



Trattoria & Ciccheteria

Cicchetti is a small dish portion (tapas style) £3 EACH

OR SELECT ANY 3 WITH A SPRITZ FOR £15 P.P

BRUSCHETTA AL POMODORO (Ve)

BRUSCHETTA CHERRY TOMATO AND BASIL

BRUSCHETTA NDUJA PEPERONI E CAPRINO

BRUSCHETTA NDUJA PEPPER AND GOAT CHEESE

ARANCINA POMODORO E MOZZARELLA (V)

ARANCINA TOMATO AND MOZZARELLA

PROSCIUTTO CRUDO

PARMA HAM

PARMIGIANA DI MELANZANE (V)

OVEN BAKED AUBERGINE PARMIGIANA

CALAMARI FRITTI

DEEP FRIED SQUIDS WITH SRIRACHA MAYO

POLPETTE DI AGNELLO AGLIO E MENTA IN SALSA DI POMODORO

LAMB MEATBALLS GARLIC MINT IN TOMATO SAUCE

GAMBERONI AL FORNO

OVEN BAKED KING PRAWNS WITH PEPPER CHILLI AND CORIANDER

~ ANTIPASTI/STARTER ~

CESTINO DI PANE (V)

SELECTION OF HOME-MADE BREAD & FOCACCIA

£ 3.50

OLIVE MARINATE (Ve)

MARINATED OLIVES

£ 4.50

ASPARAGI ALLA GRIGLIA CON UOVA DI QUAGLIA (V)

GRILLED ASPARAGUS SERVED WITH QUAILS EGGS, GRANA SHAVES & BALSAMIC VINEGAR

£ 9.50

ARANCINE AL TARTUFO CON CREMA DI FUNGHI (V)

TRUFFLE ARANCINE WITH MUSHROOM CREAM

£ 9.25

CAPRINO E BARBABIETOLA (V)

BEETROOT TARTARE WITH GOAT CHEESE AND WALNUT

£ 10.00

BURRATA E INSALATA AI QUATTRO POMODORI (V)

BURRATA WITH TOMATO SALAD MICRO BASIL

£ 12.50

CALAMARI E ZUCCHINE FRITTI CON NDUJA

DEEP FRIED SQUID COURGETTE WITH NDUJA

£ 14.00

CAPASANTE IN PADELLA

PAN FRIED SCALLOP WITH PAPRIKA, CARROT PUREE VINEGAR MARINATED TROPEA ONION

£ 16.75

(gf) Gluten free (V) Vegetarian (Ve) Vegan (D) Dairy free

VAT included - An optional 12.5% service charge will be added to your bill

~ PASTA ~

LASAGNA AL FORNO	£ 15.00
HOME MADE TRADITIONAL LASAGNA	
MACCHERONI GENOVESE	(£ 13.00 / £ 19.00)
MACCHERONI WITH SLOW COOKED BEEF AND ONIONS	
SPAGHETTI NERANO	(£ 14.00 / £ 20.00)
SPAGHETTI WITH ZUCCHINI BASIL AND CACIOCAVALLO CHEESE	
PAPPARDELLE AL TARTUFO E FORMAGGIO	(£ 14.00 / £ 20.00)
PAPARDELLE WITH GRANA PADANO PECORINO AND BLACK TRUFFLE	
ORECCHIETTE GAMBERI PESTO DI PISTACCHI E POMODORINI	(£ 14.00 / £ 21.00)
ORECCHIETTE WITH PRAWNS PISTACCHIO PESTO AND CHERRY TOMATOES	
SPAGHETTI POLPA DI GRANCHIO E DATTERINO	(£ 15.00 / £ 22.00)
TONNARELLI WITH CRAB MEAT AND DATTERINO CHERRY TOMATOES	

~ SECONDI/MAINS ~

PARMIGIANA DI MELANZANE (V)	£ 15.00
OVEN BAKED AUBERGINE PARMIGIANA	
POLPETTE DI AGNELLO AGLIO E MENTA IN SALSA DI POMODORO E BRUSCETTA AL AGLIO	£ 16.50
LAMB MEATBALLS GARLIC MINT IN TOMATO SAUCE WITH GARLIC BREAD	
FEGATO ALLA VENEZIANA	£ 19.50
CALF LIVER VENETIAN STYLE SERVED WITH SPINACH	
GAMBERONI AL FORNO	£ 22.00
OVEN BAKED KING PRAWNS WITH PEPPER CHILLI AND CORIANDER	
FILETTO DI SPIGOLA AL FORNO CON FAVE PISELLI E ASPARAGI	£ 23.00
OVEN BAKED SEABASS FILLET SERVED WITH PEAS BROAD BEANS AND ASPARAGUS	
PETTO DI POLLO ALLA SORRENTINA	£ 24.00
BREADED CHICKEN BREAST WITH TOMATO SAUCE HAM AND MELTED CACIOCAVALLO CHEESE	
POLPO ALLA GRIGLIA CON MATAROCCO	£ 28.00
GRILLED OCTOPUS WITH TOMATO BASIL GARLIC ALMOND AND LAMB LETTUCE	

~ CONTORNI /SIDES ~

PATATINE FRITTE	£ 5.50
FRIES	
ZUCCHINA FRITTA	£ 7.00
DEEP FRIED ZUCCHINI	
INSALATA DI POMODORI E CIPOLLA (Ve)	£ 6.00
TOMATOES & ONIONS SALAD	
SPINACI AL BURRO (V) (gf)	£ 6.00
SPINACH WITH BUTTER	
INSALATA MISTA (Ve)	£ 6.00
MIXED LEAF SALAD WITH CARROTS, CHERRY TOMATO & CUCUMBER	
RUCOLA POMODORINI E SCAGLIA DI PARMIGIANO (V) (gf)	£ 6.50
ROCKET, CHERRY TOMATOES & GRANA SHAVES	

(gf) Gluten free (V) Vegetarian (Ve) Vegan (D) Dairy free