

| Cicchetti | | Mains | |
|---|------|---|------|
| Herb marinated olives (<i>pitted & unpitted</i>) | 3.5 | Truffle & Mushroom Ravioli | 14.5 |
| Padron peppers, smoked paprika salt | 5 | Slow cooked veal ragu, handmade pappardelle & parmesan | 15.5 |
| Four cheese arancini | 5 | Pan fried chicken breast, fontina & sun dried tomatoes sweet potato & green beans | 16 |
| Wood fired garlic bread | 5.5 | Seafood risotto | 15.5 |
| Crunchy Squid & Mango Guacamole | 6.0 | Grilled Almonds coated Tuna steak, Salad greens, cucumber & mint dressing | 20.0 |
| Sautéed chorizo, fennel seeds, lemon | 5.5 | Beef tagliata, grilled courgette, wild rocket, parmesan & lemon | 21 |
| Grilled halloumi bruschetta, avocado & truffle oil | 5.5 | | |
| Sobrasada & Iberico ham croquettes, devilled aioli | 5.5 | | |
| Italian meatballs, arrabiata sauce | 6.5 | | |
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| Starters | | | |
| Gazpacho, Chorizo Magno crostino | 7 | | |
| Sauteed Girolles on Lamb's lettuce, Parmesan Crisps | 8.5 | <i>Our pasta is freshly made in-house</i> | |
| Borlotti & Cannellini beans salad, smoked Boquerones & Moscatel dressing | 9.5 | | |
| Burrata di Puglia, Prosciutto di San Daniele, bruschetta | 9 | Pizza | |
| Grilled octopus salad, cherry tomatoes & baby gem, red grapes, grapefruit & parsley | 9.5 | Margherita: tomato, mozzarella, fresh basil | 10 |
| Seared beef fillet, summer truffle & pecorino | 12 | Rustica: tomato, fresh buffalo mozzarella, pancetta & n'duja sausage, rosemary & garlic | 14.5 |
| Charcuterie board: Speck ham, Mortadella, Finocchiona, Capocollo, Guindillas & Quince | 11 | Iberico: tomato, mozzarella, chorizo, piquillo peppers & parsley | 14 |
| Vegetable antipasti: Grilled Oyster mushrooms and San Marzano Tomatoes, red Onion, grilled Fennel peppers and baby Aubergine. Piquillo Hummus & grilled sourdough | 10.5 | Salsiccia: tomato, Tuscan sausage, Girolles mushroom, fresh Burrata & summer truffle | 17 |
| <hr/> | | Contadina: tomato, mozzarella, goat's cheese, wild rocket, porcini mushrooms, caramelised onion & truffle oil | 14 |
| Sides | | Diavola: tomato, mozzarella, spicy Ventricina salami, fresh chilli | 14.5 |
| Grilled Baby gem, Parsley and Egg salsa, shaved Almonds | 5.0 | Zucchini: tomato, mozzarella, grilled courgette, salted ricotta, wild rocket & truffle oil | 15 |
| Patate bravas | 5.5 | Stagioni: tomato, mozzarella, roast ham, black olives, mushrooms & artichoke | 15 |
| Green beans in Tomato-Parmesan salsa | 5 | Prosciutto: tomato, mozzarella, wild rocket, parma ham, & parmesan | 15.5 |
| Rainbow radish & cucumber salad, dill yoghurt | 4.5 | | |
| Wild rocket & parmesan salad | 4 | <i>All cheese used on our pizzas is pasteurised apart from the parmesan</i> | |

*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*