

2 COURSES £27

3 COURSES £32

STARTER

GARLIC BREAD TOMATO AND PROVOLA **VG**

San Marzano Tomato DOP, extra virgin olive oil, fresh garlic and rosemary **ADD SMOKED PROVOLA (£2.50)**

CALAMARI FRITTI

Deep fried crispy squid rings served with garlic mayonnaise

ARANCINI GOAT **V**

Homemade rice balls filled with spinach, goat cheese, served with green pesto (nuts free)

LOBSTER SOUP **GFO**

Lobster and prawn meat in a crustacean creamy sauce, with Sardinian black fregola, served with homemade focaccia bread

TRUFFLE CROQUETTES **V**

Truffle and potato croquettes, coated in Italian black breadcrumbs, fried and served with truffle and parmesan fondue and grated Grananglona cheese

RAVIOLI ZUCCA **V**

served with butter, toasted hazelnuts, deep fried sage and parmesan shaving

ANTIPASTO MISTO **GFO**

A selection of our Italian cured meats and cheeses served with homemade bread

MUSSELS CREAMY **GFO**

Steamed fresh Scottish mussels in a creamy white wine and garlic sauce with homemade focaccia bread.

BRUSCHETTA MUSHROOM **V GFO**

Toasted homemade ciabatta bread, mixed mushroom, garlic creamy sauce and truffle oil.

CARPACCIO **GFO**

28 day dry aged beef fillet, served with truffle vinaigrette, fresh black truffle, rocket and parmesan

MAINS

RISOTTO PRAWNS AND 'NDUJA **GFO**

Arborio rice cooked in a rich crustacean sauce, Argentinian prawns, chilli, garlic, 'nduja sausage and straciatella cheese

MUSHROOM HALFMOON **VOA**

Tomato dough filled with mushroom, vegan feta and parmesan cheese, garlic, parsley and extra virgin olive oil, served with truffle butter and fresh mushroom

POLLO CACCIATORA **GFO**

Pan fried breast of chicken served with cacciatore sauce "Basil and tomato sauce, cheery tomatoes, mushroom, Kalamata olives and potatoes

SIRLOIN 8OZ **GFO** *£4 supplement*

Chargrilled 28 day dry aged Sirloin steak served with peppercorn sauce and skin on fries

MAFALDE PRAWNS **GFO**

Fresh mafalde pasta served with Argentinian prawns, courgette, chilli, garlic and lemon butter

SEABREAM **GFO**

Pan fried seabream fillet, with a Mediterranean sauce of Kalamata olives, cherry tomatoes, potatoes, carasau bread, finished with extra virgin olive oil and grated bottarga

BRAISED BEEF **GFO**

Strozzapreti pasta tossed in a slow cooked beef, porcini and tomato ragu', finished with shavings of Parmesan cheese

PIZZA PARMA HAM AND BUFALO

San Marzano Tomato DOP, Fior di latte mozzarella, Parma ham, pearls of buffalo mozzarella

SCALOPPINE 'NDUJA **GFO** *£4 supplement*

Pan fried breaded beef fillet medallions, served on a bed of spinach and topped with pecorino cheese sauce and spicy 'nduja sausages and crushed chilli peanuts

PIZZA TRUFFLE AND CAPOCOLLO **VOA**

White base, smoked provola cheese, truffle paste, mixed mushroom, capocollo cured meat and grana padano shaving

HOMEMADE DESSERT

TIRAMISU **V**

Homemade traditional recipe with savoiardi biscuits, coffee, mascarpone, cocoa and amaretto liqueur

TORTA CAPRESE **V GFO**

Warm almond & chocolate cake, white chocolate ice cream.

FRANGELICO PARFAIT **V GFO**

Frangelico liqueur and hazelnut creamy parfait served with chocolate sauce and hazelnut praline

LIMONCELLO CHEESECAKE **V**

Baked limoncello cheesecake served with strawberry compote

PANNA COTTA AMARENE **GFO**

Homemade panna cotta served with italian cherries and crushed almond biscuit

ICE CREAM AND SORBET **GFO VOA**

Vanilla • Salted Caramel • Chocolate • Lemon
3 SCOOPS | SERVED WITH WAFER ROLL

V VEGETARIAN | VG VEGAN | VOA VEGAN OPTION AVAILABLE | GFO GLUTEN FREE OPTION

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.