

Home-Made Focaccia with Sicilian Olive Oil	6	24 Month Prosciutto di Parma	9
House mixed Nuts	8	Grilled Artichoke Hearts	4
Bella di Cerignola Olives	7	Pane Carasau	4

FRITTI

Veal Stuffed Olives All'ascolana	12
Mushroom Arancini, Truffle Aioli	12
Calamari Fritti, Lime & Caper Aioli	16

ANTIPASTI

Burrata Pugliese, Sicilian Tomato, Taggiasca Olive, Basil	16
Portland Crab Salad, Pink Radish, Escarole & Jalapeno Aioli	22
Quinoa Salad, Roasted Sweet Potato, Cashew, Avocado	14
Puntarella & Endive Salad, Gorgonzola, Walnut	15
Italian Salumi Selection (To Share)	22

PASTA

Tiger Prawn Linguini, Tomato, Chilli & Basil	23/29
Carbonara - Pork Cheek, Egg & Pecorino Sardo <i>Black Truffle supplement £8</i>	20/26
Monkfish Ragu Spaghettoni, Friarielli, Chilli	21/27
Beef Ragu Pappardelle	18/24
Pumpkin Casoncelli, 36 Month Parmigiano, Amaretti	16/22

SECONDI

Wild Seabass, Cannellini Beans & Mussel	36
Cornish Lemon Sole, Butter, Capers, Lemon	28
Buttermilk Chicken Milanese, Hispy Cabbage, 36 Month Parmigiano Aioli	26
Hen Pheasant Breast, Parsnip, Pancetta, Brussel Sprouts, Chestnut	25
40 Day Aged Beef Sirloin Tagliata	45
Spiced Burnt Cauliflower, Chickpeas, Arugula Salsa	19

CONTORNI

Zucchini fritti	8	Rosemary Fries	6
Slow Roast Vegetables	8	Sicilian Tomato Salad	8
Rocket & Parmesan	8	Autumn Salad	7

DESSERTS

Gelato & Sorbet selection (1 scoop)	4.5
Amedei Chocolate Budino	12
Tiramisù	11
Pistacchio & Chestnut Millefoglie	11
Affogato	8
Lemon & Pistacchio Pannacotta	10
Torta Della Nonna	10
Chocolate & Petit Four (to share)	14

CHEESE BOARD

Selection of 3 cheeses	15
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Ask your waiter for today's selection