



## Appetizers

<b>HOME-MADE BREAD</b> v VG	4	<b>PARMIGIANA MELANZANE</b> v	12.5
<b>OLIVES</b> VG v	5	Aubergine layers with tomato, smoked mozzarella	
<b>GARLIC BREAD</b> v VG	6	<b>BURRATA CON SAN DANIELE</b>	12.5
<b>GARLIC BREAD CHEESE</b> v	7	Burrata with semi blush tomato and 24 month parma ham.	
<b>ZUPPA DI CAVOLO ROSSO E PORRO</b>	9	<b>MPEPATA DI COZZE</b>	12
Red cabbage, potato and leek soup, with pumkin seed and crostini.		Mussels steamed in white wine, tossed with lemon and peppercorn, served with crostini.	
<b>BRUSCHETTA</b> v VG	8.5	<b>COZZE AL POMODORO</b>	12
toasted bread with fresh tomato, avocado, garlic, basil.		Mussels with garlic, tomato and chilli, served with crostini.	
add avocado cream extra £1		<b>FRITTO DI CALAMARI E ZUCCHINE</b>	12.5
<b>CAPRINO CON CIPOLLE CAMELLATE</b> v	9.5	Squid ring, battered, deep fried, served with tartar sauce and fried courgettes.	
Goat's cheese in breadcrumbs, served with caramelised red onions.		<b>GAMBERONI PICCANTI</b>	13
<b>ARANCINI</b>	12.5	Pan fried prawns with garlic and chilli sauce.	
Homemade sicilian arancini with bolognese sauce.		<b>TARTARE DI GAMBERI SICILIANI</b>	15
<b>POLPETTINE</b>	12.5	Mazara del vallo prawns tartare , served with avocado puree.	
Home-made veal meatballs in a rich tomato sauce.			

## Pasta

<b>PENNE ARRABBIATA</b> v VG	11.5	<b>PACCHERI POLLO E CHORIZO</b>	17
Penne in a garlic, chilli and tomato sauce.		Paccheri pasta with smoked chicken, chorizo, mushrooms, sundried tomato and touch of cream.	
<b>PACCHERI AL PESTO</b> v	13.5	<b>SCIALATIELLI AL CARTOCCIO</b>	18
Paccheri pasta with home-made basil pesto and burrata cheese.		Scialatielli baked en-papillotte with squid, mussels, clams, king prawns, garlic, chilli in a cherry tomato sauce.	
<b>RIGATONI ALLA CARBONARA</b>	15.5	<b>RAVIOLI CRAB AND LOBSTER</b>	19
Rigatoni with pancetta, egg yolk, black pepper and pecorino cheese.		Ravioli stuffed with lobster and crab, in cherry tomato sauce.	
<b>SPAGHETTONI ALLA BOLOGNESE</b>	15.5	<b>RAVIOLI RICOTTA E SPINACI</b> v	15.5
Spaghetti with our own 8-hour slow cooked bolognese sauce.		Ravioli stuffed with ricotta cheese and spinach in sage and butter sauce.	
<b>GNOCCHI SALSICCIA E BROCCOLI</b>	15.5	<b>RISOTTO FUNGHI E GORGONZOLA</b> v	18
Gnocchi with italian sausage ragu', tenderstem broccoli, cherry tomato and garlic.		Risotto with woodland mushrooms and blue cheese, served in parmesan basket	
<b>LASAGNA DI CARNE</b>	16	<b>RISOTTO AL NERO DI SEPIA</b>	19
Traditionally-made with alternative layers of pasta, béchamel, 8 hour beef ragu, parmesan cheese, baked in the oven.		Black squid ink risotto with clams, prawns, mussels, squid, scallops, chilli and garlic.	
<b>SPAGHETTONI FUNGHI SPECK E TARTUFO</b>	17		
Spaghetti with speck (dry cured ham), woodland mushrooms and truffle oil.			

## Fish

<b>SALMONE ALLA FIORENTINA</b>	23
Fillet salmon with spinach and cream sauce, served with a selection of vegetables.	
<b>BRANZINO AL LIMONE</b>	22
Sea bass with lemon and capers sauce, served with a selection of vegetables.	
<b>FRITTO MISTO DI PESCE (FOR 2 PEOPLE)</b>	40
Combination of a variety of fried fish with squid, seabass, salmon, prawns and courgettes.	
<b>GRIGLIATA DI PESCE</b>	27
Salmon, sea bass, prawns and gratin mussels with avocado puree and salad.	

## Salad

<b>CAESAR SALAD</b>	16.5
Gem lettuce with Chicken breast, anchovies, parmesan shaving, croutons served with caesar dressing.	
<b>NICOISE SALAD</b>	17
Gem lettuce with tuna, new potato,boiled egg, onions, green beans, cherry tomato served with croutons and nicoise dressing.	
<b>INSALATA MEDITERRANEA</b> v	16
Salad leaves, olives, feta cheese, cherry tomato, red onions, cucumber, oregano and greek yogurt dressing.	

## Meat

### ANGUS RIB-EYE

Char-grilled angus rib-eye steak, served with fries.

### SAUCES

Peppercorn  
Gorgonzola

### SALTIMBOCCA ALLA ROMANA

Veal with parma ham and sage, served with roast vegetables and potatoes.

## Side dishes

### MIXED SALAD

### ROCKET SALAD

### GREEN SALAD

### FRIES

## 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.

	regular - large 12 inc ..... 23inc	regular - large 12 inc ..... 23inc
<b>MARINARA CON PESTO</b> v	10.5	20
Tomato sauce, garlic, oregano,		
<b>MARGHERITA</b> v	12	23
Tomato, mozzarella and basil.		
<b>DIAVOLA</b>	14	27
Tomato, mozzarella, pepperoni.		
<b>BUFALA</b> v	15.5	30
Bufalo mozzarella, tomato sauce and basil		
<b>BOSCAIOLA</b> v	15	29
mozzarella cheese, italian sausage, woodland mushrooms and gorgonzola cheese		
<b>ROMANA</b>	14	27
Tomato, mozzarella, anchovies, capers, olive and oregano.		
<b>TONNO E CIPOLLA</b>	14	27
Tomato, tuna, mozzarella, taggiasca olives, onions, oregano.		
<b>VEGETARIANA</b> v	14	27
Tomato, mozzarella, aubergine, mix peppers, mushrooms and artichoke.		
<b>NDUJA E OLIVE</b>	15	29
Tomato, mozzarella, nduja (spicy pork sauce), pepperoni, black olive.		
<b>PROSCIUTTO E RUCOLA</b>	15	29
Mozzarella, tomato, parma ham, parmesan shaving, rocket leaves.		
<b>GLUTEN FREE EXTRA</b>		
<b>PENNE PASTA</b>	2	
<b>PIZZA BASE</b>	3	
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.		
<b>POLLO CREMA E FUNGHI</b>	4	19
Chicken breast with cream and woodland mushrooms sauce, served with potatoes.		
<b>COTOLETTA MILANESE</b>	4	25
Veal breaded and pan-fried, served with spaghetti in tomato sauce.		
<b>GUANCIA DI VITELLO</b>	25	23
Slow cooked beef cheeks with chianti wine sauce, served with mashed potatoes		
<b>SAUTEED POTATOES</b>	5	5
<b>MIX VEGETABLES</b>	6	5
<b>FRIED COURGETTES</b>	5	5
<b>PESTO E SALAME</b>	15	29
basil pesto sauce, mozzarella, cherry tomato, ricotta cheese and pepperoni		
<b>4 FORMAGGI</b> v	15	29
Mozzarella, fontal cheese, gorgonzola, parmesan.		
<b>POLLO &amp; FUNGHI</b>	15	29
Tomato, mozzarella, chicken, mushrooms.		
<b>SALSICCIA E FRIARIELLI</b>	15.5	30
Mozzarella, italian sausage, turnip greens		
<b>CAPRICCIOSA</b>	15.5	30
Tomato, mozzarella, artichoke, ham, mushrooms, olives, pepperoni.		
<b>MORTADELLA E PISTACCHIO</b>	15.5	30
Mozzarella, mortadella, burrata cheese, pistacchio		
<b>CALZONE</b>	15.5	30
Folded pizza with ham, ricotta, mozzarella, tomato sauce.		
<b>AL FORNO</b>	15.5	30
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 BURRATA</b> v	14	27
Light tomato, rocket, burrata cheese. (thin and crispy base)		
<b>EXTRA TOPPING</b>	2.5	5
<b>Focaccia Romana</b>		
48 hours fermented dough, Baked with a crunchy exterior and a soft, light interior		
<b>POMODORINA</b> v		16
Romana style focaccia with semidry tomato, burrata cheese and basil pesto sauce.		
<b>MORTADELLA</b>		17
romana style focaccia with mortadella, burrata cheese and pistacchio		

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