



Appetisers

OLIVES V 5

Sicilian green olives.

BASKET OF BREAD V 5.9

Fresh homemade focaccia with sesame and extra virgin olive oil.

BRUSCHETTA V 12

Toasted bread topped with creamy cheese and freshly chopped tomatoes.

PADRÓN PEPPERS V 7.9

Roasted Padrón peppers, simply finished with sea salt.

ZUCCHINI FRITTI V 9.5

Crispy fried courgettes in semolina flour, served with tartare sauce.

RICOTTA MONTATA V 9.9

Silky whipped ricotta, slow-roasted cherry tomatoes, fragrant basil oil, toasted pistachios & crisp pane carasau.

Starters

ARANCINI 13.9

Crispy Italian rice balls with truffle and Taleggio, served over a creamy Pecorino fondue.

CALAMARI 14.9

Crispy fried squid served with tartare sauce and fresh lemon.

MELANZANE ALLA PARMIGIANA 13.9

Layers of baked aubergine, tomato and melted mozzarella, finished with Parmesan.

POLPETTE DI VITELLO 16.9

Veal meatballs braised with Tropea onions, capers, Taggiasca olives and garlic in a rich tomato sauce, finished with grated Parmesan.

TORTINO VERDE 13.9

Smoky courgette flan with Gorgonzola fondue and crushed toasted walnuts.

CALAMARETTI RIPIENI 16.9

Grilled baby squid filled with zesty ricotta, garlic, parsley and a touch of chilli, served with beetroot purée, basil oil and a crisp squid tuile.

POLPO 17.9

Grilled octopus with creamy burrata, steamed potatoes, Taggiasca olives, celery and fragrant lemon-herb oil

CARPACCIO DI MANZO 16.9

Finely sliced beef fillet with wild rocket, shaved Parmesan and fresh lemon.

COZZE 16.9

Mussels cooked with cherry tomatoes, garlic, chilli, parsley and white wine, served with a crisp pizza dough crust.

GAMBERONI ALLA DIAVOLA 15.5

King prawns in a rich, spicy tomato sauce, served with homemade bread.

BURRATA V SMALL 16.9 / TO SHARE 25

Creamy burrata with roasted red grapes, figs, toasted pistachios, fresh basil, aged balsamic and crisp pane carasau.

ANTIPASTO ITALIANO TO SHARE 27.9

A selection of premium Italian cured meats and cheeses, served with bread.

Garlic Bread & Focaccia

MARINARA V 10.9

Freshly baked pizza bread with garlic and tomato sauce.

AL TARTUFO V 16.9

Freshly baked pizza bread with buffalo mozzarella and truffle.

AL FORMAGGIO V 11.9

Freshly baked pizza bread with melted mozzarella and garlic.

BOLOGNA 16.9

Crispy Italian flatbread topped with creamy stracciatella, mortadella and crushed pistachio.



Pasta & Risotto

TORTELLONI CACIO E PEPE 24.9

Fresh egg tortelloni filled with Pecorino Romano and black pepper, served over a smooth artichoke purée and finished with crushed toasted hazelnuts.

TAGLIATELLE GAMBERI 25.9

Fresh tagliatelle with king prawns and chilli, tossed in a rich shellfish bisque, finished with fresh parsley and lemon zest.

RISOTTO AI FRUTTI DI MARE 26.9

Creamy Carnaroli risotto with mixed seafood, garlic and Amalfi lemon gremolata.

RISOTTO OSSOBUCO 32.9

Creamy saffron risotto topped with tender, slow-braised veal, finished with Parmesan and fresh gremolata.

SPAGHETTI MARE 26.9

Spaghetti with squid, king prawns and mussels, tossed with cherry tomatoes and chilli.

TAGLIOLINI ROSA 25.9

Fresh egg tagliolini with velvety beetroot purée, creamy stracciatella, salmon caviar and basil oil.

ORECCHIETTE BROCCOLI 24.5

Fresh orecchiette with Italian sausage, broccoli and garlic, finished with Pecorino and toasted breadcrumbs.

PENNE POLLO 23.9

Penne with roasted chicken, courgette and spinach in a light Parmesan cream, finished with fresh lemon zest and herbs.

LA GRAN' ROMANA 26.9

Spaghetti with Parmigiano Reggiano and Pecorino, black pepper and butter, finished tableside in a Pecorino cheese wheel.

TAGLIOLINI LOBSTER 35.9

Fresh tagliolini with half lobster, cherry tomatoes and garlic, finished with a rich lobster bisque.

GNOCCHI GORGONZOLA 21.9

Potato gnocchi with roasted squash purée and creamy Gorgonzola fondue, finished with crushed roasted walnuts.

PASTA DELLA NONNA V 22.9

Fresh Neapolitan tube pasta with aubergine, tomato and ricotta, finished with pistachio.

TAGLIATELLE TRUFFLE V 28.9

Fresh tagliatelle with truffle, creamy stracciatella and cured egg yolk.

SPAGHETTI CON POLPETTE 27.9

Spaghetti with homemade veal meatballs in a rich tomato sauce, finished with Parmesan and fresh basil.

ITALIAN CLASSICS

SPAGHETTI POMODORO V 18.9

Spaghetti with sweet cherry tomatoes and fragrant fresh basil.

SPAGHETTI BOLOGNESE 21.5

Spaghetti tossed with a rich Bolognese sauce.

LASAGNA AL FORNO 21.9

Classic baked lasagna layered with rich Bolognese, mozzarella and creamy béchamel.

RIGATONI CARBONARA 21.9

Rigatoni coated in a rich guanciale and egg yolk sauce. Add truffle shavings +6

PENNE ARRABBIATA 19.9

Penne in a rich and spicy tomato sauce, finished with Parmigiano Reggiano.

Gluten free penne pasta available with any one of your favourite pasta sauce.

Salads

INSALATA FIGO V 17.9

Roasted golden and red beetroot, blood orange, creamy stracciatella, radicchio and baby leaves, finished with toasted pistachios, pomegranate and a citrus dressing.

RUCOLA E PARMIGIANO 9.9

Wild rocket with sweet cherry tomatoes and shaved Parmigiano Reggiano, finished with lemon and extra virgin olive oil.

INSALATA DI CARCIOFI 13.9

Artichokes, baby gem and rocket with shaved Parmigiano Reggiano, toasted hazelnuts and lemon-balsamic dressing.

INSALATA POLLO 14.9

Grilled chicken breast, white and red endive leaves, sun-dried tomatoes, crispy capers, shaved Parmesan, croutons, honey and mustard dressing. Add crispy bacon +3



Mains

POLLO ALLA MILANESE 28.9

Crispy breaded chicken breast served with spaghetti in a rich tomato sauce.

POLLO AL TARTUFO 29.9

Roasted chicken breast with wild mushrooms, caramelised shallots and crispy sage in a creamy truffle sauce.

FILETTO DI SPIGOLA 33.9

Pan-seared seabass fillet with a silky tomato coulis, zesty ricotta mousse, steamed cauliflower and olive crumble.

AGNELLO 32.9

Herb-marinated lamb cutlets served with a rich red wine, honey and rosemary sauce.

SALMONE 34.9

Roasted salmon fillet with pea and courgette purée and roasted heritage baby carrots.

FILETTO DI MANZO 39

Grilled beef fillet with celeriac purée, oyster mushrooms, Barolo and rosemary sauce with crushed walnuts.

Pizza

BUFALINA V 17.9

Buffalo mozzarella, tomato sauce and fresh basil, finished with extra virgin olive oil.

VEGETARIANA V 19.9

Mozzarella and tomato sauce topped with mushrooms, olives, spinach and peppers.

QUATTRO FORMAGGI 18.9

Mozzarella, goat's cheese, Gorgonzola and Taleggio over tomato sauce.

CALZONE 23

Folded pizza filled with mozzarella, ham, pepperoni, mushrooms and spinach in tomato sauce.

ORTOLANA VEGAN 19.5

Vegan cheese and Italian plum tomato sauce with aubergine, courgettes, peppers and black olives, finished with oregano.

AMERICANA 19.9

Tomato sauce and mozzarella topped with pepperoni and fresh chilli.

PIZZA BURRATA 26.9

Tomato and mozzarella topped with Parma ham, creamy burrata and fresh basil.

FIGO 23.9

Tomato sauce and mozzarella topped with Parma ham, rocket and shaved Parmesan.

N'DUJA 20.9

Tomato sauce and mozzarella topped with spicy Calabrian 'Nduja and red onions.

COTTO & FUNGHI 18.9

Tomato sauce and mozzarella topped with ham and mushrooms.

SALSICCIA 21.9

Tomato sauce and mozzarella topped with Italian sausage, mushrooms and Pecorino.

CASERTA 22

Tomato sauce and mozzarella topped with ham, pepperoni and chorizo.

CAPRINO V 18.5

Tomato and mozzarella topped with goat's cheese, sun-dried tomatoes and pesto.

CAPRICCIOSA V 19.5

Tomato sauce and mozzarella topped with artichokes, olives, mushrooms and capers.

PICCANTE 22.9

Tomato sauce and mozzarella topped with chorizo, pepperoni, jalapeño and egg.

FERRARI 21.9

Tomato sauce and mozzarella topped with pepperoni, fresh chilli, chips and rocket.

FUMO DI ZUCCA 22

Pumpkin purée topped with smoked Scamorza, chilli, Speck and crushed walnuts.

ZUCCHINE E CAPRINO V 21.9

Courgette purée base with buffalo mozzarella, sun-dried tomatoes, pine nuts and goat's cheese mousse.

Gluten free pizza base and vegan cheese available.

Sides

CHIPS V 5.9

TENDERSTEM BROCCOLI V 6.5

ROASTED POTATOES V 5.9

PATATE AL TARTUFO V 14.9

Roasted baby potatoes with truffle-infused sour cream and shaved black truffle.