomato sauce,	
basil, extra virgin olive oil	

COTTO & FUNGHI 16.9 Tomato sauce, mozzarella, mushroom and ham

QUATTRO FORMAGGI Mozzarella, tomato sauce, goats cheese, gorgonzola, telaggio

CALZONE 18.9 Folded pizza with tomato sauce, mozzarella, ham, pepperoni, mushroom and spinach

ORTOLANA VEGAN V Vegan cheese, Italian plum tomato sauce, aubergines, courgettes, peppers, black olives and oregano

MARGHERITA V

Iomato sauce, mozzarella and basil

SALADS **RUCOLA E PARMIGIANO**

Rocket salad, Parmesan cheese shaving, cherry tomato

ARANCIA E FINOCCHIO V

11.9

Crisp fennel, orange slices, avocado puree, and pomegranate seeds

AMERICANA Tomato sauce, mozzarella, pepperoni & fresh chilli

19.9 **PIZZA BURRATA** Parma ham, mozzarella, tomato, burrata and basil

- FIGO Tomato sauce, mozzarella, rocket, Parma ham and Parmesan shaving
- N DUJA Tomato sauce, mozzarella, spicy spreadable Calabrian sausage, red onions
- **VEGETARIANA V** Mozzarella, tomato sauce, mushroom, olives, spinach and peppers

ISCHIA 20 Calamari, king prawns in spicy tomato sauce, taggiasche olives, rocket, garlic, chilli and lemon oil

- 8.9
- POMODORO E AVOCADO V 11.9 Heirloom tomatoes with red onion, avocado puree, basil oil, and olive crumbs

INSALATA CESARE 15.9 Slow roast chicken, baby gem leaves, boiled egg, anchovies and fried capers in a Caesar dressing with croutons

CASERTA Tomato sauce, mozzarella, ham, pepperoni, chorizo and salami

CAPRINO V 15.9 Tomato, mozzarella, goats cheese, sundried tomatoes, pesto

CAPRICCIOSA V

Tomato sauce, mozzarella, artichokes, 15.9 olives, mushroom and capers

PICCANTE Tomato sauce, mozzarella, chorizo, pepperoni, jalapeño and egg

SALSICCIA 19.5 Tomato sauce, fresh sausage, mozzarella, pecorino cheese, mushrooms

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

A discretionary optional service charge of 12.5% 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.

16.5

18.9

18.9

16.9