

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 10.45
Crispy risotto balls, butternut squash puree, Parmesan

COCKTAIL DI GAMBERI ROSSI 10.45
Baby Atlantic prawns, Marie Rose sauce, lettuce, lemon, paprika

CALAMARI FRITTI 11.45
Lightly fried squid with lemon aioli
BRUSCHETTA AL POMODORO **VE** 8.45
Toasted sourdough, tomato, basil, garlic, olive oil

GAMBERONI DIAVOLA 13.95
King prawns, garlic butter, chilli, toasted ciabatta

CARPACCIO DI MANZO 13.50
Thinly sliced raw beef, Parmesan, rocket, lemon dressing

MAINS

Meat & Fish

BRANZINO 24.95
Pan-fried sea bass, rosemary fries
Choose from garlic butter, truffle butter or salsa verde

MANZO STROGANOFF 21.95
Fillet beef, shallots, mushrooms, mustard, brandy with risotto, paprika

POLLO SUPREMO 21.95
Roast chicken supreme, sautéed potatoes, tarragon sauce, truffle oil

ARAGOSTA GRIGLIATA 49.95
Signature Whole Grilled Lobster, Rosemary Fries, Mixed Leaves. Choose garlic butter, truffle butter or salsa verde

COASTATA DI MANZO 10Z RIBEYE 30.00
28 Day Aged Steak with Vine Ripened Tomatoes, rosemary fries. Choose peppercorn sauce, garlic butter, truffle butter, red wine sauce or salsa verde

Pizzas

MARGHERITA **v** 13.95
D.O.P San Marzano tomato, fior di latte, basil

PRIMAVERA **v** 14.95
D.O.P San Marzano tomato, fior di latte, grilled vegetables, pesto

POLLO E ROSEMARINO 17.95
D.O.P San Marzano tomato, fior di latte, roast chicken, pancetta, mushrooms, rosemary

CALABRESE 15.95
D.O.P San Marzano tomato, fior di latte, spicy nduja sausage, rocket, hot honey

Pasta

PORCINI RISOTTO **v** 16.95
Carnaroli rice, porcini mushrooms, rosemary, Parmesan, truffle

RIGATONI POLLO PICCANTE 17.95
Roast chicken, neapolitan sauce, red peppers, chilli, pangrattato, white wine with creamy burrata

SPAGHETTI BOLOGNESE 16.95
Beef ragu, red wine, Parmesan

LASAGNE AL FORNO 16.95
Minced beef, neapolitan sauce, red wine, béchamel sauce

LINGUINE GAMBERONI 20.95
King prawns, garlic, chilli, white wine, cherry tomato, parsley

PASTA CARBONARA 17.50
Pancetta, Parmesan, egg yolk, black pepper

BAMBINO PASTA E PIZZA 9.95
Please speak to a team member to learn more about the children's options available

SIDES

ROSEMARY FRIES **VE** 5.50

TRUFFLE PARMESAN FRIES **v** 6.50

BROCCOLINI **v** 6.00
With chilli, garlic, Parmesan, pangrattato

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