

## STARTERS

<b>Basket of homemade bread</b>	<b>£1.50</b>
<b>Mixed Olives</b>	<b>£3.90</b>
<b>Garlic Bianca/Rossa</b>	<b>£5.50</b>
<b>Focaccina</b>	<b>£5.50</b>
<b>Pomodoro fresco e Cipolla rossa. (V) (G.F)</b> Tomato, red onion and fresh basil salad	<b>£4.15</b>
<b>Insalata mista. (V) (G.F)</b> Garden leaf salad garnished with cherry tomatoes, cucumber and carrot	<b>£5.95</b>
<b>Rucola e Parmigiano. (V) (G.F)</b> Wild rocket salad with shaved aged parmesan and cherry tomatoes	<b>£6.95</b>
<b>Bruschetta . (V)</b> Fresh chopped tomato with garlic, fresh basil and extra virgin olive oil	<b>£6.95</b>
<b>Parmigiana di melanzane.</b> Traditional aubergine, parmesan, mozzarella and tomato sauce bake.	<b>£6.95</b>
<b>Caprese. (V) (G.F)</b> Buffalo mozzarella, fresh tomato and basil, dusted with oregano	<b>£8.95</b>
<b>Calamari fritti.</b> Crispy calamari served with our own spicy sweet chilly relish	<b>£9.95</b>
<b>Insalata di arancia e noci con caprino e riduzione di balsamico .</b> Orange walnut and goat cheese salad with balsamic vinegar reduction.	<b>£9.95</b>
<b>Frittura di gamberoni freschi e zucchine.</b> Fresh peeled tiger prawns and courgettes, lightly dusted and fried	<b>£10.95</b>
<b>Tagliere di salumi e parmigiano reggiano maturato 24 mesi (G.F)</b> Tuscan parma ham D.O.P, fennel seed salami, 24 months aged Parmigiano reggiano and Taggiasche olives.	<b>£10.50</b>
<b>Burrata alla Pappa Roma. (G.F)</b> Creamy burrata cheese, sliced Tuscan parma ham D.O.P and grilled aubergine	<b>£10.50</b>
<b>Insalata di pere, ricotta di bufala fresca, noci e miele. (V) (G.F)</b> Mixed leaf salad with fresh buffalo ricotta cheese, walnuts, pear and honey	<b>£9.95</b>
<b>Insalata Di Pollo.</b> Grilled chicken breast on a mixed leaf salad with croutons, pancetta and shaved parmesan, served with a traditional Caesar dressing	<b>£12.50</b>

## Side Dishes

<b>Patate Arrosto al Rosmarino £4.25</b> Rosemary roasted potatoes	<b>Spinaci Trifolati (G.F) £4.25</b> Spinach with a touch of garlic and chilli
<b>Patatine fritte e mayonese £4.25</b> Fries and mayo	<b>Verdure arrosto (G.F) £4.25</b> Roasted vegetables

*Alcuni prodotti potrebbero contenere noci o derivati. -- Some product may contain nuts or derivatives  
A discretionary 12.5% gratuity will be added to your bill.*

## PRIMI PIATTI

<b>Rigatoni alla Norma. (V)</b> Rigatoni di Gragnano with aubergine, salted ricotta cheese, basil and tomato sauce.	<b>£10.95</b>
<b>Gnocchi ai quattro formaggi.</b> Gnocchi with gorgonzola, caprino, asiago and 24 months aged parmigiano reggiano.	<b>£12.95</b>
<b>Spaghetti di Gragnano con pesto di rucola e ricotta fresca di bufala (V)</b> Spaghetti di Gragnano with rocket pesto and fresh buffalo ricotta cheese.	<b>£11.95</b>
<b>Ravioloni fatti in casa ripieni con stracchino e funghi selvatici in salsa di pomodorini, zucchine, olive Taggiasche e parmigiano reggiano (V)</b> Four homemade ravioloni stuffed with stracchino cheese and wild mushrooms, served with cherry tomato, courgette and Taggiasche olives, finished with parmesan.	<b>£14.50</b>
<b>Lasagne al forno</b> Homemade bolognese lasagne with ragu' sauce, grated parmesan and fresh basil.	<b>£11.95</b>
<b>Risotto Gorgonzola con pinoli tostati e purea di zucca mantovana. (G.F)</b> Risotto with Gorgonzola cheese, toasted pine-nuts and Mantuan pumpkin purée.	<b>£13.95</b>
<b>Linguine di Gragnano alle Vongole 🍤</b> Linguine di Gragnano with fresh clams, white wine and mild red chilly.	<b>£14.95</b>
<b>Spaghetti di gragnano con gamberoni pomodorini e crema di pistacchio di Bronte</b> Spaghetti di Gragnano with fresh tiger prawns, cherry tomato, and cream of Bronte's pistachio.	<b>£17.95</b>
<b>Fettuccine fatte in casa con ragu' di manzo e vitello tagliato a punta di coltello</b> Homemade egg fettuccine with hand-cut beef and veal ragú .	<b>£14.95</b>
<b>Pappardelle fatte in casa con salsiccia, zucchine, pomodorini e vellutata di tartufo</b> Homemade egg pappardelle with Italian sausage meat, courgette, cherry tomatoes and truffle cream.	<b>£15.95</b>

## SECONDI PIATTI

<b>Spalla d'agnello, cotta in forno a legna, servita con patate arrosto e spinaci</b> Slow oven roasted lamb shoulder served with roast rosemary potatoes and spinach.	<b>£17.95</b>
<b>Filetto di salmone al forno con insalata fredda di cous cous</b> Roasted Salmon fillet served on a cous cous salad with lemon emulsion, broad beans, cherry tomatoes, spring onions, fresh red chilli and chives 🍷.	<b>£15.95</b>
<b>Filetto di branzino con salsa di pomodorini e zucchine grigliate (G.F)</b> Fillet of sea bass on a cherry tomato relish and char grilled courgettes.	<b>£15.95</b>
<b>Scaloppine di vitello con funghi porcini, servito con spinaci</b> Veal Escalopes with porcini mushrooms in a white wine sauce served with spinach.	<b>£17.95</b>
<b>Tagliata di Lombatello con rucola, parmigiano e pomodorini (250gr) (G.F)</b> Prime onglet beef steak, fat trimmed and served with a fresh salad of rocket, cherry tomatoes and parmesan cheese and dressed with a balsamic reduction "cooked 4 hours sous vide".	<b>£18.95</b>

## PIZZA\*

All our 12" pizzas are made in the traditional Italian way & cooked in a wood burning oven.

<b>Margherita (V)</b> Mozzarella and tomato sauce.	<b>£9.95</b>
<b>Diavola (pepperoni)</b> 🌶️ Tomato Sauce, mozzarella and spicy pepperoni.	<b>£10.95</b>
<b>Italiana</b> Tomato sauce, mozzarella, rocket, Parma ham, buffalo mozzarella, cherry tomatoes.	<b>£13.95</b>
<b>Siciliana (V)</b> Tomato sauce, mozzarella, Parmesan shavings and fried aubergines.	<b>£11.95</b>
<b>Primavera (V)</b> Tomato sauce, mozzarella, rocket, buffalo Mozzarella, sun-dried tomatoes and shaved Parmesan.	<b>£12.95</b>
<b>Prosciutto &amp; Funghi</b> Tomato sauce, mozzarella, ham and mushrooms.	<b>£11.95</b>
<b>Quattro stagioni</b> 🌶️ Tomato sauce, mozzarella, mushrooms, artichokes, pepperoni, cured ham.	<b>£12.95</b>
<b>Quattro formaggi</b> Gorgonzola, mozzarella, Asiago and Parmesan cheese.	<b>£11.95</b>
<b>Calzone</b> Folded pizza with mozzarella and ham topped with tomato sauce.	<b>£10.95</b>
<b>Vegetariana (V)</b> Tomato sauce, mozzarella, spinach, mushrooms, aubergines, mixed peppers.	<b>£12.95</b>
<b>Napoli</b> Tomato sauce, mozzarella, anchovies, capers, olives, oregano.	<b>£10.95</b>
<b>Ligure (V)</b> Tomato sauce, mozzarella, buffalo mozzarella, pine nuts and rocket pesto.	<b>£12.95</b>
<b>Pappa Roma</b> Mozzarella, grilled courgette, cherry tomatoes, Parma ham and a <u>whole</u> Burrata cheese.	<b>£16.95</b>
<b>Zio Andrea</b> Mozzarella and tomato sauce with avocado, caprino cheese and pancetta.	<b>£13.95</b>

**Tutte le nostre pizze possono essere cambiate a vostro piacere**  
All our pizzas can be custom made using any or all our ingredients

## EXTRA TOPPINGS

<b>Burrata</b>	<b>£6.50</b>
<b>Buffalo Mozzarella</b>	<b>£2.50</b>
<b>Parma Ham</b>	<b>£3.50</b>
<b>Meat topping (per item)</b>	<b>£3.00</b>
<b>Vegetable/Mozzarella topping (per item)</b>	<b>£1.00</b>

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