

WHILST YOU WAIT

PANE FINO ALL'AGLIO v 7.00
Hand stretched garlic bread

Choose from: Rosemary & sea salt
Mozzarella / Tomato & oregano

NOCIOLA OLIVES vE 4.95

STARTERS

ARANCINI DI ZUCCA
Crispy risotto balls, butternut squash puree,
Parmesan

COCKTAIL DI GAMBERI ROSSI
Baby Atlantic prawns, Marie Rose sauce, lettuce,
lemon, paprika

CALAMARI FRITTI
Lightly fried squid with lemon aioli

BRUSCHETTA AL POMODORO vE
Toasted sourdough, tomato, basil, garlic, olive oil

GAMBERONI DIAVOLA
King prawns, garlic butter, chilli, toasted ciabatta

CARPACCIO DI MANZO
Thinly sliced raw beef, Parmesan, rocket, lemon
dressing

MAINS

Meat & Fish

BRANZINO
Pan-fried sea bass, rosemary fries
Choose from garlic butter, truffle butter or salsa
verde

MANZO STROGANOFF
Fillet beef, shallots, mushrooms, mustard, brandy with
risotto, paprika

POLLO SUPREMO
Roast chicken supreme, sautéed potatoes, tarragon
sauce, truffle oil

Pizzas

MARGHERITA v
D.O.P San Marzano tomato, fior di latte, basil

PRIMAVERA v
D.O.P San Marzano tomato, fior di latte, grilled
vegetables, pesto

POLLO E ROSEMARINO
D.O.P San Marzano tomato, fior di latte, roast
chicken, pancetta, mushrooms, rosemary

CALABRESE
D.O.P San Marzano tomato, fior di latte, spicy nduja
sausage, rocket, hot honey

Pasta

PORCINI RISOTTO v
Carnaroli rice, porcini mushrooms, rosemary,
Parmesan, truffle

RIGATONI POLLO PICCANTE
Roast chicken, neapolitan sauce, red peppers, chilli,
pangrattato, white wine with creamy burrata

SPAGHETTI BOLOGNESE
Beef ragu, red wine, Parmesan

LASAGNE AL FORNO
Minced beef, neapolitan sauce, red wine, béchamel
sauce

PRAWN LINGUINI
King prawns, garlic, chilli, white wine, cherry tomato,
parsley

PASTA CARBONARA
Pancetta, Parmesan, egg yolk, black pepper

SUPPLEMENTS

Ribeye Steak + 15.00 Lobster + 25.00

SIDES

ROSEMARY FRIES vE 5.50

TRUFFLE PARMESAN FRIES v 6.50

BROCCOLINI v 6.00
With chilli, garlic, Parmesan, pangrattato

BAMBINO PASTA E PIZZA 9.95

Please speak to a team member to learn more about the children's options available

DOLCI DESSERTS

FRANGOLINE DI BOSCO 7.45
Strawberry ricotta cheesecake

TIRAMISU ^V 7.95
Espresso, mascarpone, cocoa

LIMONCELLO SUNDAE ^{VE} 9.95
Lemon sorbetti, Limoncello shot

AFFOGATO 7.95
Vanilla gelato, double espresso

GELATI E SORBETTI

3.95 PER SCOOP

Vanilla, strawberry & chocolate ice cream
Lemon & mango sorbet

CAFFÈ

ESPRESSO 3.25 / 3.75

MACCHIATO 3.50 / 4.00

AMERICANO 3.75

CAPPUCCINO 4.00

FLAT WHITE 4.00

CAFFÈ LATTE 4.00

CAFFÈ MOCHA 4.25

ICED LATTE 4.75

ANY LIQUEUR COFFEE 8.95

HOT CHOCOLATE 4.50
With whipped cream

DECAFFEINATA CAFFES

SELECTION OF TEAS 3.25

DIGESTIF 4.95
Limoncello
Amaretto
Baileys

Oat, soya, almond non dairy milk

Syrups: Choose from caramel, vanilla,
coconut 50p



V = Vegetarian VE = Vegan

Please ask a member of our team for the gluten free options available. Please ask a member of staff for guidance on which dishes can be tailored to suit your dietary needs. We take the utmost care when preparing gluten - free requests, but due to the nature of our kitchen, we cannot guarantee the complete absence of gluten traces.

A 10% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL