

ANTIPASTI

GORDAL OLIVES	5.95
Gordal olives with crushed Parmesan cheese	
TAGLIERE DI ANTIPASTO	17.50
(for 2 people to share) Platter of Parma ham, olives, mozzarella, Sundried tomatoes and focaccia	
PANE AL’AGLIO	6.50
Garlic, rosemary, and parsley Add mozzarella or tomato +£1.00	
PADRÓN PEPPERS, NDUJA & GOAT’S CHEESE	8.95
Charred padrón peppers, crispy 'nduja, whipped goat's cheese	
P R I M I	
BRUSCHETTA (V)	6.95
Vine ripened tomatoes, basil, garlic & onions	
BURRATA	10.95
Served with Parma ham and cherry tomatoes	
ARANCINI (V)	9.50
Filled with basil, sun-dried tomatoes, and mozzarella in a roasted pepper and tomato sauce	
STEAK TARTAR	13.95
Raw beef tartar, served with truffled mushroom pate and truffled mayo fried bread	
BEETROOT CARPACCIO	11.50
Layered beetroot with goat cheese, served with a walnut and honey dressing	
COZZE	10.95
Mussels with white wine, garlic, and cream served with sourdough bread	
CALAMARI	10.95
Crispy fried calamari topped with saffron mayo	
CAPESANTE	14.95
Grilled Scallops with Champagne cream sauce, salmon roe	
GAMBERONI	13.95
King prawns with white wine, garlic, chili butter, and tomato on Tuscan bread Add Parma ham +£3	
COSTOLETTE DELLO CHEF	11.95
Spare ribs in our chef's special sauce	
POLPETTE	9.95
Spicy beef meatballs with aioli, mint, and parsley gremolata	
CROCHETTA	9.95
CON GUANCIA DI MAIALE	
Pork croquettes - deep fried creamy bechamel bites made with a prosciutto infused cream and red wine braised pork cooked for 24hrs on a parsley and truffle purée base. Sherry gel and goats cheese	
CRAB SALAD	13.50
Crispy brioche, crab, spring onion, cucumber lobster bisque butter, lime	

PASTA

SPAGHETTI BOLOGNESE	13.95
Traditional beef ragù sauce	
SPAGHETTI CARBONARA	13.95
Crispy smoked pancetta in a cream sauce, finished with Parmesan and egg yolk	
PENNE ARRABBIATA (V)	12.95
San Marzano tomato ragù, fresh chili, basil, and Pugliese burrata	
TAGLIATELLI FUNGHI (V)	13.95
Creamy garlic sauce, sautéed mushrooms, and a hint of truffle.	
PENNE CON POLLO	14.50
Chicken with pine nuts, onions, tomatoes and cream sauce	
TAGLIATELLI PESCATORI	17.50
Fresh mixed seafood with cherry tomatoes, garlic, and white wine	
ORECCHIETTE LAMB	16.95
Orecchiette pasta with slow-cooked lamb shoulder, spicy nduja sausage, San Marzano tomatoes, and pangrattato	
LASAGNA	13.95
Slow-cooked ragù of beef, béchamel sauce, Fontal, and mozzarella	
PENNE PESTO (V)	12.95
Basil pesto cream with sun-blushed baby tomatoes and tenderstem broccoli	
TAGLIATELLI AL FILETTO	19.00
5oz fillet steak with baby spinach, cracked pepper, cream sauce & Pecorino	
MAFALDINE RAGU	18.00
Mafaldine pasta, fennel sausage, sun-dried tomatoes	
RAVIOLI ALL ‘ARAGOSTA	17.50
Lobster ravioli served with mussels in a rich tomato cream sauce.	
HALIBUT RISOTTO	19.95
Creamy risotto with scallops, saffron, pomegranate, and halibut.	
TRUFFLE & MUSHROOM RAVIOLI (VG)	16.95
Fresh pasta filled with truffle & mushroom pâté	

CARNE

CHICKEN MILANESE	22.00
Pan-fried breaded chicken with penne arrabbiata	
ANATRA	25.00
Grilled Duck breast with confit duck ragu, tagliatelle pasta, green beans and truffle oil	
CARRE DI AGNELLO	28.50
Pistachio crusted rack of lamb, dauphinoise potatoes, red wine jus	
FILETTO	29.95
Fillet Steak grilled to your liking, served with chips <i>Sauces : Peppercorn, Red wine Jus, Diane, Dolcelatte, Garlic butter + 3.25£</i>	
STEAK & FRIES	28.00
Grilled rib-eye, skinny fries, house entrecôte sauce	

PIZZA

MARGHERITA (V)	11.95
Tomato, cheese, oregano and basil	
RUSTICA (V)	13.50
Tomato base with mushrooms, garlic, peppers and spinach	
NDUJA SALAMI	15.95
Tomato, mozzarella, salami, and spicy nduja sausage	
POLLO E PARMIGIANO	14.95
Tomato, mozzarella, chicken, vine-ripened tomatoes and Parmesan shavings	
TONNO E CIPOLLA ROSSA	14.00
Tuna and red onions on tomato sauce and mozzarella, garnished with fresh basil.	
SALSICCIA	15.00
Smoked provola, Italian crumbled pork sausage, roasted potatoes bocconcini	
MARINARA	16.95
Tomato base pizza with Prawns, calamari, mussels and basil.	
MORTADELLA & BURRATA	15.95
White base pizza with italian mortadella, garlic, burrata, pistacchio and basil.	

PESCE

BRANZINO	24.95
Pan-fried seabass with linguine, spider crab, spicy nduja, San Marzano tomato ragù, oregano, Pecorino and basil	
MEDAGLIONI DI HALIBUT	28.95
Halibut medallions with seasonal greens in a Citrus beurre blanc sauce	
ATLANTIC PRAWNS	25.95
Grilled atlantic tiger prawns, focaccia bread, lime and coriander butter sauce	

CONTORNI

FRITTE	4.95
Chips	
TARTUFO FRITTE	5.50
Truffle and Parmesan chips	
GREEN VEGETABLES (V)	4.95
Buttered mixed greens	
ZUCCHINE FRITTE (V)	4.95
Courguette fries	
INSALATA DI POMODORO (V)	4.95
Tomato and red onion salad	
INSALATA DI RUCOLA (V)	4.95
Rocket and Parmesan	
CAESAR SALAD (V)	7.95
Baby gem lettuce, garlic croutons, anchovies and creamy Caesar dressing	
PETIT POIS	6.00
Sautéed tender green peas with shallots, cream and bacon	

SUSHI

AVAILABLE WEDNESDAY TO SUNDAY	
Dancing Shrimp	13.95
Tempura prawns, cucumber, spicy mayo	
Crispy Ebi	15.00
Salmon, avocado, tempura	
Rainbow	14.00
Prawns, salmon, sea bass, tuna, salmon roe	
Garden (vg)	12.00
Cucumber, avocado, mango, crispy tofu	

Gluten-free pasta & pizza options available upon request.
(V) notes dishes suitable for vegetarians · Some of our dishes may contain nuts

FOOD ALLERGY NOTICE

Please speak to your waiter or waitress about the ingredients in our dishes when placing your order.
While we take every precaution to reduce the risk of cross-contamination, we cannot guarantee that any of our dishes are completely free from allergens.

All prices are inclusive VAT. Service charges are not included, however a discretionary service Charge of 10% will be added to tables of 6 or more
Payment by cheque is not accepted