

ANTIPASTI

Olive Miste <small>vg df</small> Italian mixed olives, herb marinated with chilli and garlic	6
Zuppa del Giorno <small>vg df</small> chef's special soup of the day	10
Polenta e Funghi <small>v</small> roasted polenta, mixed mushroom, cream, chives	10
	add truffle for 4
Avocado e Gamberi <small>df</small> avocado, prawns, seafood sauce, lettuce	12
Tuna Tartar <small>df</small> raw tuna, avocado, lime, spicy mayonnaise	12
Antipasto Misto traditional selection of Italian cured meats and cheeses	per person 13
Burrata d'Amore 200g of burrata from Puglia, smoked Caponata peppers	15
Capasanta al Burro Limone pan-fried scallops with lemon butter, chives	15

PASTE

Penne al Pesto e Pinoli penne with pesto, pine nuts, burrata cream	18
Penne alla Bolognese penne, slow cooked beef ragu'	18
Penne alla Carbonara penne, pork guanciale, pecorino, egg yolk	19
Penne Pomodorini, Basilico, Bufala Mozzarella <small>v</small> penne, parmesan, traditional tomato sauce, datterino tomato, buffalo mozzarella, basil	18
Penne al Salmone penne, pan-fried salmon, courgettes, cherry tomatoes, cream, chives	19
Penne alle Vongole <small>df</small> penne, clams, parsley, garlic	20
Penne all'Astice, gamberi e Zucchine penne, lobster, prawns, bisque, cherry tomato	21
Risotto ai Funghi e Tartufo Nero <small>v gf</small> carnaroli rice, wild mushroom with fresh truffle shaving	22
Penne al Granchio <small>df</small> penne, crab, cherry tomato, bisque, chives	22

CONTORNI all at 5

Broccoli e Calvolfiori <small>vg df</small> steamed broccoli and cauliflower, garlic, chilli
Patate Saltate <small>vg df</small> pan-roasted skin-on baby potatoes, butter, rosemary
Sweet Potato <small>vg df</small> roasted sweet potato

SECONDI

Salmone e Carciofi <small>df</small> pan roasted salmon, artichoke cream, chives	22
Pollo Arrosto <small>df</small> half chicken spatchcock, chimichurri	22
Agnello ai Ferri grilled Cornish Lamb T-Bone chops, chives	22
Costata di Maiale tomapork steak, chimichurri, roasted garlic	22
Coda di Rospo e Caviale Rosso <small>df</small> roasted monkfish, purple potato puree, red caviar, chives	24
Bistecca di Manzo alla Griglia <small>df</small> 10oz grilled ribeye steak, peppercorn sauce	29

INSALATE

Caprese beef tomato, buffalo mozzarella	15
Cesare con pollo grilled chicken breast, pancetta, gem lettuce, Parmigiano Reggiano, garlic, anchovy dressing	19

DOLCI

Affogato al Caffè <small>v</small> vanilla gelato, espresso shot	5
Crema Brulee <small>v</small> creamy vanilla custard, crunchy caramelised topping, mixed berries	8
Bomba ai Cioccolato chocolate bomb, vanilla gelato, mascarpone cream, caramel sauce	15
Coppa Italia <small>v</small> for 2 to share trio of vanilla, hazelnut and chocolate gelato, whipped cream, berry compote	12
Formaggi Italiani Italian cheeses, honey, chutney, grapes	10

Patate Puree v add truffle for 4
creamed mashed potato, olive oil

Patatine Fritte v df add truffle for 4
fries, sea salt

Insalate di Pomodorini di Sicilia e Cipolla Rossa v df
cherry tomato salad, Tropea red onion, oregano and olive oil