

Central

NE1 Restaurant Week

Monday 3rd - Sunday 9th August

Small Plates

Patatine di Polenta

Crispy polenta fries, lightly seasoned with sea salt and served with hot honey.

Courgette Fritte

Lightly battered courgettes served with cool cucumber tzatziki and fresh lemon.

Ricotta Montata

Whipped ricotta with blistered tomatoes, extra virgin olive oil and warm crusty bread.

Cozze al Vino Bianco

Steamed mussels in a fragrant white wine and garlic sauce, served with warm focaccia.

Pollo Croccante

Golden crispy chicken tenders served with sriracha mayonnaise.

Bruschetta con Avocado e Melograno

Toasted focaccia topped with smashed avocado, feta, pomegranate seeds and finished with sriracha mayonnaise.

Pizzas & Mains

La Mortadella Verde

Pistachio pesto base, fior di latte mozzarella, premium mortadella and fresh lemon zest.

Fichi e Prosciutto

San Marzano tomato sauce, fior di latte mozzarella, prosciutto, torn burrata, fresh rocket, fig jam and a balsamic glaze.

Diavola Dolce

San Marzano tomato sauce topped with pepperoni, fiery 'nduja and jalapeños, balanced with creamy ricotta and finished with hot honey.

L'Ortolana Verde

Pistachio pesto, fior di latte mozzarella, tender broccoli, courgettes and fresh chillies, finished with toasted pine nuts and lemon zest.

Insalata di Halloumi

Grilled halloumi with pomegranate seeds, fresh mint and dressed with a honey, lemon and herb vinaigrette.

Insalata di Quinoa e Feta

Quinoa, crumbled feta, cucumber, red onion and roasted peppers, finished with a fresh lemon and herb vinaigrette.

Two courses
15.0

Three courses
20.0

Desserts

Belgian Chocolate Mousse Cheesecake

Rich Belgian chocolate mousse layered over a buttery biscuit base.

Bomboloni

Warm Italian doughnut bites dusted with orange sugar, served with silky lemon curd and a rich chocolate-hazelnut dip.

Posset al Limone d'Amalfi

Silky Amalfi lemon posset finished with toasted pistachio crumb.

Please note that there is a 10% discretionary service. Please advise your server if you have allergy or dietary requirements. All of our dishes are created from scratch and made in house using controlled procedures for allergens, however we cannot guarantee that our dishes are 100% free of allergens due to the risk of cross contamination.