

MONDAY TO FRIDAY 5-10PM  
SATURDAY 12-5PM  
SUNDAY 12-8PM



2 COURSES £26.95

3 COURSES £31.95

## STARTERS

### GARLIC BREAD TOMATO VG GFO

Italian tomato sauce, extra virgin olive oil, fresh garlic and rosemary **ADD STRACCIATELLA CHEESE (£ 2.50)**

### CALAMARI FRITTI

Deep fried crispy squid rings served with garlic mayonnaise

### ARANCINI 'NDUJA

Homemade rice balls filled with spicy 'nduja, mozzarella, served with 'nduja mayonnaise

### RAVIOLI SAFFRON V

Homemade saffron ravioli served with butter, toasted hazelnuts, fried sage and Grana Padano shaving

### TRUFFLE CROQUETTES V

Truffle and potato croquettes, coated in homemade black breadcrumbs, fried and served with truffle and parmesan fondue and grated Grana Padano

### MUSSELS GUAZZETTO GFO

Steamed Scottish mussels in a wine and tomato sauce with spring onion, garlic and crushed taralli

### BRUSCHETTA CAPONATA V GFO

Homemade bread, topped with caponata (tomato, red onion, aubergine, pine nuts, garlic) and stracciatella

### ANTIPASTO MISTO GFO

A selection of our Italian cured meats and cheeses served with homemade focaccia

## MAINS

### MUSHROOMS RISOTTO V GFO

Arborio rice served with mixed mushrooms, porcini and Parmesan tuiles.

### PANCIOTTI ASPARAGUS V

Spinach panciotti filled with buffalo ricotta & asparagus, butter sauce, toasted almond & Grana **VOA WITH MUSHROOM RAVIOLI**

### PIZZA CAPONATA & AGED RICOTTA V GFO

Italian tomato sauce, fior di latte mozzarella, caponata (tomato, red onion, aubergine, pine nuts, garlic), aged ricotta

### SCALOPPINE 'NDUJA £5 supplement GFO

Pan fried beef fillet medallions, served on a bed of pak-choi and topped with pecorino cheese sauce and spicy 'nduja sausages and crushed chilli peanuts

### MAFALDE PRAWNS AND PORCINI GFO

Mafalde pasta served with prawns, porcini, cherry tomatoes, garlic butter

### SEABASS GENOVESE GFO

Pan-fried seabass fillet, served with new potatoes, green beans and homemade green pesto

### BRAISED BEEF GFO

Strozzapreti pasta, tossed in a slow-cooked beef, tomato ragù, finished with Grana Padano shavings

### POLLO CACCIATORA GFO

Chicken stew served with cacciatore sauce: Basil and tomato sauce, cherry tomatoes, mushrooms, Kalamata olives and potatoes

### PIZZA SARDA GFO

San Marzano tomato DOP, fior di latte mozzarella, fresh sausages, Kalamata olives and grated Sardinian pecorino cheese

3.50

SKIN ON FRIES - HOUSE SALAD - ROAST POTATOES

## HOMEMADE DESSERTS

### TIRAMISU V

Homemade traditional recipe with savoiardi biscuits, coffee, mascarpone, cocoa and amaretto liqueur

### ICE CREAM AND SORBET GFO VOA

Vanilla • Salted Caramel • Chocolate • Coconut **Vg**  
• Cherry **3 SCOOPS - SERVED WITH WAFER ROLL**

### LEMON CHEESECAKE V

Baked cheesecake served with fresh mango and mango purée

### CAPRESE GFO VG

Homemade warm chocolate and almond cake served with coconut ice cream

V VEGETARIAN | VG VEGAN | VOA VEGAN OPTION AVAILABLE | GFO GLUTEN FREE OPTION

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