

APPETIZERS

PANE DELLA CASA VG Selection of three types of Italian bread served with red pesto dip	6.75	PANE ALL'AGLIO VG Pizza Garlic Bread Tomato ADD SMOKED PROVOLA £ 2.50	9.00
OLIVES VG GF Marinated Nocellara olives DOP	5.00	HOMEMADE FOCACCIA VG Homemade focaccia bread served with olive tapenade on the side	6.50
PINSA ROMANA VOA Pinsa bread style served with garlic butter ADD PARMA HAM £ 4.00	6.50		

STARTER

PRAWNS BRUSCHETTA GFO ★ Succulent garlic and chilli Argentinian prawns served with courgette ribbons and toasted homemade ciabatta bread	13.00
BRUSCHETTA 'NDUJA GFO Homemade toasted ciabatta bread served with stracciatella cheese, cherry tomatoes, fennel, rocket and 'nduja.	10.00
SMOKED ARANCINI V Homemade Sicilian rice balls filled with smoked scamorza cheese and aubergines served with sundried tomato and walnut pesto.	9.50
MUSSELS CREAMY GARLIC GFO Steamed fresh Scottish mussels in a creamy white wine and garlic sauce with homemade focaccia bread.	12.50
PIZZETTA BURRATA V Signature dish Whole burrata served on a pizza base with tomato sauce, rocket and cherry tomatoes ADD 'NDUJA £ 1.50	10.50
ANTIPASTO DI TERRA GFO A selection of our Italian cured meats and cheeses (3 of each) served with Sardinian bread and Nocellara olives	11.50
CALAMARI FRITTI Deep fried crispy squid rings served with garlic mayonnaise .	10.50
CRISPY DUCK SALAD GFO Crispy shredded duck, rocket, fennel, baby gem, spring onion, fresh mango, mango puree and pomegranate glaze	12.50

RISOTTO

PRIMAVERA VOA GFO Arborio rice, asparagus, garden peas, spring onion, lemon mascarpone and Parma ham finished with lemon oil	16.50
PRAWNS AND 'NDUJA GFO ★ Arborio rice cooked in a rich crustacean sauce, Argentinian prawns, fresh chilli and garlic finished with 'nduja sausage and stracciatella cheese	18.00

HOMEMADE PASTA

WILD BOAR Fresh mafaldine pasta, served with slow cooked wild boar ragu' and Grana Padano shavings	18.00
MUSSELS AND COURGETTE Signature dish Beetroot tonnarelli pasta served with almond and courgette pesto, fresh mussels, garlic, chilli, anchovies and bottarga VOA WITH TENDERSTEM BROCCOLI	19.00
BRAISED BEEF Strozzapreti pasta, tossed in a slow cooked beef, porcini and tomato ragu', finished with Grana Padano Shavings	16.00
PRAWNS AND MONKFISH ★ Mafaldine pasta served with Argentinian prawns, crustacean sauce, fresh monkfish, chilli, garlic, cherry tomatoes, lemon butter and fresh bottarga.	22.00

ALL OUR PASTA DISHES ARE AVAILABLE AS:
▪ GLUTEN FREE OPTION  FUSILLI PASTA

HOMEMADE RAVIOLI

PANCIOTTI ASPARAGI VOA ★ Spinach panciotti pasta filled with buffalo ricotta and asparagus served with butter sauce and finished with toasted almond flakes and Grananglona cheese	16.50
RAVIOLI LOBSTER Black ravioli filled with Lobster, chilli, garlic butter, cherry tomatoes and crustacean sauce, finished with extra virgin olive oil and fresh basil	23.00

MAINS

SEABREAM FRUTTI DI MARE GFO ★ 8oz seabream fillet served with chilli, garlic, cherry tomatoes, fresh mussels, Argentinian prawns, squid, black fregola pasta and crustacean sauce	23.00
AGNELLO GFO Slow cooked rump of British lamb served with potato pave', sweet honey glazed carrots and succulent lamb jus reduction	24.00

STEAKS

ANGUS & HEREFORD

Our prime quality steaks are 28 days matured and dry aged on the bone for seven days for a fuller flavour

FILLET (8oz) GFO	29.00
RIBEYE (10oz) GFO	26.00

SAUCES 3.00 | PEPPERCORN • PECORINO CHEESE
GARLIC BUTTER

ALL OF OUR STEAKS COME WITH POTATO PAVE' AND BAKED BALSAMIC TOMATOES

SIDES

BROCCOLETTI VOA GFO Tenderstem broccoli sautéed in fresh chilli and garlic butter	5.50
PATATE ARROSTO VG GFO Rosemary and garlic roasted potatoes	4.75
HOUSE SALAD GFO Cherry tomatoes, cucumber, rocket and baby gem	4.75
ROCKET AND PARMESAN V GFO	4.75
COURGETTE FRIES VG	5.00
SKIN ON FRIES VG	4.75

PIZZA

MARGHERITA VOA San Marzano tomato, Fior di latte mozzarella, fresh basil	11.00
PICCANTE San Marzano tomato, Fior di latte mozzarella, spianata calabrese, smoked burrata cheese, sweet and sour red onion, spicy 'nduja honey	14.00
TUNA San Marzano tomato, Fior di latte mozzarella, tuna, capers, anchovies and olives.	14.00
MELANZANA VOA ★ San Marzano tomato, smoked provola cheese, fried aubergines, pearls of buffalo mozzarella and fresh basil	13.50
SPICY PANCETTA San Marzano tomato, Fior di latte mozzarella, spicy rolled pancetta and roasted potatoes finished with fresh Stracciatella cheese	13.75
SAUSAGES AND BROCCOLI White base Fior di latte mozzarella, fresh sausages, tenderstem broccoli, chilli and garlic	13.50
CALZONE 4 SALAMI San Marzano Tomato DOP, Fior di latte mozzarella, salame Milano, salame Napoli, 'nduja and spianata calabrese EXTRA TOMATO SAUCE ON THE SIDE £ 1.00	14.50
PARMA HAM AND BURRATA San Marzano Tomato DOP, Fior di latte mozzarella, Parma ham and whole burrata.	16.00

ALL OF OUR PIZZAS ARE AVAILABLE WITH VEGAN CHEESE

ALLERGENS



Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes.

★ OUR FAVOURITE



BURRO 
RESTAURANT PIZZERIA
EST. 2019