

## APERITIVO

<b>NOCELLARA OLIVES VG GF</b> chilli, lemon & rosemary	5
<b>PINSA ROMANA VG</b> Roman-style flatbread, garlic, oregano & tomato sauce	5
<b>“CACIO &amp; PEPE” ARANCINI V</b> deep-fried bucatini pasta, pecorino cheese, black pepper & garlic mayo	5
<b>SELECTION OF BREAD VG</b> focaccia, sourdough & streghetto, balsamic & EVOO	6



## ANTIPASTI & SALADS

<b>PROSCIUTTO &amp; MELONE GF</b> fresh cantaloupe melon, Tuscan Parma ham, rocket, EVOO & balsamic	9
<b>POLPETTE</b> meatballs, roasted tomato sauce, parmesan, zeppole	12
<b>ZUPPA TOSCANA GF</b> cannellini beans, cavolo nero, guanciale & roasted potatoes	7
<b>BURRATA &amp; TARTUFO V</b> burrata cheese, wild mushrooms, truffle dressing, croutons, rocket salad & walnuts	13
<b>CALAMARI</b> deep-fried squid, 'nduja mayo & lemon	13
<b>INSALATA INVERNALE V GF</b> radicchio, romaine lettuce, carrots, pumpkin seeds, grapefruit, pesto-herb yoghurt dressing & candied hazelnuts	11
<b>SCAMORZA AL FORNO GF</b> baked smoked cheese, balsamic reduction, pine nuts & rocket salad	12
<b>POLIPO GF</b> octopus carpaccio, olives, lemon & orange vinaigrette, caponata & shallots	11
<b>BRUSCHETTA AL POMODORO</b> toasted bread, cherry tomatoes, garlic, basil pesto, balsamic reduction	10

## PASTA

<b>FAZZOLETTI V</b> “little handkerchiefs” – fresh pasta, folded like a silky napkin ricotta & chives, beurre blanc & pine nuts	16
<b>PAPPARDELLE AL RAGÙ BIANCO</b> wide ribbon pasta slow cooked veal ragù, garlic oil, dry ricotta	17
<b>TAGLIATELLE BOLOGNESE</b> classic long ribbon pasta traditional slow-cooked pork ragù	17
<b>LINGUINE ALLO SCOGLIO</b> long, thin pasta prawns, clams, mussels, garlic, chilli, cherry tomatoes, light tomato sauce	16
<b>CALAMARATA ALLA CARBONARA (FOR 2)</b> ring-shaped pasta resembling slices of calamari guanciale, egg yolk, black pepper & pecorino cheese	16PP
<b>RISOTTO AI PORCINI V</b> porcini mushrooms, Taleggio cheese & chives	15
<b>BUCATINI (AGLIO E OLIO)</b> thick spaghetti pasta with a hollow centre garlic, chilli, parsley, crispy breadcrumbs, anchovies & caviar	15
<b>MEZZI PACCHERI PICCANTI</b> large, half-length tubular pasta slow cooked Italian sausage, marinara sauce, chilli, garlic, cherry tomatoes, 'nduja & gorgonzola cheese	17



## SIGNATURE MAINS

<b>FRITTO MISTO</b> fried calamari, prawns, whitebait, lemon & spicy mayo	17
<b>AGNELLO SCOTTADITO GF</b> grilled lamb chops, puffed potatoes, cheese, truffle & salsa verde	26
<b>OSSOBUCCO</b> slow-cooked beef ossobuco, soft polenta, pine nuts & red wine jus	22
<b>POLLO ALLA PARMIGIANA</b> breaded chicken, tomato sauce, fontina cheese, rocket salad & parmesan	24
<b>BRANZINO GF</b> sea bass fillet, caponata, lemon & orange vinaigrette	25
<b>BISTECCA ALLA GRIGLIA</b> sirloin steak, rocket, parmesan, cherry tomatoes, balsamic & French fries	34



## PIZZA

<b>MARGHERITA V</b> San Marzano tomato, buffalo mozzarella, basil & EVOO	13
<b>PICCANTE</b> San Marzano tomato, fior di latte, honey, chilli, spianata salame & pepperoni	14
<b>NAPOLETANA</b> San Marzano tomato, cherry tomatoes, anchovies, capers, black olives & dry ricotta	13
<b>CALZONE</b> folded pizza, mozzarella, cooked ham, 'nduja, marinara sauce, rocket & parmesan	15
<b>CONTADINA V</b> San Marzano tomato, fior di latte, red onion, black olives, aubergine, cherry tomatoes & rocket salad	13
<b>PARMIGIANA</b> fior di latte, roasted cherry tomatoes, scamorza cheese, basil pesto & fried aubergine	16



## BOARDS

<b>CHARCUTERIE</b> selection of cured meats: Coppa, Felino Salami, Finocchiona, 'nduja Salami	16
<b>CHEESE</b> selection of Italian cheeses: Dolcelatte, Taleggio, Pecorino	16
<b>VEGETARIAN V</b> selection of Antipasti: sun-dried tomatoes, artichokes, capers, grilled aubergine, Bocconcini, walnuts	14



## SIDES

<b>WILTED SPINACH &amp; PECORINO CHEESE V GF</b>	5
<b>CAPONATA, PINE NUTS VG GF</b>	5
<b>ROCKET &amp; PARMESAN, BALSAMIC REDUCTION V GF</b>	6
<b>TRUFFLE FRIES &amp; PARMESAN V</b>	7
<b>FRENCH FRIES VG</b>	5

BOOK NOW

## DESSERT

### TIRAMISÙ

amaretto, ladyfingers & mascarpone cream

11

### MELA CANDITA

caramel-candied apple, soft vanilla cream & pistachio crumb

9

### MOUSSE DI FORMAGGIO

Italian cheesecake, ricotta, maple syrup, rosemary & amaretto

8

### PANNACOTTA

vanilla set cream with prosecco & strawberry, served with biscotti

9

### GELATO

please ask the team for today's flavours

3 PER SCOOP



## 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!



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.

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