

Home-Made Focaccia with Sicilian Olive Oil	6.5	24 Month Prosciutto di Parma	9
House mixed Nuts	8	Grilled Artichoke Hearts	9
Bella di Cerignola Olives	8	Pane Carasau	6

### ANTIPASTI

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Italian Charcuterie board (To Share)			19
Burrata Pugliese, Purple Figs, 24 Month Prosciutto di Parma DOP			20
Calamari Fritti, Lime & Caper Tartar			17
Blue Fin Tuna Crudo, Baby Cucumber, Orange Citrus Dressing			22
Burnt Tomato Bruschetta, Cantabrian Anchovies, Oregano			15
Veal Stuffed Olives All'ascolana			14
Pear & Endive Salad, Gorgonzola, Hazelnut			16

### PASTA

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Native Lobster Linguine, Tomato, Chilli & Basil			39
Carbonara - Pork Cheek, Egg & Pecorino Sardo <i>Black Truffle supplement £8</i>			22/28
Gurnard Tagliolini, Capers, Black Olives & Chilli			23/29
Beef Shin Pappardelle			22/28
Black Truffle, Leeks & Potato Casoncelli			23/29

### SECONDI

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Wild Seabass, Cockles & Baby Spinach			36
Butterfly Mackerel, Roasted Baby Beetroot, Horseradish			26
Buttermilk Chicken Milanese, Green Beans, Baby Gem, Tarragon Aioli			28
Old Spot Pork Cutlet, Borlotti Beans, Spicy Pangrattato			27
40 Day Aged Beef Sirloin, Crispy Potatoes, Scottish Girolles			48
Roasted Aubergine, Chickpeas, Tomato & Oat Yoghurt			26

### CONTORNI

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

### DESSERTS

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Gelato & Sorbet selection (1 scoop)	4.5
Amedei Dark Chocolate Torta	12
Tiramisù	11
Sicilian Sundae Pistachio	11
Affogato	7.50
Sgroppino	14
Fig Leaf Pannacotta	12
Coconut Mousse	11
Chocolate & Petit Four (to share)	16.5

### CHEESE BOARD

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Selection of 3 cheeses	15
<i>Ask your waiter for today's selection</i>	