

## APPETIZERS

### BREAD SELECTIONS **VG**

Selection of three types of Italian bread served with green pesto (*nut free*)

### OLIVES **VG GFO**

Marinated Nocellara olives DOP

### PINSA ROMANA **VOA** 7.00

Pizza dough garlic bread with garlic butter

ADD PARMA HAM **£3.00**

6.75	<b>PANE ALL'AGLIO <b>VG</b></b>	9.00
	Pizza Garlic Bread Tomato	
	ADD SMOKED PROVOLA CHEESE <b>£2.50</b>	
5.00	<b>HOMEMADE FOCACCIA <b>VG</b></b>	6.50
	Homemade focaccia bread served with olive tapenade on the side	

## STARTER

**MUSHROOMS BRUSCHETTA **V GFO**** 10.00  
Toasted homemade ciabatta bread with mixed mushroom, garlic creamy sauce and truffle oil.

**LOBSTER SOUP **GFO** Signature dish** 15.00  
Lobster and prawn meat in a crustacean creamy sauce, with Sardinian black fregola, served with home made focaccia bread on the side

**ARANCINI GOATS CHEESE **V**** 10.00  
Homemade rice balls filled with spinach, goat cheese, served with green pesto (nuts free)

**CREAMY MUSSELS **GFO**** 13.00  
Steamed fresh Scottish mussels in a creamy white wine and garlic sauce with homemade focaccia bread.

**PIZZETTA BURRATA **V** Signature dish** 11.00  
Whole burrata served on a pizza base with tomato sauce, rocket and cherry tomatoes  
ADD 'NDUJA **£1.50**

**ANTIPASTO DI TERRA **GFO**** 12.00  
A selection of our Italian cured meats and cheeses (3 of each) served with Sardinian bread and Nocellara olives

**FRITTO MISTO** 14.00  
Deep fried squid, Argentinian prawns and courgette served with garlic mayonnaise

**CRISPY DUCK SALAD **GFO**** 12.50  
Crispy shredded duck, rocket, fennel, baby gem, spring onion, fresh mango, mango puree and pomegranate glaze

## RISOTTO

**PEAS AND PARMA HAM **GFO**** 16.50  
Arborio rice, peas creamy sauce, fresh peas, Parma ham and smoked burrata cheese  
**VOA WITH TENDERSTEM BROCCOLI**

**PRAWNS AND 'NDUJA **GFO**** 19.00  
Arborio rice cooked in a rich crustacean sauce, Argentinian prawns, fresh chilli and garlic finished with spicy 'nduja sausage and stracciatella cheese *Signature dish*

## HOMEMADE PASTA

**DUCK **GFO** Signature dish** 18.00  
Fresh mafalde pasta, served with duck meat, kalamata olives, cherry tomatoes, spring onion and Grana Padano shaving.

**PRAWNS **GFO VOA**** 19.00  
Fresh mafalde pasta served with crustacean bisque, Argentinian prawns, courgette, chilli, garlic and lemon butter

**BRAISED BEEF **GFO**** 17.00  
Strozzapreti pasta, tossed in a slow cooked beef, porcini and tomato ragu', finished with Grana Padano shavings

**SEAFOOD **GFO**** 22.00  
Fresh tagliolini pasta served with seafood tomato sauce, prawns, mussels, baby octopus, squid, chilli and garlic



ALL OUR PASTA DISHES ARE AVAILABLE AS  
GLUTEN FREE OPTION - FUSILLI PASTA

## HOMEMADE RAVIOLI

**MUSHROOM HALFMOON **VOA**** 16.50  
Tomato dough filled with mushroom, vegan feta and parmesan cheese, garlic, pasley and extra virgin olive oil, served with truffle butter and fresh mushroom

**LOBSTER TORTELLI *Handmade*** 23.00  
Black tortelli filled with lobster served with creamy crustacean sauce and Argentinian, prawns, chilli and garlic.

## MAINS

**SEABREAM CREAMY GARLIC **GFO**** 22.00  
8oz fresh seabream fillet served served with spinach and garlic creamy mussels.

**LAMB SHANK **GFO**** 25.00  
Slow cooked shank of British lamb served with lamb jus, rosemary potatoes, carrots and parsnip.



## 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**** 30.00

**RIBEYE (10oz) **GFO**** 26.50

SAUCES 3.00

PEPPERCORN • PECORINO CHEESE • GARLIC BUTTER

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

## SIDES

**BROCCOLETTI **VOA GFO**** 5.50  
Tenderstem broccoli, fresh chilli, garlic butter

**PATATE ARROSTO **VG GFO**** 4.75  
Rosemary roasted potatoes ADD 'NDUJA **£1.50**

**HOUSE SALAD **VG GFO**** 4.75  
Cherry tomatoes, cucumber, rocket and baby gem

**TRUFFLE FRIES **V**** 5.50  
Served with parmesan and truffle oil

**SKIN ON FRIES **V**** 4.75

**COURGETTE FRIES **VG**** 5.00

**ROCKET AND PARMESAN **V GFO**** 4.75

**SPINACH **VG GFO**** 4.75

## PIZZA

**MARGHERITA **VOA**** 11.00  
San Marzano tomato DOP, fior di latte mozzarella, fresh basil

**PICCANTE** 14.00  
San Marzano tomato DOP, fior di latte mozzarella, spianata calabrese, smoked burrata cheese, sweet and sour red onion, spicy 'nduja honey

**SMOKED SALMON** 14.00  
San Marzano tomato DOP, fior di latte mozzarella, scottish smoked salmon, spinach and smoked burrata cheese

**MELANZANA **VOA**** 13.50  
San Marzano tomato DOP, smoked provola cheese, fried aubergines, pearls of buffalo mozzarella and fresh basil

**SPICY PANCETTA** 13.75  
San Marzano tomato DOP, fior di latte mozzarella, spicy rolled pancetta and roasted potatoes finished with fresh Stracciatella cheese

**TRUFFLE AND CAPOCOLLO** 16.00  
White base smoked provola cheese, truffle paste, mixed mushroom, capocollo cured meat and grana padano shaving

**CALZONE 4 SALAMI** 14.50  
San Marzano tomato DOP, fior di latte mozzarella, salame Milano, salame Napoli, 'nduja and spianata calabrese

EXTRA TOMATO SAUCE ON THE SIDE **£1.00**

**PARMA HAM AND BURRATA** 16.00  
San Marzano tomato DOP, fior di latte mozzarella, Parma ham and whole burrata cheese

**SARDA** 14.00  
San Marzano tomato DOP, fior di latte mozzarella, artisan Sardinian sausages, kalamata olives and grated Sardinian pecorino cheese



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

**V** vegetarian • **VG** vegan • **VOA** vegan option available • **GFO** gluten free option