

BREAD & OLIVES

Marinated Olives – Mixed olives with garlic & herbs \textcircled{O}	4.5
Rustic Breads – Seeded tuscan bread, cross cut sour dough & grissini \circledast	5.9
Garlic Flatbread – With rosemary & rock salt \circledast	4.9
Garlic Flatbread with Tomato & Pesto – Made with a pomodoro sauce & pesto infused rocket leaves ⊗	5.9
Garlic Flatbread with Mozzarella – Made with imported Italian mozzarella ${\boldsymbol{\circledast}}$	5.9

STARTERS

$\textbf{Bruschetta}$ – Vine tomatoes, garlic, basil & rocket on toasted crostini \circledast	8.9
Funghi Fritti – Deep fried mushrooms in seasoned breadcrumbs with garlic mayonnaise ${\ensuremath{\mathfrak{O}}}$	8.9
Calamari Fritti - Crispy calamari fritti served with a wedge of lime & tartar sauce	9.9
Mezzaluna Croccante – Fried pastry parcels filled with melted mozzarella & aged parmesan, served with a chilli sauce & garlic mayonnaise dip \mathfrak{O}	8.9
Goat's Cheese Tart – Warm goat's cheese, caramelised onion & beetroot tart, baby salad leaves, walnuts & balsamic reduction 𝔍	9.9
Wild Mushroom & Chicken Liver Paté – Wild mushroom & chicken liver paté with rustic bread & red onion marmalade	8.9
Meatballs on Char-grilled Polenta – Two of our signature recipe pork & beef Italian meatballs in a rich tomato sauce with a touch of chilli on char-grilled crispy poler	8.9 nta.
Smoked Salmon Crostini – Smoked salmon on toasted sourdough with lemon & dill mascarpone, crispy capers & micro herbs	9.9
Sautéed King Prawns	
- With cherry tomatoes, white wine, garlic $\&$ chilli, served with rustic bread	12.9
- With garlic butter, white wine, lemon & parsley, served with rustic bread	12.9
SALAD	
Char-Grilled Chicken Salad – Crispy prosciutto, avocado, vine tomatoes & mixed leaves, dressed with a creamy italian vinaigrette & parmesan shavings	15.9
Grilled Goat's Cheese Salad – Sardinian fregola pasta, mixed leaves, green beans, tomatoes, olives, roasted peppers, zucchini, fresh mint & toasted walnuts \circledast	14.9

Char-Grilled Sashimi Tuna Nicoise – Chargrilled tuna steak on baby 20.9 new potatoes & green beans with mixed leaves, tomatoes, cucumber, olives & red onion, with a mustard vinaigrette, topped with anchovies & a soft boiled egg

Our fresh fish, meat and vegetables are sourced daily from Billingsgate, Smithfield and New Covent garden markets.

🕐 = Vegetarian Dish

A discretionary service charge of 12.5% will be added to the bill. This goes directly to our staff.

MEAT & FISH

Pollo Diavola – Char-grilled marinated half chicken with spiced 'Nduja sausage, roasted red peppers, onions & chilli in a rosemary, red wine & tomato sauce, with French fries	18.9
Veal Milanese – Pan-fried veal in polenta and parmesan breadcrumbs, with spaghetti pomodoro & salad garnish	20.9
Slow Roasted Lamb Shank – Slowly roasted tender lamb shank in a rosemary & mint gravy on herb mash	21.9
Pan Fried Calves Liver – Pan-fried calves liver with onion gravy, crispy pancetta & herb mash	18.9
Salmone con Fregola – Pan roasted fillet of salmon on Sardinian fregola pasta, with sun-dried tomatoes, cucumber, radish, chopped green beans & tender-stem, finished with a lemon & herb dressing	20.9
Branzino – Fillet of sea bass with crispy polenta skin on herb mash with tender-stem broccoli in a cream, white wine, spring onion & parsley sauce	20.9
Sicilian Char-Grilled Tuna – Fresh sashimi tuna steak with new potatoes, spinach, capers, black olives, cherry tomatoes, borlotti beans & pickled shallots	20.9
Sautéed King Prawns	
- With cherry tomatoes, white wine, garlic & chilli, served with french fries	24.9
- With garlic butter, white wine, lemon & parsley, served with french fries	24.9
STEAK	
We use award winning british butchers who supply our steaks from ethically reared grass-fea We simply season them with sea salt and cracked black pepper before cooking to your liking	
Rib Eye Steak & Fries 260g Known as the butchers favourite, this cut has beautiful marbling that melts during cooking to give amazing flavour.	26.9
Fillet Steak & Fries 200g The most tender cut of beef, full of flavour and exceptionally lean. Its very fine marbling gives it a richer flavour. 200g	28.9

Herb Butter

Garlic & parsley

WITH YOUR STEAK

Steak Sauces Peppercorn Red wine & mushroom

SIDES

French fries	3.5	Green beans, spinach & garlic	4.5
Sweet potato fries	4.5	Creamed spinach	4.9
Sautéed garlic mushrooms	3.9	House salad	4.5
Crispy zucchini	4.5	Tender-stem Broccoli & Parmesan	4.9

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Scan this QR code with your phone to view our Gluten Free & Allergen Menu

Food Allergies & Intolerances

Food prepared in our kitchen may contain traces of nuts. If you have a food allergy, please notify your server.

PASTA

Sauces made from sci
Penne Arrabbiata
Salmon & Prawn F
in a cream, tomato
Trofie Amatrician
with crispy pancett
Spaghetti Carbon
egg, parmesan & ci
Spaghetti & Meat
meatballs in a red w
Trofie con Pesto –
tomatoes, olives, c
Spaghetti Bologn
Linguine Pescator
light tomato, white
Fettuccini Giardin
wilted spinach in a d
Lamb Ragu Fettuc
finished with fresh
Penne Toscana – S
& garlic in a cream &

Linguine al Granc sauce, with virgin o

FILLED P

Conchiglia con Po & toasted pine nuts Spinach & ricotta white wine & cherr

RISOTTO

Risotto Pollo e Fu Risotto Vegetaria in a light tomato sa

PIZZA

We make our pizza Margherita – Zaza Quattro Formago buffalo mozzarella Campagnola – Go

tomatoes, balsam Carnoso – Roaste

onion, tomato sau Diavola – Spicy pe tomato sauce, moz

Fiorentina – Spina finished with an eg

Spicy 'Nduja – Spi spinach & parmes **Calzone Calabres**

mushrooms, toma Meatball Calzone Italian meatballs, r mozzarella, served

cratch with fresh ingredients from the point of order	
a – Pomodoro sauce, basil, garlic, chilli & cherry tomatoes 🏵	12.9
Fettuccini – Fettuccini with fresh salmon & tiger prawns o, dill & white wine sauce	16.9
na – Short twists of pasta in a tomato, basil & garlic sauce ta	14.9
nara – A classic Italian dish made with smoked pancetta, cream	14.9
t balls – Our hand-made slow cooked signature pork & beef wine & tomato sauce with a touch of chilli	16.9
- Short twists of pasta with pesto genovese, sun-blushed cherry tomatoes & vegetarian 'parmigiano'	14.9
nese – Meat ragu made with minced beef, red wine & tomato	14.9
r e – Fresh mussels, clams, prawns & calamari in a e wine, garlic & parsley sauce	18.9
no – Fettuccini with goat's cheese, courgettes, peas & cream & white wine sauce, with vegetarian 'parmigiano' ${}$	15.9
ccini – Fettuccini pasta tossed with slowly roasted lamb ragu, parmesan	15.9
Stone oven baked pasta with chicken, mushrooms & tomato sauce with melted mozzarella cheese	15.9
:hio – linguini with Cornish crab in a white wine & lemon blive oil, herb pangrattato & a touch of fresh chilli	16.9
ASTA	
bllo – Giant pasta shells filled with chicken, pesto cs, with a parmesan, cream & white wine sauce	15.9
r avioli - Hand-made spinach & ricotta ravioli in a ry tomato sauce with, baby basil & vegetarian 'parmigiano' ℗	14.9
Inghi – Wild mushroom, chicken, white wine & tarragon	15.9
ana – Roasted Mediterranean vegetable risotto auce with a touch of chilli	14.9
dough in house using flour imported from Italy	
	12.9
a's own tomato sauce with mozzarella cheese ® gi – Gorgonzola, goat's cheese, aged parmesan, a, tomato sauce ®	13.9
pat's cheese, caramelised onion, roasted red peppers, cherry ic drizzle, tomato sauce, mozzarella ®	14.9
ed Italian sausage, chicken, oak smoked ham, caramelised Ice, mozzarella	15.9
epperoni, salami milano, fresh chillies, izzarella	14.9
ach leaves, olives, garlic, tomato sauce & mozzarella, 39 & vegetarian 'parmigiano' ®	14.9
icy 'Nduja sausage, chicken, sautéed mushrooms, garlic, an	15.9
se – Folded pizza filled with pepperoni, oak smoked ham, ato & mozzarella, served with a pot of bolognese sauce	15.9
– Folded pizza with parmesan crust filled with pork & beef nushrooms, roasted onion, vine tomato sauce, cheddar &	16.9
d with a pot of spicy arrabbiata sauce	