



Appetisers

RICOTTA MONTATA **V** **N** 9.9
Silky whipped ricotta, slow-roasted cherry tomatoes, basil oil, toasted pistachios & crisp pane carasau.

BASKET OF BREAD **V** 5
Fresh homemade focaccia with sesame and extra

BRUSCHETTA **V** 9.9
Toasted bread topped with creamy cheese and freshly

PADRÓN PEPPERS **V** 7.5
Roasted Padrón peppers, simply finished with sea salt.

ZUCCHINI FRITTI **V** 8.9
Crispy fried courgettes in semolina flour, served with tartare sauce.

OLIVES **V** 4.5
Sicilian green olives

Starters

COZZE 15.9
Mussels cooked with cherry tomatoes, garlic, chilli, parsley and white wine, served with a crisp pizza dough crust

POLPO 16.9
Grilled octopus with creamy burrata, steamed potatoes, Taggiasca olives, celery and fragrant lemon-herb oil

MELANZANE ALLA PARMIGIANA 12.9
Layers of baked aubergine, tomato and melted mozzarella, finished with Parmesan

TORTINO VERDE **N** 12.9
Smoky courgette flan with Gorgonzola fondue and crushed toasted walnuts

BURRATA **V** **N** 13.9
Creamy burrata with roasted red grapes, figs, toasted pistachios, fresh basil, aged balsamic and crisp pane carasau

CALAMARI 12.9
Crispy fried squid served with tartare sauce and fresh lemon

BRESAOLA 15.9
Slice dry beef fillet with wild rocket, shaved parmesan and fresh lemon

ARANCINI 12.9
Crispy Italian rice balls with truffle and Taleggio, served over a creamy Pecorino fondue

CALAMARETTI RIPIENI 15.9
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

GAMBERONI ALLA DIAVOLA 13.9
King prawns in a rich, spicy tomato sauce, served with homemade bread

ANTIPASTO ITALIANO **TO SHARE** 23.9
A selection of premium Italian cured meats and cheeses, served with bread

POLPETTE DI VITELLO 14.9
Veal meatballs braised with Tropea onions, capers, Taggiasca olives and garlic in a rich tomato sauce, finished with grated Parmesan

Garlic Bread & Focaccia

MARINARA **V** 9.9
Freshly baked pizza bread with garlic and tomato sauce

AL TARTUFO **V** 14.9
Freshly baked pizza bread with buffalo mozzarella and truffle

AL FORMAGGIO **V** 10.9
Freshly baked pizza bread with melted mozzarella and garlic

BOLOGNA **N** 15.9
Crispy Italian flatbread with stracciatella, mortadella and crushed pistachio

Pasta & Risotto

LA GRAN' ROMANA 21.9
Spaghetti with Parmigiano Reggiano and Pecorino, black pepper and butter, finished tableside in a Pecorino cheese wheel.

RISOTTO AI FRUTTI DI MARE 20.9
Creamy Carnaroli risotto with mixed seafood, garlic and Amalfi lemon gremolata.

RISOTTO OSSOBUCO 21.9
Creamy saffron risotto topped with tender, slow-braised veal, finished with Parmesan and fresh gremolata.

SPAGHETTI MARE 20.9
Spaghetti with squid, king prawns and mussels, tossed with cherry tomatoes and chilli.

TAGLIOLINI ROSA 20.9
Fresh egg tagliolini with velvety beetroot purée, creamy stracciatella, salmon caviar and basil oil.

TORTELLONI CACIO E PEPE **N** 19.9
Fresh egg tortelloni filled with Pecorino Romano and black pepper, served over a smooth artichoke purée and finished with crushed toasted hazelnuts.

TAGLIOLINI LOBSTER 29.9
Fresh tagliolini with half lobster, cherry tomatoes and garlic, finished with a rich lobster bisque.

PASTA DELLA NONNA **V** **N** 18.9
Fresh Neapolitan tube pasta with aubergine, tomato and ricotta, finished with pistachio.

TAGLIATELLE TRUFFLE 24.9
Fresh tagliatelle with truffle, creamy stracciatella and cured egg yolk.

SPAGHETTI CON POLPETTE 21.9
Spaghetti with homemade veal meatballs in a rich tomato sauce, finished with Parmesan and fresh basil.

TAGLIATELLE GAMBERI 20.9
Fresh tagliatelle with king prawns and chilli, tossed in a rich shellfish bisque, finished with fresh parsley and lemon zest.

ORECCHIETTE BROCCOLI 19.9
Fresh orecchiette with Italian sausage, broccoli and garlic, finished with Pecorino and toasted breadcrumbs.

GNOCCHI GORGONZOLA **N** 18.9
Potato gnocchi with roasted squash purée and creamy Gorgonzola fondue, finished with crushed roasted walnuts.

PENNE POLLO 18.9
Penne with roasted chicken, courgette and spinach in a light Parmesan cream, finished with fresh lemon zest and herbs.

ITALIAN CLASSICS

SPAGHETTI POMODORO **V** 15.9
Spaghetti with sweet cherry tomatoes and fragrant fresh basil

SPAGHETTI BOLOGNESE 17.9
Spaghetti tossed with a rich Bolognese sauce

LASAGNA AL FORNO 17.9
Classic baked lasagna layered with rich Bolognese, mozzarella and creamy béchamel

RIGATONI CARBONARA 17.9
Rigatoni coated in a rich guanciale and egg yolk

PENNE ARRABBIATA 15.9
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.

Mains

POLLO ALLA MILANESE 24.9
Crispy breaded chicken breast served with spaghetti in a rich tomato sauce.

POLLO AL TARTUFO 25.9
Roasted chicken breast with wild mushrooms, caramelised shallots, crispy sage in a creamy truffle sauce.

FILETTO DI SPIGOLA 26.9
Pan-seared seabass fillet with a silky tomato coulis, zesty ricotta mousse, steamed cauliflower and olive crumble.

AGNELLO 32
Herb-marinated lamb cutlets served with a rich red wine, honey and rosemary sauce.

SALMONE 27.9
Roasted salmon fillet with pea and courgette purée and roasted heritage baby carrots.

FILETTO DI MANZO 36
Grilled beef fillet with celeriac purée, oyster mushrooms, Barolo and rosemary sauce with crushed walnuts.

Salads & Sides

RUCOLA E PARMIGIANO 9
Wild rocket with sweet cherry tomatoes, shaved Parmigiano Reggiano, lemon and extra virgin olive oil.

INSALATA FIGO **V** **N** 16.9
Roasted golden and red beetroot, blood orange, stracciatella, radicchio, baby leaves, with toasted pistachios, pomegranate and a citrus dressing

INSALATA DI CARCIOFI **N** 12.9
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*

CHIPS **V** 5.9

TENDERSTEM BROCCOLI **V** 6.5

ROASTED POTATOES **V** 5.9

Pizza

BUFALINA **V** 15.9
Buffalo mozzarella, tomato sauce and fresh basil, finished with extra virgin olive oil.

VEGETARIANA **V** 16.9
Mozzarella and tomato sauce topped with mushrooms, olives, spinach and peppers.

QUATTRO FORMAGGI 17.5
Mozzarella, goat's cheese, Gorgonzola and Taleggio over tomato sauce.

CALZONE 19.9
Folded pizza filled with mozzarella, ham, pepperoni, mushrooms and spinach in tomato sauce.

AMERICANA 17.5
Tomato sauce and mozzarella topped with pepperoni and fresh chilli.

PIZZA BURRATA 20.9
Tomato and mozzarella topped with Parma ham, creamy burrata and fresh basil.

FIGO 19.9
Tomato sauce and mozzarella topped with Parma ham, rocket and shaved Parmesan.

N'DUJA 18.9
Tomato sauce and mozzarella topped with spicy Calabrian 'Nduja and red onions.

COTTO & FUNGHI 17.9
Tomato sauce and mozzarella topped with ham and mushrooms.

SALSICCIA 19.9
Tomato sauce and mozzarella topped with Italian sausage, mushrooms and Pecorino.

CASERTA 19.5
Tomato sauce and mozzarella topped with ham, pepperoni and chorizo.

ORTOLANA VEGAN 17.9
Vegan cheese and Italian plum tomato sauce with aubergine, courgettes, peppers and black olives, finished with oregano.

CAPRINO **V** **N** 17.5
Tomato and mozzarella topped with goat's cheese, sun-dried tomatoes and pesto.

CAPRICCIOSA **V** 17.9
Tomato sauce and mozzarella topped with artichokes, olives, mushrooms and capers.

PICCANTE 19.5
Tomato sauce and mozzarella topped with chorizo, pepperoni, jalapeño and egg.

FERRARI 20.9
Tomato sauce and mozzarella topped with pepperoni, fresh chilli, chips and rocket.

ZUCCHINE E CAPRINO **V** **N** 19.9
Courgette purée base with buffalo mozzarella, sun-dried tomatoes, pine nuts and goat's cheese mousse.

MARGHERITA **V** 12.5
Tomato sauce, mozzarella and fresh basil
Gluten free pizza base & vegan cheese available