

STARTERS

V GARLIC BREAD				
	plain	cheese	tomato & pesto	
	3.95	4.95	4.55	
VE BRUSCHETTA				4.95
	Crusty bread topped with tomato, garlic, basil olive oil.			
V with buffalo mozzarella.				5.95
ARANCINI				6.95
	Chef's choice of stuffed rice balls.			
V MELANZANE				6.95
	Layers of aubergine, parmesan baked in tomato sauce.			
CAPELANTE				9.95
	Pan seared scallops, pea puree, chorizo & olive tapenade.			
BURRATA				8.95
	Burrata with Parma ham & Sardinian flat bread.			
COZZE				7.25
	Gratinated New Zealand mussels topped with mix herbs pistachio breadcrumbs.			
FRITTO MISTO				8.95
	Deep fried squid, king prawns, courgette & tartar sauce.			
V FORMAGGIO DI CAPRA				6.95
	Fried almond crusted goat cheese, cranberry sauce onion chutney.			
V TRICOLORE				6.95
	Avocado, tomato, buffalo mozzarella & olive oil.			
GAMBERONI				9.95
	Argentinian king prawns sautéed with chilli, garlic & bisque served with bread.			
ANTIPASTO MISTO				8.95
	A selection of Italian cured meats with artichoke, pecorino Sardinian flat bread.			
			(for two to share)	13.95
SALADS				
INSALATA SALMONE				12.45
	Mixed leaves, cherry tomato, cucumber, smoked salmon avocado, burrata, honey & mustard dressing.			
INSALATA DI POLLO				10.95
	Grilled chicken breast, peppers, tomato, avocado cucumber with mixed leaves & house dressing.			
INSALATA GAMBERI				12.95
	king prawns, avocado, baby leaves, lamb lettuce cherry tomato & homemade cocktail sauce.			

Not all the ingredients are stated on the dishes description. Please inform a member of staff if you have any allergies.

An optional 10% service charge will be added to the bill of groups of 5 or more people.

PASTA

FRESH AND HANDMADE PASTA

V SPAGHETTI SICILIANA	9.95
Aubergine, garlic, chilli, basil, tomato sauce, cherry tomato topped with burrata.	
LASAGNA	9.95
Beef & Tuscan sausage ragù, béchamel & tomato sauce.	
GNOCCHI SPECK E NOCI	11.95
Tirolese speck, cheese fondue sauce, walnuts & rocket.	
V RAVIOLI DI ZUCCA	13.25
Pasta filled with pumpkin cooked in sage butter sauce topped with pecorino & pumpkin seeds.	
CASERECCE AFFUMICATE	13.45
Smoked chicken, chorizo, garlic, chilli, spinach & cream.	
LINGUINE FRUTTI DI MARE	13.95
Mix seafood, garlic, chilli, bisque & cherry tomato.	
RAVIOLI AL GRANCHIO	16.95
Pasta filled with Devon crab meat, mascarpone cheese cherry tomato, samphire & bisque.	
RAGU DELLO CHEF	13.45
Chef's choice of ragù.	
SPAGHETTI GAMBERI E ZUCCHINE	13.95
King prawns, courgettes, chilli, garlic & cherry tomato.	
V TORTELLONI FUNGHI E TARTUFI	12.95
Pasta filled with mushrooms, black truffle, cheese mix mushrooms & cream sauce.	
ORECCHIETTE CON SALSICCIA	13.25
Italian sausage meat, broccoli rabe, cherry tomato, garlic topped with crispy kale & burrata.	
FREGOLA	15.95
Sardinian pasta with chopped scallops, prawns, chorizo Asparagus & bisque.	

RISOTTO

RISOTTO ZUCCA E FUNGHI	12.45
Pumpkin puree, porcini mushroom, taleggio cheese topped with parma ham crumble.	
RISOTTO DI POLLO	11.95
Chicken with spinach & gorgonzola.	

MAINS

POLLO FUNGHI	13.95
Roasted corn fed chicken supreme, mix vegetables ratte potato & creamy wild mushroom sauce.	
FEGATO	14.95
Pan fried calf's liver served with mash potato Sage, pancetta & butter sauce.	
STINCO DI AGNELLO	16.95
Slow cooked lamb shank served with mash potato sangiovese di Romagna wine reduction sauce.	
HALIBUT	18.95
Baked halibut served with pea puree, roasted red pepper roasted potato.	
GRATINATO MISTO DI PESCE	19.95
Langoustine, king prawns, scallops, halibut, sea bass New Zealand mussels, topped with breadcrumb mix herbs & pistachio baked in the oven.	
SPIGOLA	15.95
Pan fried fillet of sea bass served with mix vegetables ratte potato & salsa verde.	
BISTECCA	23.95
Grilled 300g ribeye steak served with chips & salad choice of mushroom, pepper corn, béarnaise or red wine.	
VITELLO MILANESE	18.95
Deep fried breaded veal chop served with chips & salad homemade tomato chutney.	

SIDES

Sautéed fresh spinach with garlic	3.45
Mix veg	3.95
Roast ratte potato or Mash potato	2.95
Chips	2.65
Rocket, tomato and parmesan	4.25
Mix salad	3.95
Fried courgettes	3.95
Tomato & onion salad	3.65

PIZZA

Our dough is made in our restaurant every day, the Italian way

Gluten free pizza + £2.50 (not suitable for celiacs)

V MARGHERITA	7.95
Tomato, fior di latte & basil.	
VE VEGAN ORTOLANA	9.45
Tomato, vegan cheese, vegetables & cherry tomato.	
AMERICANA	9.45
Tomato, fior di latte & pepperoni.	
V PARMIGIANA	8.95
Tomato, fior di latte, aubergine, Parmesan & basil.	
SALSICCIA E FRIARIELLI	11.25
Fior di latte, sausage, broccoli rabe, cherry tomato, pecorino.	
QUATTRO STAGIONI	11.95
Tomato, fior di latte, ham, pepperoni, mushrooms, olives.	
PROSCIUTTO E RUCOLA	12.45
Tomato, fior di latte, rocket, parmesan & Parma ham.	
V FIORENTINA	10.95
Tomato, fior di latte, spinach, egg, parmesan & olives.	
V GUSTOSA	11.45
Fior di latte, porcini mushroom & gorgonzola.	
PIGGY	11.95
Tomato, fior di latte, ham, pepperoni, chorizo & sausage.	
CAPRICCIOSA	11.50
Tomato, fior di latte, ham, olives, mushroom & artichoke.	
TONNO	10.95
Tomato, fior di latte, tuna, red onion & jalapeno.	
ITALIAN STYLE	13.45
Tomato, fior di latte, prawns, smoked salmon & avocado.	
DEL POSTO	11.85
Tomato, fior di latte, smoked chicken, chorizo & olives.	
V BOSCAIOLA	12.95
Wild mushrooms, fior di latte, parmesan topped with burrata & truffle oil.	
CALZONE	11.45
Tomato, fior di latte, mushroom, ham & scamorza.	

Vegetables 0.95 Meat 1.35 Burrata 3.50 Parma ham 2.45

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