

Per Iniziare – To begin

PANE E BALSAMICO £3.95

Ciabatta and focaccia bread,
balsamic, cold pressed extra virgin olive oil (v) (df)

PANE PIZZATO £5.50

Garlic ciabatta bread, tomato, mozzarella (v)

ZUPPA DELLO CHEF £6.95

Our Chef's Soup of the day

BURRATINA AL PISTACHIO £13.50

The classic creamy mozzarella from Apulia region, flavoured with a hint of honey truffle dressing, served with truffle pork mortadella on our pistachio pesto Bruschettona. (FOR 2 TO SHARE)

OLIVE £3.50

Marinated queen green and black olives,
extra virgin olive oil, garlic, chilli, mixed herbs (v) (s) (df)

BRUSCHETTONA £7.95

Pizza base, tomato, garlic, basil, olive oil (v) (df)

PANE ALL'AGLIO £4.50

Garlic ciabatta bread (v)

Antipasti – Starters

ANTIPASTO MISTO BOARD £16.95

Traditional Italian cured meats, cheeses, olives,
mixed grilled vegetables (s) (n)
(FOR 2 TO SHARE)

BOCCONCINI DI MOZZARELLA £8.95

Buffalo mozzarella wrapped in "speck" Italian smoked ham,
balsamic dressing sauce

CAPELANTE £13.95

Pan fried Atlantic king scallops
wrapped in "pancetta" Italian bacon, asparagus puree

CALAMARI £8.95

Deep fried, breadcrumb calamaris rings, lemon, garlic and
aromatic herbs dressing, garlic mayonnaise (fb)

FRITTO MISTO ITALIANO £13.00

Deep fried chickpea, polenta, parmigiana, arancini and cheese
fritters, spinach and ricotta ravioli, marinara sauce (n)
(FOR 2 TO SHARE)

CARPACCIO TARTUFATO £9.95

Slices of raw beef, rocket, parmesan,
truffle oil, lemon dressing

ARANCINI FRITTI £8.50

Crispy deep fried arancini rice balls,
marinara sauce (n)

TERRINA DI SALMONE £9.50

Smoked salmon, crab meat, mascarpone cheese terrine,
avocado, crostini bread (fb)

Insalate – Salads

ALL SALADS AVAILABLE AS A MAIN £4.00 EXTRA

INSALATA POLLO, PANCETTA E AVOCADO £10.50

Salad of chicken, bacon, avocado,
balsamic dressing sauce (df)

CAPRINA £9.95

Cold salad of goat's cheese, walnuts, beetroot, mixed leaf
salad, balsamic dressing sauce (v) (n)

CRISPY DUCK SALAD £12.50

Crispy duck breast with leafy greens, pear slices in red wine
glaze, dressed with walnuts and pomegranate

TRICOLORE £6.95

Buffalo mozzarella, tomatoes, oregano,
rocket salad, avocado (v)

INSALATA DI PESCE £11.95

Grilled swordfish and smoked salmon, mixed leaves,
carrots, grilled courgette, garlic aromatic herbs and
lemon saffron dressing (fb) (df)

CAPRESE SALAD £9.95

The classic Italian salad with sliced Mozzarella, tomatoes and
sweet basil, seasoned with salt and olive oil (v)

Contorni – Side Orders

INSALATA MISTA £4.50

Mixed leaf salad (v) (s) (df)

SPINACI £4.95

Wilted spinach, butter, garlic (v)

VEGETALI MISTI £4.30

Sautéed mixed vegetables (v) (df)

PATATINE FRITTE £3.95

Chips (v) (df)

INSALATA VERDE £4.30

Mixed leaf green salad (v) (s) (df)

PATATE AL TARTUFO £4.95

Truffle oil and parmesan oven roasted potatoes

PEPERONI, SPINACI, OLIVE £5.50

Wilted spinach, sweet peppers, olives, olive oil, garlic (v)(df)

PANZANELLA £5.95

Tuscan salad of red onion, tomatoes, green beans,
cucumber, fresh basil, croutons (v) (df)

Specialita della Casa

PAPPARDELE TARTUFATO £19.90

Pappardelle pasta with truffle, served in a pecorino wheel (v)

Primi Piatti – Pasta dishes

SPAGHETTI ALLA BOLOGNESE £13.50

Spaghetti pasta with ragu' ~ a rich meat sauce (df)

DI MARE CARBONARA £19.95

Squid ink tagliolini pasta, guanciale (Italian pork cheek bacon), swordfish, mussels, prawns, garlic, cream, egg (fb)

SCIALATIELLI £18.95

Scialatielli pasta, swordfish, mussels, prawns, garlic, white wine, tomato sauce (fb) (df)

PAPPARDELLE £15.00

Pappardelle pasta, chicken, sun dried tomato, tarragon, paprika, cream and tomato sauce

GNOCCCHI AL PISTACHIO £14.95

Gnocchi pasta
filled with tomato and mozzarella,
served with pistachio pesto (v) (n)

REGALI GAMBERI E SCAMPI £19.95

Con cuore di bufala

Ravioloni Pasta filled with double cream, prawns, saffron, garlic (fb)

LASAGNE £13.95

Homemade beef lasagne

AMATRICIANA £13.50

Bucatini pasta, guanciale (Italian pork cheek bacon) onion, tomato sauce, pecorino cheese (b)

PANSOTTI £13.50

Spinach and ricotta ravioli pasta,
served with a delicate walnut sauce (v) (n)

TAGLIATELLE ALFREDO £13.50

Tagliatelle pasta, mushroom,
garlic and cream sauce (v)

TORTELLONI ALL' ASTICE £24.95

Tortelloni filled with lobster and tomato,
served with prawns, in a spicy, garlic, fresh tomato, cream,
tabasco and Worcestershire sauce (fb)

PIEMONTESI AI 3 BRASATI DI CARNE £19.95

Ravioli pasta filled with braised beef (beef meat, pork meat,
turkey meat, onion, carrot) filling served with chianti red,
shallot onion

FEGATO £22.90

Pan fried calves liver served with bacon, onion, mushroom sauce.
Accompanied with oven roasted rosemary potatoes.(n)

Il Pesce e Le Carni – Fish and Meat dishes

PESCATRICE £21.95

Baked fillet of monkfish wrapped in "speck" Italian smoked ham, served on a bed of samphire with a prawn, saffron, cream and garlic sauce (fb)

SPIGOLA £18.50

Baked fillet of sea bass,
served with mussels and prawns,
in a garlic, white wine and tomato sauce (fb) (df)
Served with mixed vegetables

BURIDDA £22.95

Our Chef's interpretation of this traditional Genoese fish casserole dish: mussels, swordfish, tiger prawns, monkfish, potatoes, cooked in a delicate white wine, garlic, chilli and tomato sauce (fb) (df)
Served with aromatic herbs and garlic crostini bread

GUAZZETTO DI SALMONE £18.50

Salmon, prawns, potatoes, olives, capers, garlic, anchovies, tomato, aromatic herbs.
Aromatic herbs and garlic crostini bread (fb) (df)

COSCIOTTO D'ANATRA £18.95

Slow roasted Gressingham duck leg, served on a bed of spinach, hazelnut and cherry brandy sauce.
Accompanied with oven roasted potatoes (n)

INVOLTINI DI POLLO £17.95

Baked strips of chicken breast wrapped in "pancetta", Italian bacon, on a bed of sautéed mushroom and onion, served with a delicate brandy and rosemary sauce.
Accompanied with oven roasted potatoes

TAGLIATA DI MANZO £24.95

10oz Char grilled scotch sirloin steak
served sliced on a bed of spinach,
sautéed mushrooms and onion
with a rich marsala wine sauce
Accompanied with oven roasted potatoes

LAMB CHOPS £24.90

Beautifully cooked lamb on Chianti red wine. Juicy, fried lamb chops,
accompanied with mash potatoes.

VITELLO ALLA MILANESE £19.95

Deep fried, breadcrumb veal escalope, aromatic herbs dressing, served with spaghetti in garlic, oregano, tomato sauce

CHILDREN'S AND VEGAN MENUS AVAILABLE ASK YOUR WAITER/ESS FOR DETAILS

12.5 % DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL

(v) suitable for vegetarians, may contain egg – (n) contain tree nuts or peanuts – (fb) may contain fish bones
(s) may contain stones – (b) may contain small bones – (df) dairy free

Should you be allergic to the following ingredients, ask the advice of the manager only before ordering or eating anything

1:Gluten, 2:Crustaceans, 3:Molluscs, 4:Fish, 5:Peanuts, 6:Tree nuts, 7:Eggs, 8:Soybeans,

9:Milk, 10:Celery, 11:Mustard, 12:Sesame, 13:Lupin, 14:Sulphur dioxide

DUE TO THE HIGH NUMBER OF INGREDIENTS IN THE MENU

WE ARE NOT ABLE TO GUARANTEE ANY DISH FROM BEING FREE FROM TRACES OF GLUTEN, TREE NUTS AND PEANUTS