

APERITIVO

NOCELLARA OLIVES **VG GF** 5
chilli, lemon & rosemary

PIZZETTA 8
Garlic & rosemary pizza, spicy salami, rocket salad,
pink peppercorn & pineapple

“CACIO & PEPE” ARANCINI **V** 5
deep-fried bucatini pasta, pecorino cheese, black pepper & garlic mayo

SELECTION OF BREAD **VG** 6
focaccia, sourdough & stregchette, balsamic & EVOO



ANTIPASTI & SALADS

PROSCIUTTO & MELONE **GF** 9
Cantaloupe melon, Tuscan Parma ham, rocket,
EVOO & balsamic

SALMONE 12
salmon crudo, agrodolce, Sicilian citrus, fennel & pickled shallots

ZUPPA DI POMODORO **V** 8
roasted San Marzano tomato soup, mascarpone, basil & garlic croutons

MOZZARELLA DI BUFALA **V** 14
heritage tomato carpaccio, basil, pine nuts & balsamic reduction

CALAMARI 13
deep-fried squid, 'nduja mayo & lemon

INSALATA **V GF** 9
baby gem, peach, carrots, fennel, black olives & orange dressing

GAMBERONI FRITTI 12
tempura king prawns, garlic aioli

SCAMORZA BON BON **V** 12
fried smoked mozzarella, sun-dried tomato pesto & parsley

BRUSCHETTA AL POMODORO 10
toasted bread, cherry tomatoes, garlic, basil pesto & balsamic reduction

PASTA

GNOCCHI SORRENTINA **V** 16
potato gnocchi
San Marzano tomato sauce, basil pesto & buffalo mozzarella

RIGATONI ALLA GOOSE 17
tubular pasta
smoked pancetta, cherry tomatoes, Grey Goose & parsley

TAGLIATELLE BOLOGNESE 17
classic long ribbon pasta
traditional slow-cooked pork ragù

LINGUINE ALLO SCOGLIO 18
squid ink linguine
prawns, mussels, clams, chilli & cherry tomatoes

TAGLIATELLE PAGLIA & FIENO **V** 16
green & yellow ribbon pasta
porcini ragù & pecorino cheese

CALAMARATA ALLA CARBONARA (FOR 2) 16pp
ring-shaped pasta
guanciale, egg yolk, black pepper & pecorino cheese

RISOTTO ZAFFERANO & CAPESANTE **GF** 18
Riso Gallo risotto
saffron, king scallops & Prosecco

ORECCHIETTE PICCANTE 15
ear-shaped pasta
'nduja sausage, cherry tomatoes & ricotta cheese



SIGNATURE MAINS

FRITTO MISTO 21
fried calamari, prawns, whitebait, lemon & spicy mayo

BRANZINO **GF** 20
sea bass, salsa verde & crispy chicken skin crumb

AGNELLO SCOTTADITO **GF** 28
grilled lamb chops, puffed potatoes, cheese,
truffle & salsa verde

VEAL ALLA MILANESE 32
Breaded veal, fried, lemon, rocket & Parmesan salad

CHICKEN SALTIMBOCCA 24
chicken breast, Parma ham, spinach & honey mustard sauce

BISTECCA ALLA GRIGLIA 34
grilled sirloin steak, rocket, Parmesan, cherry tomatoes,
balsamic & French fries



PIZZA

MARGHERITA **V** 13
San Marzano tomato, buffalo mozzarella, basil & EVOO

'NDUJA 14
San Marzano, fior di latte, mascarpone, 'nduja sausage, pepperoni &
cherry tomatoes

BURRATA **V** 18
San Marzano, fior di latte, basil pesto, rocket & burrata

SICILIANA **V** 13
San Marzano, fior di latte, red pesto, basil, ricotta & capers

FUNGHI & TARTUFO **V** 14
fior di latte, mushrooms, Taleggio, truffle oil & walnuts (white base)

MILANO 13
fior di latte, salame Milano, gorgonzola, honey & pine nuts (white base)



BOARDS

CHARCUTERIE 17
selection of cured meats: coppa, Felino salami, finocchiona & 'nduja

CHEESE **V** 18
selection of Italian cheeses: Dolcelatte, Taleggio, Pecorino

VEGETARIAN **V** 16
selection of Antipasti: sun-dried tomatoes, artichokes, capers,
grilled aubergine, Bocconcini, walnuts



SIDES

TOMATO SALAD 8

ROCKET & PARMESAN **V GF** 6
Balsamic reduction

TRUFFLE FRIES & PARMESAN **V** 7

FRENCH FRIES **VG** 5

BOOK NOW