

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

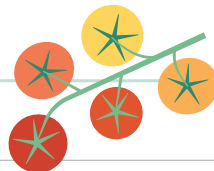
ADD MOZZARELLA, NAPOLI SAUCE, OR CARAMELISED ONIONS +1

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

A classic Napoli sauce with sautéed onions, garlic, plum tomatoes & Genovese basil
ADD MEATBALLS +5

MAFALDE RAGÙ DI AGNELLO

Slow-braised lamb ragù topped with smoked stracciatella

PENNE ALL'ARRABBIATA

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

MAFALDE STRACCIATELLA

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

SPAGHETTI BOLOGNESE

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

SPAGHETTI CARBONARA

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

LASAGNA AL RAGÙ

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

MAFALDE ALFREDO

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

SPAGHETTI COZZE E VONGOLE 18

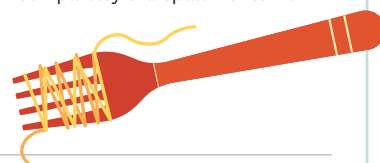
A mix of clams & mussels sautéed in garlic & white wine with cherry tomatoes, chilli, extra virgin olive oil & a sprinkle of bottarga

RISOTTO AI FUNGHI

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

RISOTTO AI FRUTTI DI MARE

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

Fior di latte mozzarella, basil & a drizzle of extra virgin olive oil

DIABLO

Spicy pepperoni, prosciutto cotto, chilli flakes & black olives

NAPOLI

Sicilian anchovies, capers, black olives & Genovese basil

QUATTRO STAGIONI

Pepperoni, artichoke hearts, chestnut mushrooms & black olives

CALABRESE

Spicy Calabrian Nduja, aged Parmigiano shavings & Genovese basil

NONNA

Roasted aubergine & rocket topped with smoked stracciatella & toasted pine nuts

NOCCIOLA

Gorgonzola dolce, toasted walnuts, basil & marinated in-house

PEPPERONI PICCANTE

Pepperoni & salami Milano drizzled with a sweet & spicy honey

FRIARIELLI

Sicilian pork & fennel sausage, sautéed friarielli (broccoli rabe) & a touch of red chilli

MEDITERRANEA

White based - sundried tomatoes, artichoke hearts, roasted red peppers, goat's cheese & a drizzle of truffle oil

SALSICCIA

Sicilian pork & fennel sausage with caramelised onions

RUSTICA

Vegan mozzarella, aubergine, roasted red peppers & marinated in-house sundried tomatoes

CREATE YOUR OWN

START WITH A CLASSIC MARGHERITA BASE & CHOOSE UP TO 3 TOPPINGS



VEGETABLES

Roasted peppers | Mushrooms | Black olives
Rocket | Red onion | Capers | Aubergine
Sundried tomatoes | Caramelised onions
Artichoke hearts | Friarielli +1 | Truffle oil +1

CHEESES

Goats Cheese | Fior di latte mozzarella
Gorgonzola dolce | Parmesan shavings
Smoked stracciatella +2 | Burrata +2

MEATS & FISH

Prosciutto cotto | Pepperoni | Nduja | Chicken
Salami Milano | Prosciutto di Parma DOP
Sicilian sausage | Anchovies | Mortadella

LARGE SALADS

INSALATA POLLO

Chargrilled chicken breast, rocket & spinach, Kalamata olives, Parmesan shavings, sundried tomatoes, toasted pine nuts & basil pesto
ADD AVOCADO

+3

INSALATA FRESCA

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 SALMONE

Oven-roasted salmon fillet with rocket, fine green beans, heritage cherry tomatoes & avocado, finished with fresh pomegranate & our honey & mustard house dressing

+5

INSALATA CAPRINA

Baked goat's cheese on mixed leaves, beetroot, roasted red peppers, walnuts & pomegranate seeds with house dressing & a drizzle of balsamic glaze

BRUNCH

MON-FRI, 12PM-4PM

UOVA AL POMODORO

12

Baked eggs in a rich Napoli sauce with roasted courgette, crispy pancetta, aged Parmesan & fresh basil, served in a skillet with focaccia for dipping

FOCACCIA ALLA BURRATA

12

Soft scrambled eggs & avocado on warm homemade focaccia, topped with creamy burrata & a drizzle of extra virgin olive oil

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

POLLO OR VEAL MILANESE

17/19

Chicken or veal escalope panéed with breadcrumbs & oregano served with spaghetti in a light Napoli sauce

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

BISTECCA TAGLIATA

13/100g

Chargrilled & sliced fillet steak drizzled with a rich balsamic glaze, served alongside rocket, sweet cherry tomatoes & aged Parmigiano shavings

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



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

V VEGETARIAN V VEGAN GF GLUTEN FRIENDLY N CONTAINS NUTS SF 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.