—— NIBBLES & APERITIVES———

Prosecco Gls £7.45
Campari Soda £6.95
Aperol Spritz £7.45
Kyr Royal £7.45
Bloody Mary £6.95
Virgin Mary £3.45
Spirits (25ml) & Mixer £6.95
White Wine Spritzer £6.45
Negroni £8.45

Cestino di Pane £3.50
Breadbasket with olive oil and balsamic vinegar
Olive Marinate Siciliane £3.50
Black and green marinated
Sicilian olives
Please note, some olives may have stones

——— STARTERS ———

Polipo Arrustut £11.95 New

Grilled octopus tentacles marinated with chillies,
Maldon salt, extra virgin olive oil and dusted with paprika on a base of
sliced steamed potatoes

Calamaro Alla Griglia £10.95 TC

Grilled squid marinated in extra virgin olive oil, lemon, chillies & parsley on a bed of rocket salad

Burratina & Pesto (V) £11.95 New TC

Italian creamy mozzarella with pesto sauce, Italian cherry tomatoes confit with homemade crispy thin slice bread

Carpaccio di Manzo Italiano £13.95

Herbs marinated Italian beef carpaccio on rocket salad, creamy burrata and finished with a sprinkle of white truffle oil

Parmigiana di Melanzane (V) £11.95 TC

Oven baked layers of aubergines, tomato sauce, mozzarella, parmesan cheese & basil

Capesante, Zucca & Pancetta £10.95 New

Panfried scallops with butternut squash coulis and crispy bacon

Frittura Mista di Pesce £12.95

Deep fried flour dusted fresh calamari rings, anchovies and king prawn served with garlic mayonnaise sauce

Rucoletta & Carciofi Salad (V) £9.45 TC

Artichokes and Rocket salad with shaved pecorino cheese, crispy Jerusalem artichokes and olive oil

----- SIDE ORDERS -----

Rocket and Parmesan salad £4.50
Sautéed friarielli with garlic and chillies £4.50
Parsley potatoes / Mixed salad / Deep fried zucchini sticks / Sautéed spinach olive oil, garlic & chillies
Sautéed green beans all £3.95

A 12.5% service will be added to the final bill

Please Advise a Member of Management for any food allergies

TC = Taste Card choice menu

——— MAIN COURSES ———

Risotto al Nero di Seppia e Capesante £16.95 New

Black squid ink risotto with squid, scallops carpaccio, white wine, chillies, black pepper and parsley

Agnello & Castagne £18.95 New

Pan fried rack of lamb served with mashed potatoes, chestnuts and lamb reduction sauce

Filetto Di Maiale Con Spinaci £16.95 TC

Pork fillet medallions flour dusted pan fried cooked in Marsala wine served with garlic spinach

Bistecca All'Italiana £22.90 New

Pan fried Rib Eye steak dressed with garlic butter and served with sautéed friarielli, cocktail balsamic onions and roasted Italian cherry tomatoes

Filetto di Salmone £16.95 TC

Pan fried salmon fillet served with rosemary potatoes, olive oil and balsamic reduction

Grigliata di Pesce £29.90 New

(for 2 people minimum)

Grilled scallops, Argentinian prawns, seabream, mussels and squid with extra virgin olive oil and served with lemon, Maldon salt and chillies

—— PASTE ——

ALL PASTA ARE HOME MADE AND COOKED AL DENTE STYLE GLUTEN FREE PASTA AVAILABLE UPON REQUEST

Pacchero Salsiccia & Zucca £15.45 New TC

Gragnano short pasta with butternutsquash, Luganic Italian sausage, fresh chillies & creamy burrata

Scialatielli Affumicati (V) £15.50 TC

Home made fresh long pasta with aubergines, scamorza cheese, Italian cherry tomato sauce and basil

Scialatielli Mare £19.95

Home made fresh long pasta king prawn, tiger prawn, squid, clams, mussels, Italian cherry tomatoes and white wine

Tagliatelle Porcini & Crema di Tartufo £15.90 New

Home made fresh egg tagliatelle with wild mushroom, porcini cream and black truffle oil

Pappardelle al Ragu' Di Vitello £15.90 TC

Fresh homemade flat long pasta with braised veal ragu' cooked in tomato sauce, celery, carrots, onions and white wine

Spaghettone Vongole & Pomodorini £16.50 TC

Thick long pasta with clams, Sicilian cherry tomatoes, parsley, garlic and chillies

A 12.5% service will be added to the final bill

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