

2 COURSES FOR 30 | 3 COURSES FOR 37

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 & STARTERS

FOCACCIA DELLA CASA V

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

GARLIC BREAD V

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

ADD MOZZARELLA, NAPOLI SAUCE, OR CARAMELISED ONIONS +1

CALAMARI FRITTI

Crispy fried squid served with creamy aioli for dipping

DUO DI OLIVE V GF

Kalamata & nocellara olives marinated in garlic, lemon & oregano

BRUSCHETTA DI POMODORO V

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

MELANZANA ALLA PARMIGIANA V

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

BURRATA E PESCHE V GF

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

ADD PARMA HAM, ITALY'S FAVOURITE +3

ARANCINI AL RAGÙ E MOZZARELLA

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

PASTA & RISOTTO

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

UPGRADE TO A LARGER PORTION +4

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

MAFALDE STRACCIATELLA V

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

SPAGHETTI COZZE E VONGOLE

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

MAFALDE RAGÙ DI AGNELLO

Slow-braised lamb ragù topped with smoked stracciatella

RISOTTO AI FUNGHI V GF

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

RICOTTA E TARTUFO V

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

TORTELLONI AI GAMBERI

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



MAIN COURSES

POLLO SALTIMBOCCA SF

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

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

BRANZINO AL LIMONE SF

Pan-fried sea bass fillet in a sauce of baby prawns, brown butter, lemon & white wine served with sautéed potatoes & green beans

BISTECCA TAGLIATA GF +5

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

SALMONE AL FORNO SF

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 V GF SF

MIXED SALAD V GF

GREEN BEANS V GF

TENDERSTEM BROCCOLI V GF

CHIPS V GF SF

ADD PARMIGIANO & TRUFFLE OIL +2

ROASTED ASPARAGUS WITH AGED PARMIGIANO V GF 7

INSALATA DI RUCOLA E PARMIGIANO V GF 7

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

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

DESSERTS

HOMEMADE TIRAMISU

Tiramisu with Tia Maria, Amaretto & a scoop of vanilla gelato

CLASSIC AFFOGATO

Vanilla gelato topped with a shot of hot espresso

ADD ROSSELLA NOCCIOLA

+3

CHEESECAKE FRUTTI DI BOSCO

Mascarpone & raspberry Chantilly cream, mixed berry cheesecake on a buttermilk cheesecake biscuit base

CRÈME BRÛLÉE

Rich & creamy custard base with a brittle top of melted sugar that cracks when you gently tap it with a spoon

GIANDUJA TORTA

Soft cocoa sponge layered with hazelnut praline, a heart of dark chocolate & a light hazelnut mousse

GELATO & SORBETS

CHOOSE 1 OR 2 SCOOPS

GELATO

Madagascan Vanilla | Italian Coffee
Organic Coconut | Sea Salt & Caramel
Organic Pistachio | Amerena Cherry
Mint Choc Chip | Ferrero Rocher

SORBET

Dark Chocolate | Lime & Mint
Alphonso Mango | Organic Strawberry

TOPPINGS

+1.5

Crushed Orea | Amerena Cherries
Rainbow Sprinkles | Honeycomb

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.