

Cicchetti

| | |
|--|-----|
| Herb marinated olives (<i>pitted & unpitted</i>) | 3.5 |
| Wood fired garlic bread | 5.5 |
| Mushroom & smoked scarmoza bruschetta | 5.5 |
| Padron peppers, smoked paprika salt | 5 |
| Cotechino & lentil crostino | 4.5 |
| Sautéed chorizo, fennel seeds, lemon | 5.5 |
| Saffron & mozzarella arancini | 4.5 |
| Parma ham croquettes, salsa verde | 5 |

Starters

| | |
|--|-----|
| Leek & potato soup, crumbled blue cheese | 6 |
| Vegetable & prawn tempura, aoili, spicy tomato & salsa verde | 8.5 |
| Smoked salmon roulade & tuna, garden leaves & kiwi viniagrette | 8 |
| Braised octopus & red wine stew, grilled polenta | 8.5 |
| Seared beef carpaccio, marinated artichokes, truffle pecorino | 10 |
| Burrata di Puglia, Prosciutto di San Daniele, bruschetta | 9 |
| Charcuterie: Speck ham, mortodella, capocollo, chorizo magno, guindillas & quince | 10 |
| Vegetable antipasti: Grilled aubergine, courgette, stuffed pepper, portobello mushroom, bruschetta | 9.5 |

Sides

| | |
|---|-----|
| Creamy mashed potato | 5 |
| Heritage tomato, basil & balsamic salad | 4.5 |
| Wild rocket & parmesan salad | 4 |
| Patate bravas | 5.5 |
| Mangetout, red chilli & garlic | 5 |

Mains

| | |
|---|------|
| Wild mushroom & buffalo mozzarella ravioli, truffle butter | 14.5 |
| Tuscan sausage ragu pappardelle, porcini & pancetta | 13.5 |
| Seared tuna, smoked aubergine, green beans & Sicilian pesto | 19.5 |
| Pan-fried monkfish, saffron & fennel risotto | 17 |
| Slow-cooked veal ossobucco, creamy mashed potato | 16 |
| Beef tagliata, grilled courgette, wild rocket, parmesan & lemon | 21 |

Our pasta is freshly made in-house

Pizza

| | |
|---|------|
| Margherita: tomato, mozzarella, fresh basil | 10 |
| Tropea: tomato, mozzarella, Tropea red onion, spicy N`duja sausage, taleggio cheese | 14 |
| Maremma: tomato, mozzarella, tuscan sausage, gorgonzola, cured pork cheek - guanciale | 14.5 |
| Basilico: tomato, fresh buffalo mozzarella, Vesuvius cherry tomatoes & fresh basil | 15 |
| Zucchini: tomato, mozzarella, grilled courgette, salted ricotta, wild rocket & truffle oil | 15 |
| Contadina: tomato, mozzarella, goat's cheese, wild rocket, porcini mushrooms, caramelised onion & truffle oil | 14 |
| Stagioni: tomato, mozzarella, roast ham, black olives, mushrooms, artichoke | 15 |
| Prosciutto: tomato, mozzarella, wild rocket, parma ham, & parmesan | 15.5 |
| Diavola: tomato, mozzarella, spicy Ventricina salami, fresh chilli | 14.5 |

If you have a food allergy or dietary requirement please inform our staff & ask to see our detailed allergens menu

An optional 12.5% service will be added to your bill