

# APPETISER

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

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

## Pasta & Risotto

<b>RAVIOLI</b> 21.9 Fresh ravioli filled with spinach and ricotta cheese, cherry tomatoes, wild rocket and shaved Parmesan	<b>LA GRAN 'ROMANA'</b> 23.9 Spaghetti with Parmigiano Reggiano and Pecorino cheese, black pepper, butter, bay leaf served on a Pecorino cheese wheel	<b>LOBSTER TORTELLONI</b> 26.9 Lobster-filled tortelli with lobster bisque sauce, Taggiasca olives, cherry tomatoes, and fresh herbs
<b>PACCHERI</b> 22.9 King prawns, cherry tomatoes, garlic and courgettes in a creamy sauce	<b>ORECCHIETTE BROCCOLI</b> 23.5 Fresh orecchiette pasta with fresh sausages, broccoli and garlic topped with pecorino cheese with aromatic bread crust	<b>PASTA PORCINI</b> 23.9 Fresh caserecce shape pasta, Sicilian fennel sausage cooked with porcini mushrooms and parmesan shavings
<b>RISOTTO AI FRUTTI MARE</b> 24.9 Carnaroli rice with fresh mixed seafood, garlic, Amalfi gremolata	<b>PENNE POLLO PESTO</b> 19.9 Penne pasta, chicken, basil pesto, cherry tomatoes and olives crumble	<b>PASTA DE LA NONNA V N</b> 19.9 Fresh napolitan tube pasta with aubergine, tomato, ricotta cheese and pistachio
<b>TAGLIATELLE LAMB RAGÙ</b> 24.5 Tagliatelle pasta with slow cooked lamb Ragù, Parmesan, rosemary	<b>RISOTTO PORCINI</b> 24.9 Carnaroli rice with porcini mushrooms, parmesan and truffle oil	<b>TAGLIATELLE TRUFFLE</b> 27.9 Fresh tagliatelle pasta with truffle, stracciatella cheese and cured egg yolk
<b>SPAGHETTI MARE</b> 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

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

## SALADS

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

## Pizza

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