



## Appetizers

<b>HOME-MADE BREAD.</b> . . . . .	v VG	<b>4</b>
<b>OLIVES.</b> . . . . .	VG v	<b>5</b>
<b>GARLIC BREAD.</b> . . . . .	v VG	<b>6</b>
<b>GARLIC BREAD CHEESE.</b> . . . . .	v	<b>7</b>
<b>BRUSCHETTA.</b> . . . . .	v VG	<b>8</b>
Our own toasted bread with fresh tomato, garlic, basil.		
<b>CAPRINO CON CIPOLLA CAMELLATA.</b> . . . . .	v	<b>9</b>
Goat's cheese in breadcrumbs, served with caramelised red onions.		
<b>ARANCINI.</b> . . . . .		<b>12</b>
Homemade sicilian arancini with bolognese sauce.		
<b>PARMIGIANA MELANZANE.</b> . . . . .	v	<b>12</b>
Aubergine layers with tomato, smoked mozzarella and basil.		
<b>BURRATA CON SAN DANIELE.</b> . . . . .		<b>12</b>
Burrata cheese with semi blush tomato and 24 month parma ham.		
<b>MPEPATA DI COZZE.</b> . . . . .		<b>10</b>
Mussels steamed in white wine, tossed with lemon and peppercorn, served with crostini.		

## Pasta

<b>PENNE ARRABBIATA.</b> . . . . .	v VG	<b>11</b>
Penne in a garlic, chilli and tomato sauce.		
<b>PACCHERI AL PESTO.</b> . . . . .	v	<b>13</b>
Paccheri pasta with home-made basil pesto and cherry tomato.		
<b>GNOCCHI SALSICCIA E BROCCOLI.</b> . . . . .		<b>15</b>
Gnocchi with italian sausage ragu', tenderstem broccoli, cherry tomato and garlic.		
<b>SPAGHETTI ALLA CARBONARA.</b> . . . . .		<b>15</b>
Spaghetti with pancetta, egg yolk, black pepper and pecorino cheese.		
<b>SCIALATIELLI ALLA BOLOGNESE.</b> . . . . .		<b>15</b>
Scialatielli pasta with our own 8-hour slow cooked bolognese sauce.		
<b>LASAGNA DI CARNE.</b> . . . . .		<b>16</b>
Traditionally-made with alternative layers of pasta, béchamel, 8 hour beef ragu, parmesan cheese, baked in the oven.		
<b>SPAGHETTI FUNGHI SPECK E TARTUFO.</b> . . . . .		<b>16</b>
Charcoal spaghetti with speck (dry cured ham), woodland mushrooms and truffle oil.		

## Fish

<b>TONNO ALLA GRIGLIA.</b> . . . . .		<b>25</b>
Marinated grilled fresh tuna, served with vegetables caponata.		
<b>BRANZINO CON SALSA VERDE.</b> . . . . .		<b>25</b>
Wild sea bass with roast vegetables and chimichurri sauce.		
<b>MISTO DI PESCE.</b> . . . . .		<b>29</b>
Tuna, octopus, prawns, scallops and sea bass, with avocado puree and baby salad.		

<b>COZZE ALLA TARANTINA.</b> . . . . .		<b>10</b>
Mussels with garlic, tomato and chilli, served with crostini.		
<b>FRITTO DI CALAMARI E ZUCCHINE.</b> . . . . .		<b>10</b>
Squid ring, battered, deep fried, served with tartar sauce and fried courgettes.		
<b>TARTARE DI TONNO.</b> . . . . .		<b>13</b>
Tuna tartare marinated with ginger, scallots onions, caper berry and avocado cream.		
<b>GAMBERONI ALLA PIASTRA.</b> . . . . .		<b>13</b>
Pan fried prawns with avocado puree and balsamic glaze.		
<b>INSALATA DI MARE.</b> . . . . .		<b>13</b>
Seafood salad with prawns, baby squid, mussels, octopus and vegetables.		
<b>TARTAR DI SALMONE ALL APEROL SPRITZ.</b> . . . . .		<b>13</b>
Home made marinated salmon tartare with aperol, served with passion fruit, and avocado puree.		
<b>INSALATA DI POLIPO.</b> . . . . .		<b>14</b>
Octopus salad with potatoes, fine beans, celery and chilli.		

<b>PACCHERI POLLO AFFUMICATO E CHORIZO.</b> . . . . .		<b>17</b>
Paccheri pasta with smoked chicken, chorizo, mushrooms, sundried tomato and touch of cream.		
<b>PACCHERI AL PESTO E GAMBERI.</b> . . . . .		<b>17</b>
Home-made basil pesto, prawns and sundried tomato		
<b>SPAGHETTONI AL CARTOCCIO.</b> . . . . .		<b>18</b>
Spaghettoni baked en-papillotte with squid, mussels, clams, mediterranean prawns, garlic, chilli in a cherry tomato sauce.		
<b>RAVIOLI CRAB AND LOBSTER.</b> . . . . .		<b>19</b>
Ravioli stuffed with lobster and crab, in a seafood bisque and asparagus.		
<b>RISOTTO FUNGHI E STILTON.</b> . . . . .		<b>17</b>
Risotto with woodland mushrooms and blue cheese sauce.		
<b>RISOTTO AI FRUTTI DI MARE.</b> . . . . .		<b>19</b>
Seafood risotto with squid, prawns, mussels, clams, scallops, chilli and garlic.		

## Salad

<b>INSALATA DI GAMBERI.</b> . . . . .		<b>19</b>
Salad leaves, warm prawns, cherry tomato, onions, peppers, creamy avocado, cucumber, with home made dressing.		
<b>INSALATA MEDITERRANEA.</b> . . . . .	v	<b>16</b>
Salad leaves, olives, feta cheese, cherry tomato, red onions, cucumber, oregano and greek yogurt dressing.		
<b>INSALATA DI POLLO MARINATO.</b> . . . . .		<b>16</b>
Salad leaves, marinated chicken with balsamic vinegar and garden herbs, rocket salad, cherry tomato, onions, peppers, creamy avocado, parmesan shaving, home made dressing.		

## Meat

<b>ANGUS RIB-EYE.</b> . . . . .	<b>30</b>
Char-grilled angus rib-eye steak, served with fries.	
<b>SAUCES.</b> . . . . .	<b>4</b>
Peppercorn Blue Cheese	
<b>COSTOLETTE D'AGNELLO.</b> . . . . .	<b>24</b>
Lamb cutlets with dijon mustard sauce, served with roast vegetables and potatoes gratin.	

<b>POLLO AL PEPE.</b> . . . . .	<b>19</b>
Chicken breast with green peppercorn sauce, served with roast vegetables and potatoes.	
<b>GALLETTO ALLA DIAVOLA.</b> . . . . .	<b>23</b>
Corn fed poussin, in a chilli sauce, served with roast vegetables and potatoes gratin.	
<b>COTOLETTA MILANESE.</b> . . . . .	<b>25</b>
Veal breaded and pan-fried, served with spaghetti in tomato sauce.	

## Side dished

<b>MIXED SALAD.</b> . . . . .	<b>5</b>
<b>ROCKET SALAD.</b> . . . . .	<b>6</b>
<b>GREEN SALAD.</b> . . . . .	<b>5</b>
<b>FRIES.</b> . . . . .	<b>5</b>

<b>NEW ROAST POTATOES.</b> . . . . .	<b>5</b>
<b>ROAST VEGETABLES.</b> . . . . .	<b>5</b>
<b>FRIED COURGETTES.</b> . . . . .	<b>5</b>

## Pizza

Our dough has 24-hour long proofing process that makes our Neapolitan pizza light, full of flavour and easy to digest. Our expert pizzaioli proudly prepare our dough daily in our restaurant.

<b>MARINARA CON PESTO.</b> . . . . .	v	<b>10</b>	<b>19</b>
Tomato, garlic and pesto.			
<b>MARGHERITA.</b> . . . . .	v	<b>11.5</b>	<b>22</b>
Tomato, mozzarella and basil.			
<b>BUFALA.</b> . . . . .	v	<b>15</b>	<b>29</b>
Bufalo mozzarella, tomato sauce and basil			
<b>MELANZANE E PROVOLA.</b> . . . . .	v	<b>14</b>	<b>27</b>
Tomato, smoked mozzarella, auberine.			
<b>ROMANA.</b> . . . . .		<b>14</b>	<b>27</b>
Tomato, mozzarella, anchovies, capers, olive and oregano.			
<b>TONNO E CIPOLLA.</b> . . . . .		<b>14</b>	<b>27</b>
Tomato, mozzarella, taggiasca olives, onions, oregano.			
<b>DIAVOLA.</b> . . . . .		<b>14</b>	<b>27</b>
Tomato, mozzarella, pepperoni.			
<b>VEGETARIANA.</b> . . . . .	v	<b>14</b>	<b>27</b>
Tomato, mozzarella, aubergine, mix peppers, mushrooms and artichoke.			
<b>NDUJA E OLIVE.</b> . . . . .		<b>15</b>	<b>29</b>
Tomato, mozzarella, nduja (spicy pork sauce), pepperoni, black olive.			
<b>PROSCIUTTO E RUCOLA.</b> . . . . .		<b>15</b>	<b>29</b>
Mozzarella, tomato, parma ham and rocket.			
<b>PROSCIUTTO E FUNGHI.</b> . . . . .		<b>15</b>	<b>29</b>
Tomato, mozzarella, mushrooms, parma ham.			

<b>4 FORMAGGI.</b> . . . . .	v	<b>15</b>	<b>29</b>
Mozzarella, bufalo ricotta, burrata, gorgonzola, parmesan crisp, homemade tomato jam.			
<b>POLLO &amp; FUNGHI.</b> . . . . .		<b>15</b>	<b>29</b>
Tomato, mozzarella, chicken, mushrooms.			
<b>SALSICCIA E FRIARIELLI.</b> . . . . .		<b>15.5</b>	<b>30</b>
Mozzarella, italian sausage, turnip greens			
<b>CAPRICCIOSA.</b> . . . . .		<b>15.5</b>	<b>30</b>
Tomato, mozzarella, artichoke, ham, mushrooms, olives, pepperoni.			
<b>MORTADELLA E PISTACCHIO.</b> . . . . .		<b>15.5</b>	<b>30</b>
Mozzarella, mortadella, burrata cheese, pistacchio			
<b>CALZONE.</b> . . . . .		<b>15.5</b>	<b>30</b>
Folded pizza with ham, ricotta, mozzarella, tomato sauce.			
<b>AL FORNO.</b> . . . . .		<b>15.5</b>	<b>30</b>
Split topping pizza, one half with italian sausage, turnip greens, smoked mozzarella, the other half with tomato sauce, mozzarella, parma ham and rocket.			
<b>CRISPY LIGHT.</b> . . . . .	v	<b>14</b>	<b>27</b>
Light tomato, rocket, burrata cheese. (thin and crispy base)			
<b>CRISPY LIGHT SALSICCIA.</b> . . . . .		<b>15</b>	<b>29</b>
Light tomato, italian sausage, wild mushrooms, burrata (thin and crispy base)			
<b>EXTRA TOPPING.</b> . . . . .			<b>2.5</b>

## gluten free

supplement charge

<b>PENNE PASTA.</b> . . . . .	<b>2</b>
<b>PIZZA.</b> . . . . .	<b>3</b>
We suggest the gluten free pasta and pizza for the gluten sensitive ( not for intolerance or allergy) due to it being made in the same atmosphere as other product.	

## FOOD ALLERGY? ASK BEFORE YOU EAT

Everything we serve is freshly made to order, just like home. Although this can mean that our food takes longer to arrive than many restaurant, it is always worth the wait.

All price are inclusive of V.A.T. Additional 12.5% service charge will be added to your final bill

Chef Riccardi Gianluca