

PANE e OLIVE

Artisano

Freshly baked bread, virgin olive oil,
vintage balsamic vinegar 3.00

Pane all'Aglio

Pizza bread, garlic and
rosemary oil 3.50

Fantasia di funghi

Wild mushrooms and sun-dried
tomatoes in olive oil 2.50

Crostini

Anchovies, N'duja paté, artichoke,
tomato and basil 4.00

Olive

Neapolitan green olives 3.50

Giardiniera

Pickled crunchy vegetables 2.50

Stuzzichino alla Bresaola

Garlic bread, bresaola, rocket,
cherry tomatoes, bocconcini di
bufala 7.75

ANTIPASTI

Antipasto Italiano

Parma ham, mortadella, salame felino,
zucchine alla scapece, bocconcini di bufala 12.50

Parmigiana

Oven-baked layers of aubergine,
tomato and basil sauce, Parmesan 6.95

Bruschetta alla ricotta

Grilled ciabatta, marinated ricotta,
basil, mint and garlic oil 6.00

Minestrone d'Estate

Summer vegetables and Pecorino cheese
in a light vegetable broth 6.25

Millefoglie di caponata e formaggio di capra

Lingue di soucera bread layered
with Sicilian caponata and goat cheese 8.00

Fritto misto

Deep fried king prawn, whitebait,
calamari, lemon mayonnaise 8.75

PRIMI

Ragù di polletto

Home made tagliatelle,
slow roast baby chicken,
fresh black truffle
14.00

Spaghetti alla carbonara

Spaghetti, pancetta, egg yolk,
cream
12.00

Farfalle gamberi e salmone

Homemade farfalle, black
tiger prawns, Scottish smoked
salmon, cherry tomatoes
15.00

Lasagna

Layers of fresh egg pasta,
Bolognese, Besciamella sauce
11.50

Tagliatelle alla Bolognese

Homemade egg pasta,
traditional Bolognese sauce
12.00

Spaghetti al pomodoro

Spaghetti, tomato sauce and
basil
11.00

Risotto al tartufo

Summer truffle risotto,
aged Parmesan
16.00

INSALATE

Di stagione

Seasonal mixed leaves,
hazelnuts, virgin olive oil, basil
dressing 5.00/6.50

Di pollo

Roast chicken, baby gem,
avocado, shaved Parmesan,
roasted almonds 8.00/12.00

Gluten free pasta available on
request

PIZZE AL FORNO

Margherita

Tomato sauce, mozzarella,
basil 10.25

Salsiccia e friarielli

Mozzarella, sausages,
turnip tops, basil 13.00

Piccante

N'duja, tomato sauce, spicy Italian
salami, buffalo mozzarella,
cherry tomatoes, chilli, basil 12.50

Estiva

Fresh tomatoes, mozzarella,
grilled courgette
and aubergine 12.75

Simpatia Toscana

Tomato sauce, mozzarella, balsamic,
garlic and rosemary marinated chicken,
roasted sweet peppers 12.95

Di montagna

Tomato sausages, mozzarella,
porcini mushrooms, Parma ham
13.50

Regina

Tomato sauce, mozzarella,
cooked ham, mushrooms, basil 11.25

Calzone

Ricotta, cooked ham, spicy Italian
salami and basil topped with tomato
sauce 13.50

Maiala

Tomato sauce, mozzarella, ham
salami, sausage, basil 13.50

Al pesto

Mozzarella, pesto sauce, greens
beans, potatoes 11.50

SECONDI

Bistecca di manzo

Chargrilled rib eye steak,
chunky chips, rocket, cherry
tomatoes, Parmesan, balsamic
dressing 21.50

Pesce alla griglia del giorno

Grilled fish of the day served
with a seasonal salad
Market price

Verdure alla griglia

Chargrilled courgettes, peppers,
aubergine, potatoes,
grilled goats cheese 12.25

Polletto arrosto

Roasted half baby chicken,
baby carrots, broccoli 14.00

CONTORNI

Fagiolini

Green beans 3.50

Insalata di rucola

Rocket and Parmesan salad 4.50

Patatine fritte

French fries 3.50

Spinaci saltati

Wilted spinach 3.50

Patate al forno

Roast potatoes 3.50

Insalata verde

Green salad 3.50

Zucchine fritte

Deep-fried courgettes 3.50