

APPETIZERS

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| HOMEMADE FOCACCIA VG 7.00 Homemade focaccia with olive tapenade on the side | OLIVES VGO GFO 6.00 Marinated Nocellara olives | PANE ALL'AGLIO VG GFO 9.50 Pizza garlic bread tomato ADD STRACCIATELLA CHEESE £ 2.50 |
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STARTERS

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| PRAWNS 'NDUJA GFO 14.00 Succulent king prawns, 'nduja butter, spring onion, served with focaccia bread | CALAMARI FRITTI 12.50 Deep-fried crispy squid rings served with garlic mayonnaise | BRUSCHETTA CAPONATA VGO GFO 12.00 Homemade bread, topped with caponata (tomato, red onion, aubergine, pine nuts, garlic) and straciatella | ARANCINI 'NDUJA 11.50 Homemade rice balls filled with spicy 'nduja, mozzarella, served with 'nduja mayonnaise | MUSSELS GUAZZETTO GFO 14.00 Steamed Scottish mussels in a wine and tomato sauce with spring onion, garlic and crushed taralli | PIZZETTA BURRATA V Signature dish 12.50 Whole burrata served on a pizza base with tomato sauce, rocket and cherry tomatoes ADD 'NDUJA £ 1.50 | ANTIPASTO DI TERRA GFO 13.50 A selection of Italian cured meats and cheeses served with homemade focaccia and Nocellara olives | OCTOPUS SALAD GFO 15.00 Slow-cooked octopus served with cherry tomatoes, kalamata olives, celery, red onion, bottarga, carasau bread | MANGO AND PARMA HAM SALAD GFO 14.00 Baby gem, rocket, Parma ham, cucumber, fresh mango, mango purée, smoked burrata cheese, cashew nuts | TRUFFLE CROQUETTES V 12.50 Truffle and potato croquettes, coated in homemade black breadcrumbs, served with truffle and Parmesan fondue, finished with grated Grana Padano |
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RISOTTO

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| MUSHROOM AND PORCINI GFO VOA 18.00 Arborio rice served with mixed mushrooms, porcini and Parmesan tuiles. | SEAFOOD GFO 21.00 Arborio rice served in a rich seafood sauce, squid, prawns, mussels and baby octopus |
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HOMEMADE FRESH PASTA

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| PRAWNS AND PORCINI GFO 19.00 Mafalde pasta served with prawns, porcini, cherry tomatoes, garlic butter | BRAISED BEEF GFO 18.00 Strozzapreti pasta, tossed in a slow-cooked beef, tomato ragù, finished with Grana Padano shavings | LOBSTER GFO 26.00 Mezze maniche pasta served with half lobster, chilli, garlic, shellfish tomato sauce and prawn meat EXTRA HALF LOBSTER £15.00 | SWORDFISH AND 'NDUJA GFO 21.00 Strozzapreti pasta served with swordfish, cherry tomatoes, 'nduja butter, spring onion, crushed taralli |
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HOMEMADE FILLED PASTA

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| LAMB PANCIOTTI 21.00 Lamb ravioli served with aged pecorino sauce, sun-dried tomatoes, Parmesan tuile | ASPARAGUS PANCIOTTI V 18.50 Spinach panciotti pasta filled with buffalo ricotta & asparagus, butter sauce, toasted almonds & Grana Padano VOA WITH MUSHROOM RAVIOLI | CRAB SCRIGNI 22.00 Black Crab ravioli served with prawns, chilli, garlic, lemon butter, cherry tomatoes |
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MAINS

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| SEABASS PICCANTE GFO 24.00 Pan-fried seabass fillet, prawns, 'nduja butter, spring onion, pak choi and focaccia bread | SWORDFISH MEDITERRANEO GFO 23.00 Grilled swordfish served with cherry tomatoes, potatoes, olives, chilli, garlic, bottarga, carasau bread | LOBSTER (12oz) GFO 35.00 12 oz oven-baked whole lobster, served with lemon butter and fries | LAMB GFO 26.00 Grilled lamb chops served with caponata (tomato, red onion, aubergine, pine nuts, garlic) and roasted potatoes | DUCK GFO 24.00 Slow-cooked duck breast, served with pak choi, pomegranate glaze, forest fruits, crispy parsnip | GRILLED CHICKEN GFO 21.50 Half and boneless chicken served with lemon butter and roasted potatoes |
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STEAKS

ANGUS & HEREFORD

28 days matured and dry-aged on the bone for 7 days for a fuller flavour

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| FILLET (8oz) 35.00 | RIBEYE (10oz) 30.00 |
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SERVED WITH FRIES AND ROCKET AND PARMESAN

TRUFFLE FRIES +£ 2.00

SAUCES 3.00

PEPPERCORN • PECORINO CHEESE • GARLIC BUTTER

SIDES

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| BROCCOLETTI VOA GFO 6.00 Tenderstem broccoli, evo, Parmesan | HOUSE SALAD VG GFO 5.00 Cherry tomatoes, cucumber, rocket, baby gem | ROASTED POTATOES VG GFO 5.00 | TRUFFLE FRIES V 6.00 | SKIN ON FRIES V 5.00 | COURGETTE FRIES VG 5.50 | ROCKET AND PARMESAN GFO 5.50 |
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PIZZA

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| MARGHERITA VOA 13.50 Italian tomato sauce, fior di latte mozzarella, fresh basil | PICCANTE 15.50 Italian tomato sauce, fior di latte mozzarella, spianata calabrese, smoked burrata cheese, sweet & sour red onion, spicy 'nduja honey | BEEF FILLET 17.00 White base, fior di latte mozzarella, beef fillet strips, semi-dried tomatoes, rocket and Parmesan | SALSICCIA E PORCINI 16.00 Italian tomato sauce, fior di latte mozzarella, fresh Italian sausage, garlic and porcini mushrooms | CAPONATA & AGED RICOTTA V 15.50 Italian tomato sauce, fior di latte mozzarella, caponata (tomato, red onion, aubergine, pine nuts, garlic), aged ricotta | ASPARAGUS AND PRAWNS 16.00 White base, fior di latte mozzarella, prawns, asparagus, anchovies, bottarga, smoked burrata | CALZONE 4 SALAMI 16.00 Italian tomato sauce, fior di latte mozzarella, salame Milano, salame Napoli, 'nduja and spianata calabrese EXTRA TOMATO SAUCE ON THE SIDE £ 1.00 | PARMA HAM AND BURRATA 17.00 Italian tomato sauce, fior di latte mozzarella, Parma ham and whole burrata | SARDA 15.50 Italian tomato sauce, fior di latte mozzarella, fresh sausage, kalamata olives, grated Sardinian pecorino cheese |
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ALL PIZZAS ARE AVAILABLE WITH VEGAN CHEESE



GLUTEN-FREE PIZZA AVAILABLE

ALLERGENS



Please always inform your server of any allergies before placing your order as not all ingredients can be listed. We cannot guarantee the complete absence of allergens in our dishes



ALL OUR PASTA DISHES AVAILABLE AS A GLUTEN-FREE OPTION | FUSILLI PASTA

V vegetarian
VOA vegan option available

VG vegan
GFO gluten free