

APERITIVO

NOCELLARA OLIVES VG GF chilli, lemon & rosemary	5
PIZZETTA Garlic & rosemary pizza, spicy salami, rocket salad, pink peppercorn & pineapple	8
“CACIO & PEPE” ARANCINI V deep-fried bucatini pasta, pecorino cheese, black pepper & garlic mayo	5
SELECTION OF BREAD VG focaccia, sourdough & stregchette, balsamic & EVOO	6



ANTIPASTI & SALADS

PROSCIUTTO & MELONE GF Cantaloupe melon, Tuscan Parma ham, rocket, EVOO & balsamic	9
SALMONE salmon crudo, agrodolce, Sicilian citrus, fennel & pickled shallots	12
ZUPPA DI POMODORO V roasted San Marzano tomato soup, mascarpone, basil & garlic croutons	8
MOZZARELLA DI BUFALA V heritage tomato carpaccio, basil, pine nuts & balsamic reduction	14
CALAMARI deep-fried squid, 'nduja mayo & lemon	13
INSALATA V GF baby gem, peach, carrots, fennel, black olives & orange dressing	9
GAMBERONI FRITTI tempura king prawns, garlic aioli	12
SCAMORZA BON BON V fried smoked mozzarella, sun-dried tomato pesto & parsley	12
BRUSCHETTA AL POMODORO toasted bread, cherry tomatoes, garlic, basil pesto & balsamic reduction	10

PASTA

GNOCCHI SORRENTINA V <i>potato gnocchi</i> San Marzano tomato sauce, basil pesto & buffalo mozzarella	16
RIGATONI ALLA GOOSE <i>tubular pasta</i> smoked pancetta, cherry tomatoes, Grey Goose & parsley	17
TAGLIATELLE BOLOGNESE <i>classic long ribbon pasta</i> traditional slow-cooked pork ragù	17
LINGUINE ALLO SCOGLIO <i>squid ink linguine</i> prawns, mussels, clams, chilli & cherry tomatoes	18
TAGLIATELLE PAGLIA & FIENO V <i>green & yellow ribbon pasta</i> porcini ragù & pecorino cheese	16
CALAMARATA ALLA CARBONARA (FOR 2) <i>ring-shaped pasta</i> guanciale, egg yolk, black pepper & pecorino cheese	16pp
RISOTTO ZAFFERANO & CAPESANTE GF <i>Riso Gallo risotto</i> saffron, king scallops & Prosecco	18
ORECCHIETTE PICCANTE <i>ear-shaped pasta</i> 'nduja sausage, cherry tomatoes & ricotta cheese	15



SIGNATURE MAINS

FRITTO MISTO fried calamari, prawns, whitebait, lemon & spicy mayo	21
BRANZINO GF sea bass, salsa verde & crispy chicken skin crumb	20
AGNELLO SCOTTADITO GF grilled lamb chops, puffed potatoes, cheese, truffle & salsa verde	28
VEAL ALLA MILANESE Breaded veal, fried, lemon, rocket & Parmesan salad	32
CHICKEN SALTIMBOCCA chicken breast, Parma ham, spinach & honey mustard sauce	24
BISTECCA ALLA GRIGLIA grilled sirloin steak, rocket, Parmesan, cherry tomatoes, balsamic & French fries	34



PIZZA

MARGHERITA V San Marzano tomato, buffalo mozzarella, basil & EVOO	13
'NDUJA San Marzano, fior di latte, mascarpone, 'nduja sausage, pepperoni & cherry tomatoes	14
BURRATA V San Marzano, fior di latte, basil pesto, rocket & burrata	18
SICILIANA V San Marzano, fior di latte, red pesto, basil, ricotta & capers	13
FUNGHI & TARTUFO V fior di latte, mushrooms, Taleggio, truffle oil & walnuts (white base)	14
MILANO fior di latte, salame Milano, gorgonzola, honey & pine nuts (white base)	13



BOARDS

CHARCUTERIE selection of cured meats: coppa, Felino salami, finocchiona & 'nduja	17
CHEESE V selection of Italian cheeses: Dolcelatte, Taleggio, Pecorino	18
VEGETARIAN V selection of Antipasti: sun-dried tomatoes, artichokes, capers, grilled aubergine, Bocconcini, walnuts	16



SIDES

TOMATO SALAD	8
ROCKET & PARMESAN V GF Balsamic reduction	6
TRUFFLE FRIES & PARMESAN V	7
FRENCH FRIES VG	5

BOOK NOW

SPRITZ

£13

CAMPARI SPRITZ

Campari, Copper Crew Bianco Spritz & soda

LIMONCELLO SPRITZ

Limoncello, Copper Crew Bianco Spritz & soda

APEROL SPRITZ

Aperol, Copper Crew Bianco Spritz & soda

ST-GERMAIN HUGO SPRITZ

St-Germain elderflower liqueur, Copper Crew Bianco Spritz & soda



SIGNATURE SPRITZ

£16

PEACHY T

Grey Goose vodka, Lucky Peach, fresh lemon juice, Earl Grey syrup, Copper Crew Bianco Spritz & soda

LIME PATRÓN

Patrón Silver tequila, fresh lime juice, agave nectar, Copper Crew Bianco Spritz & soda

WATERMELON SUGAR

Grey Goose vodka, watermelon syrup, Aperol, fresh lime juice, Copper Crew Bianco Spritz & soda

DESSERT

TIRAMISÙ **V**

amaretto, ladyfingers & mascarpone cream

CANNOLO **V**

ricotta cannolo, cherry, pistachio & chocolate sauce

SEMIFREDDO **V**

limoncello semifreddo, strawberry & basil, amaretti

CIOCCOLATA **V GF**

chocolate-hazelnut cream & passion fruit caramel

COPPA GELATO **V**

vanilla ice cream, chocolate "Dubai", cherries, chocolate sauce & pistachio crumb



11

9

8

11

10

BECOME A PASTA MASTER



Whether you're a passionate home cook or a complete beginner, this hands-on experience with Head Chef Giulio Morroni will guide you through the art of traditional Italian pasta-making, from kneading a perfect dough to shaping and cooking an authentic, finished dish.

£35 PER PERSON

Scan the QR code for more information or to book your masterclass!

Our pasta masterclass is just the beginning - discover our cheese & wine and pizza and tiramisu classes on our website... why not try them all?



V = Vegetarian **VG** = Vegan **DF** = Dairy Free **GF** = Gluten Free **EVOO** = Extra Virgin Olive Oil

Please inform us of any allergies, intolerance or dietary requirements you may have. Allergen information is available for each item on our menu and can be obtained by asking a member of staff. Whilst the utmost care will be taken in preparation, we cannot guarantee there will not be traces of other products due to the nature of our production area. We have applied a discretionary 12.5% service charge. 100% of all service goes to our staff. VAT is included at the standard rate.