

LARGE PARTY MENU

TWO COURSES £29 THREE COURSES £35

ANTIPASTI

Homemade Bread & Nocellara Olives for the table to share

Calamari Fritti, Deep Fried Squid with Lemon Mayo

Pork & Fennel Polpettine with San Marzano Tomato Sauce & Pecorino Cheese GF

Burrata Pugliese, Roasted Tomatoes, Olives & Garlic Crostini V GFO

Bruschetta with Artichoke, Sun-Dried Tomatoes, Garlic & Chilli VE

PASTAS, MAINS & PIZZAS

Mafaldine with San Marzano Tomatoes, Burrata & Basil GFO V

Tagliatelle alla Bolognese, Slow Cooked Beef Ragù GFO

Risotto with Butternut Squash, Cavolo Nero & Hazelnut VE GF

Fillet of Bream with Fennel, Olives, Capers, Tomato Sauce & Roast Potatoes GF

Chicken Breast with roast potatoes, sautéed spinach & sun-dried tomatoes GF

Pizza Capricciosa with San Marzano Tomato Sauce, Fiordilatte Mozzarella,
Ham, Artichoke, Black Olives & Mushrooms GFO VEO

DOLCI

Nonna Mantovani's Tiramisu V

Espresso Affogato, Homemade Vanilla Gelato & Terrone Espresso V GF

Roast Pineapple with Homemade Lemon Balm Sorbet GF VE

Please let us know if you have any food allergies or special dietary requirements

VEGETARIAN V (may contain rennet) | VEGAN VE | VEGAN OPTION VEO | CONTAINS NUTS N | GLUTEN FREE GF | GLUTEN FREE OPTION GFO

A discretionary 12.5% service charge will be added to your bill

LARGE PARTY MENU

TWO COURSES £39 THREE COURSES £45

ANTIPASTI

Homemade Focaccia & Nocellara Olives for the table to share

Sea Bream Crudo with Fennel & Rosemary Oil GF

Prosciutto Crudo with Gnocchi Fritti & Grana Padano

Burrata Pugliese with Roasted Tomatoes, Olives & Garlic Crostini V GFO

Bruschetta with Artichoke, Sun-Dried Tomatoes, Garlic & Chilli VE

PASTAS, MAINS & PIZZAS

Ribeye Steak with Sangiovese Sauce & Chips GF (£15 supplement)

Cod alla Puttanesca with Roasted Fennel, Olives, Capers & Tomato Sauce GF

Pappardelle Verdi al Tartufo with Duck Ragu & Black Truffle GFO

Spaghetti alla Carbonara with Guanciale, Egg Yolk & Pecorino Cheese GFO

Mafaldine with San Marzano Tomatoes, Burrata & Basil GFO V

Risotto with Butternut Squash, Cavolo Nero & Hazelnut GF VE

Pizza Tartufata with Fiordilatte Mozzarella, Prosciutto Crudo & Truffle Pesto (white base) GFO

DOLCI

Vanilla Pannacotta with Wild Berries GF

Nonna Mantovani's Tiramisu V

Espresso Affogato, Homemade Vanilla Gelato & Terrone Espresso V GF

Roast Pineapple with Homemade Lemon Balm Sorbet GF VE

Please let us know if you have any food allergies or special dietary requirements

VEGETARIAN V (may contain rennet) | VEGAN VE | VEGAN OPTION VEO | CONTAINS NUTS N | GLUTEN FREE GF | GLUTEN FREE OPTION GFO

A discretionary 12.5% service charge will be added to your bill