

DRINKS

LIMONCELLO FIZZ 12

Our family recipe limoncello from Naples, with a dash of vodka, hint of saffron & ginger beer



MELONCELLO SOUR 12

Our own meloncello mixed with Sacred gin, lemon juice, Lillet rose & soda water



NEGRONI 12

Traditional Italian negroni balanced with Malfy gin, Highgate-distilled vermouth & Campari



SMALL PLATES

FOCACCIA DELLA CASA 4.5

Rosemary focaccia bread, Rossella's extra virgin olive oil & balsamic vinegar

GARLIC BREAD 7

Italians do it best! Freshly baked garlic pizza bread topped with rich garlic butter

ADD MOZZARELLA, NAPOLI SAUCE, OR CARAMELISED ONIONS +1

DUO DI OLIVE 4

Kalamata & nocellara olives marinated in garlic, lemon & oregano

BRUSCHETTA DI POMODORO 7

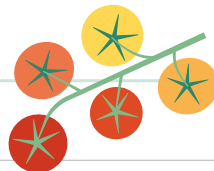
Plum vine tomatoes, basil, olive oil & balsamic glaze on Rossella's homemade bread

ZUCCHINI FRITTI 9

Ribbons of courgette in a crispy batter & topped with aged Parmigiano

ARANCINI AL RAGÙ E MOZZARELLA 9.5

Crispy rice balls filled with beef ragù & mozzarella, served with a rich aged Parmigiano sauce



STARTERS

BURRATA E PESCHE 9

Creamy burrata served with grilled peaches, heritage cherry tomatoes, toasted pumpkin seeds & fresh basil

ADD PARMA HAM, ITALY'S FAVOURITE +3

CALAMARI FRITTI 11/17

Crispy fried squid served with creamy aioli for dipping

GAMBERI AL LIMONE 13/18

King prawns pan-seared in butter, garlic, white wine & lemon served with homemade focaccia to soak up the sauce

CARPACCIO DI FILETTO 12

Hand-beaten beef carpaccio, dressed with a classic lemon & mustard vinaigrette, finished with aged Parmigiano shavings

MOZZARELLA FRITTA 11

Crispy, gooey mozzarella sticks coated in breadcrumbs, served with a rich & tangy tomato dip

MELANZANA ALLA PARMIGIANA 11

Layers of slow-cooked aubergine in a tomato sauce topped with mozzarella & aged Parmigiano

PASTA & RISOTTO

MOST PASTA DISHES CAN BE MADE VEGAN & GLUTEN-FRIENDLY +2

UPGRADE TO A LARGER PORTION +4

SPAGHETTI POMODORO 11

A classic Napoli sauce with sautéed onions, garlic, plum tomatoes & Genovese basil

ADD MEATBALLS +5

MAFALDE RAGÙ DI AGNELLO 15

Slow-braised lamb ragù topped with smoked stracciatella

PENNE ALL'ARRABBIATA 13

Black olives & chilli flakes cooked in a classic Napoli sauce with Genovese basil

MAFALDE STRACCIATELLA 14

Sautéed aubergine & cherry tomatoes in a classic Napoli sauce topped with smoked stracciatella

VEGAN VERSION AVAILABLE

SPAGHETTI BOLOGNESE 14.5

Ragù sauce made with beef, pork, red wine & tomatoes slow-cooked for 8 hours with parmesan crisp

SPAGHETTI CARBONARA 14.5

Crispy smoked pancetta, aged Parmigiano, black pepper & rich egg yolk

LASAGNA AL RAGÙ 14.5

Traditional Ragù with béchamel, fresh mozzarella & aged Parmigiano baked to crispy golden top

MAFALDE ALFREDO 14

Sautéed chicken & wild mushrooms in a rich aged Parmigiano, cream & white wine sauce

SPAGHETTI COZZE E VONGOLE 18

A mix of clams & mussels sautéed in garlic & white wine with cherry tomatoes, chilli, extra virgin olive oil & a sprinkle of bottarga

RISOTTO AI FUNGHI 18

Slow-cooked Arborio rice with wild mushrooms, truffle oil, white wine, aged Parmigiano & mascarpone

RISOTTO AI FRUTTI DI MARE 19

Creamy Arborio rice, slowly cooked in a classic Napoli sauce with white wine & a touch of chilli, with king prawns, calamari, mussels & clams, finished with fresh parsley & a splash of lemon

FILLED PASTA

RICOTTA E TARTUFO 18

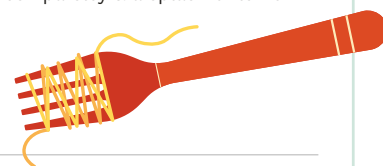
Fresh raviolini filled with ricotta & black truffle, served in a wild mushroom, aged Parmigiano, cream & white wine sauce

BRASATO AL VINO ROSSO 17

Fresh tortelloni stuffed with slow-cooked beef shin served in a classic Napoli sauce topped with grated aged Parmigiano

TORTELLONI AI GAMBERI 21

Fresh tortelloni stuffed with crayfish & prawn, finished in a white wine & cream sauce with lemon, dill & a touch of chilli



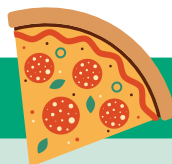
PIZZAS

48HR SLOW FERMENTED DOUGH ON A TOMATO BASE, FIOR DI LATTE MOZZARELLA

VEGAN MOZZARELLA  GLUTEN FRIENDLY PIZZA  +3

AIOLI OR SPICY HONEY DIP +2

MARGHERITA  12 Fior di latte mozzarella, basil & a drizzle of extra virgin olive oil	CALABRESE 14 Spicy Calabrian Nduja, aged Parmigiano shavings & Genovese basil	FRIARIELLI 16 Sicilian pork & fennel sausage, sautéed friarielli (broccoli rabe) & a touch of red chilli
DIABLO 14 Spicy pepperoni, prosciutto cotto, chilli flakes & black olives	NONNA   15 Roasted aubergine & rocket topped with smoked stracciatella & toasted pine nuts	MEDITERRANEA 16 White based - sundried tomatoes, artichoke hearts, roasted red peppers, goat's cheese & a drizzle of truffle oil
NAPOLI 13 Sicilian anchovies, capers, black olives & Genovese basil	NOCCIOLA   14 Gorgonzola dolce, toasted walnuts, basil & marinated in-house	SALSICCIA 15 Sicilian pork & fennel sausage with caramelised onions
QUATTRO STAGIONI 14 Pepperoni, artichoke hearts, chestnut mushrooms & black olives	PEPPERONI PICCANTE 15 Pepperoni & salami Milano drizzled with a sweet & spicy honey	RUSTICA  15 Vegan mozzarella, aubergine, roasted red peppers & marinated in-house sundried tomatoes



CREATE YOUR OWN

START WITH A CLASSIC MARGHERITA BASE & CUSTOMISE YOUR PIZZA

VEGETABLES +2 Roasted peppers Mushrooms Black olives Rocket Red onion Capers Aubergine Sundried tomatoes Caramelised onions Artichoke hearts Friarielli +3 Truffle oil +3	CHEESES +3 Goats Cheese Fior di latte mozzarella Gorgonzola dolce Parmesan shavings Smoked stracciatella +4 Burrata +5	MEATS & FISH +4 Prosciutto cotto Pepperoni Nduja Chicken Salami Milano Prosciutto di Parma DOP Sicilian sausage Anchovies Mortadella
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LARGE SALADS

INSALATA POLLO   15 Chargrilled chicken breast, rocket & spinach, Kalamata olives, Parmesan shavings, sundried tomatoes, toasted pine nuts & basil pesto dressing ADD AVOCADO +3	INSALATA SALMONE  18 Oven-roasted salmon fillet with rocket, fine green beans, heritage cherry tomatoes & avocado, finished with fresh pomegranate & our honey & mustard house dressing
INSALATA FRESCA   14 Creamy burrata, avocado, sundried tomatoes, artichokes hearts, cucumber, mixed leaves & Genovese basil with house dressing & a drizzle of balsamic glaze ADD GRILLED CHICKEN BREAST +5	INSALATA CAPRINA    13 Baked goat's cheese on mixed leaves, beetroot, roasted red peppers, walnuts & pomegranate seeds with house dressing & a drizzle of balsamic glaze

MAIN COURSES

POLLO SALTIMBOCCA  17 Chicken breast wrapped in prosciutto & fresh sage, pan-seared & finished with a white wine butter sauce, served with sautéed potatoes & tenderstem broccoli	BISTECCA TAGLIATA  13/100g Chargrilled & sliced fillet steak drizzled with a rich balsamic glaze, served alongside rocket, sweet cherry tomatoes & aged Parmigiano shavings
POLLO OR VEAL MILANESE 17/19 Chicken or veal escalope panéed with breadcrumbs & oregano served with spaghetti in a light Napoli sauce	SALMONE AL FORNO  19 Oven-roasted salmon fillet with lemon & garlic, topped with a vibrant tomato & red onion salsa, served with roasted asparagus & sautéed potatoes
BRANZINO AL LIMONE  18 Pan-fried sea bass fillet in a sauce of baby prawns, brown butter, lemon & white wine served with sautéed potatoes & green beans	



SIDES

5.5 EACH

SAUTÉED POTATOES   	
MIXED SALAD  	
GREEN BEANS  	
TENDERSTEM BROCCOLI  	
CHIPS   	
ADD PARMIGIANO & TRUFFLE OIL +2	
ROASTED ASPARAGUS WITH AGED PARMIGIANO   7	
INSALATA DI RUCOLA E PARMIGIANO   7	

 VEGETARIAN  VEGAN  GLUTEN FRIENDLY  CONTAINS NUTS  SHARED FRYER

If you suffer from a food allergy or intolerance, please let the manager know upon placing your order. Guests with severe allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present. A 12.5% discretionary cover charge will be added to your bill.