

ANTIPASTI (PRE-STARTERS)

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| Olives marinated in garlic, olive oil, fresh herbs and chilli (V) (GF) | 4 |
| Bread with olive oil and balsamic vinegar (V) (GFA) | 4 |
| Garlic bread (V) | 6 |
| Garlic bread with tomato and oregano (V) | 6.50 |
| Garlic bread with cheese (V) | 7 |
| Tagliere di salumi - italian meats and buffalo mozzarella cheese served with sourdough bread - for two to share (GFA) | 15 |

COLD STARTERS

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| AVOCADO E GAMBERI (GF) | 13 |
| Fresh avocado and tiger prawns drizzled with a lemon mustard dressing, topped with fresh radish | |
| BURRATA E PESCHE (V) (GF) (N) | 14 |
| Large fresh mozzarella with a creamy buttery center served with roasted peach and rocket leaves drizzled with extra virgin olive oil and raspberry syrup topped with walnuts | |

HOT STARTERS

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| COZZE AL VINO BIANCO (GFA) | 11 |
| Mussels cooked in white wine, spring onions, garlic and lemon sauce, served with sourdough bread | |
| CALAMARI (GFA) | 12 |
| Deep fried calamari, served with garlic mayonnaise | |
| GAMBERONI ALLA PICCANTE (GFA) | 16 |
| Butterfly king prawns cooked in garlic, chilli, white wine & cherry tomatoes | |
| GNOCCHI AI FUNGHI (V)* | 12 |
| Potato pasta cooked with mushrooms in a creamy sauce | |
| RAVIOLI AGLI ASPARAGI E MASCARPONE (V)* | 12 |
| Ravioli pasta stuffed with asparagus and mascarpone cheese, cooked in a light tomato creamy sauce | |
| FORMAGGIO CAPRINO (V) (GF) (N) | 13 |
| Baked honey glazed goats cheese with caramelized figs topped with roasted pistachio nuts | |
| ZUPPA DEL GIORNO (V)* (GFA) | 7 |
| Soup of the day served with sourdough bread | |



(V)* VEGETARIAN OPTION AVAILABLE

(V) VEGETARIAN (GF) GLUTEN FREE (GFA) GLUTEN FREE AVAILABLE (N) NUTS

If you have any dietary requirements / intolerances, please speak to a member of staff

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PASTA

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- PENNE ALLA NDUJA E BURRATA (GFA)** 20
Penne pasta, cooked with nduja (spicy spreadable sausage meat from calabria) in tomato sauce, topped with fresh burrata
- PENNE DI OLIO (GFA)** 20
Penne pasta with chicken, smoked pancetta and broccoli, cooked with extra virgin olive oil, cherry tomatoes and chilli
- SPAGHETTI BOLOGNESE (GFA)** 19
Spaghetti pasta with bolognese sauce made with 100% british beef
- SPAGHETTI ALLA NORMA (V)* (GFA)** 20
Spaghetti pasta cooked with aubergines in a rich tomato sauce topped with salted ricotta cheese
- GNOCCHI ALLA SORRENTINA (V)*** 20
Oven baked potato pasta cooked in a tomato sauce and basil topped with burrata and parmesan
- LINGUINE AI FRUTTI DI MARE (GFA)** 22
Linguine pasta with prawns, clams, mussels and squid, cooked in extra virgin olive oil, garlic, chilli, parsley, white wine and a touch of tomato sauce
- LINGUINE ALLO SCOGLIO (GFA)** 22
Linguine pasta with fresh crab meat, king prawns, chilli, lemon zest, garlic and parsley
- GIRASOLI AL CAPRINO (V)*** 22
Large Sunflower shaped fresh pasta stuffed with goat's cheese and roasted peppers cooked in a light tomato creamy sauce
- LASAGNA** 20
Home-made classic dish with layers of pasta, oven baked with 100% british beef, bolognese & bechamel sauce, topped with mozzarella cheese

RISOTTO

- RISOTTO AL PORRO E CAPRINO (GFA)** 20
Risotto cooked with leek and goats cheese, topped with crispy pancetta
- RISOTTO FUNGHI (V)* (GFA)** 20
Risotto with shiitake and shimeji mushrooms, cooked in white wine, light cream and pecorino cheese
- RISOTTO MARINARA (GFA)** 22
Risotto cooked in garlic, white wine and touch of tomato sauce with baby clams, mussels, prawns and squid

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POLLO (CHICKEN)

POLLO ALLA DIANA (GFA) 22
Free-range corn-fed chicken supreme cooked with mushrooms, worcestershire sauce, garlic and onion in a brandy, dijon mustard and cream sauce, served with new potatoes

POLLO PRIMAVERA (GFA) 22
Free-range corn-fed chicken supreme, wrapped in smoked pancetta, cooked with asparagus and creamy white wine sauce, served with new potatoes

POLLO AL PORRO & CHORIZO (GFA) 22
Free-range corn-fed chicken supreme cooked in white wine cream sauce with leeks & chorizo served with new potatoes

POLLO ALLA MILANESE 22
Free-range corn-fed chicken breast in breadcrumbs served with spaghetti pomodoro

VITELLO (VEAL)

COSTATA DI VITELLO ALLA MILANESE 28
Veal chop in breadcrumbs served with spaghetti arrabbiata

SALTIMBOCCA ALLA ROMANA (GFA) 26
Escalope of veal cooked with sage and white wine, topped with parma ham and buffalo mozzarella cheese served with tourn e potatoes

VITELLO ALLA CONTADINA (GFA) 26
Escalope of veal gently cooked in white wine and napolitana sauce with shallots, aubergines, peppers, courgettes, oregano, basil and fresh chilli . Served with tourn e potatoes

COSTATA DI VITELLO ALLA FATTORIA (GFA) 28
Pan roasted veal chop with a brandy creamy mushroom sauce served with tourn e potatoes

BISTECCA (STEAK)

FILETTO (GFA) 38
Perfectly grilled 35 day dry aged 10oz fillet steak with sauce of your choice (mushroom, peppercorn or dolcelatte), served with fries

RIBEYE STEAK (GF) 35
Perfectly grilled 35 day dry aged 12oz rib-eye, served with garlic mushrooms, cherry tomatoes and fries

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PIATTI CONTORNI (SIDE DISHES)

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| PATATINE FRITTE (V) (GF) French fries | 5.50 |
| SPINACI (V) (GF) Baby spinach pan fried with garlic | 7 |
| SAUTÉ DI FUNGHI (V) (GF) Pan fried chestnut garlic butter mushrooms | 7 |
| INSALATA GRECA (V) (GF) Greek salad with tomatoes, onion, peppers, olives, feta cheese and olive oil | 7 |
| INSALATA DI POMODORO (V) (GF) Tomato salad with chopped onions, fresh basil and a drizzle of extra virgin olive oil | 7 |
| INSALATA RUCOLA (GF)* Rocket salad with parmesan shavings and balsamic glaze | 7 |
| ASPARAGI (V) (GF) Garlic buttered asparagus | 7 |
| FAGIOLINI VERDI (V) (GF) Pan fried french beans | 7 |
| ZUCCHINI FRITTI (V) (GFA) Crispy zucchini fries | 7 |

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