

Per Iniziare – To begin

PANE E BALSAMICO £4.20

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

PANE PIZZATO £5.70

Garlic ciabatta bread, tomato, mozzarella (v)

ZUPPA DELLO CHEF £7.50

Our Chef's Soup of the day

BURRATINA AL PISTACHIO £14.50

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 £3.95

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

BRUSCHETTONA £8.25

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

PANE ALL'AGLIO £4.85

Garlic ciabatta bread (v)

Antipasti – Starters

ANTIPASTO MISTO BOARD £17.95

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

INSALATA CON BURATINA £11.00

Creamy buratina from Puglia, with prosciutto crudo, beetroot,
mixed salad leaves, walnuts and dressing sauce(n)

SCALLOPS WITH SAFFRON CAULIFLOWER £14.50

Tender oven-baked scallops served on a velvety
cauliflower puree, delicately infused with saffron and finished
with a touch of crispy prosciutto.(fb)

CALAMARI £9.50

Deep fried, breadcrumbed calamari rings, lemon, garlic and
aromatic herbs dressing, garlic mayonnaise (fb)

FRITTO MISTO DI PESCE £29.90

A delightful Italian classic: a golden mix of crispy fried
calamari, king prawns, anchovies, zucchini fritti and tartar
sauce(n)(fb)(FOR 2 TO SHARE)

CARPACCIO TARTUFATO £10.50

Slices of raw beef, rocket, parmesan,
truffle oil, lemon dressing(n)

ARANCINI FRITTI £8.95

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

TERRINA DI SALMONE £9.95

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 £11.00

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

CAPRINA £11.00

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

CRISPY DUCK SALAD £13.00

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

TRICOLORE £7.50

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

INSALATA DI PESCE £13.00

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

CAPRESE SALAD £10.50

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 £4.50

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)

**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**

Specialita della Casa

RISOTTO CON LOBSTER £45.90

A luxurious risotto made with fresh tomato, garlic and topped with fine caviar. Served as a dish to share, this signature plate features one whole lobster, split between two portions-half lobster per plate. (fb) -FOR TWO TO SHARE-

Primi Piatti – Pasta dishes

SPAGHETTI ALLA BOLOGNESE £14.50

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

DI MARE CARBONARA £20.50

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

SCIALATIELLI £19.50

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

PAPPARDELLE £15.50

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

GNOCCHI AL PISTACHIO £14.95

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

REGALI GAMBERI E SCAMPI £20.95

Con cuore di bufala

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

PASTA CON PESTO GENOVESE £14.50

Penne pasta tossed in a fragrant Genovese basil pesto, made with Parmigiano Reggiano, garlic and extra virgin olive oil.(n)

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)

PAPPARDELE TARTUFATO £20.90

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

Il Pesce e Le Carni – Fish and Meat dishes

PESCATRICE £22.50

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 £23.95

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 £19.50

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

FILETTO AL BAROLO £36.00

Tender beef fillet slow-cooked in Barolo red wine, with red onion, salt, pepper and a touch of olive oil. Served with creamy mashed potatoes and finished with a rich Barolo wine reduction..(n)

SCIALATELLI CON GAMBERONI £20.95

Scialatielli pasta it is typical of modern Campanian cuisine, having originated on the Amalfi Coast as a chef's specialty with king prawns, garlic, onion and fresh tomato,(fb)(n)

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 £25.95

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

FILETTO DI SALMONE AL CARTOCCIO £20.95

A beautifully tender and flavorful salmon fillet infused with the delicate aroma of Mediterranean herbs and spices, offering a light yet satisfying culinary experience.(fb)

AQUA PAZZA £19.95

A traditional Italian dish prepared with fresh cherry tomatoes, capers, mussels, prawns, sea bass, anchovies, garlic, white wine and flat leaf parsley.

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

