

## NIBBLES

Puglian Olives **gf** **VEGAN**  
Queen green olives (contain stones)

Smoked Stracciatella Mozzarella **NEW**  
Anchovies, peppers, focaccia

Artichoke Bruschetta **NEW**  
With avocado, capers, red onion, lemon, focaccia

Burrata **v gf**  
Handmade creamy mozzarella, heritage tomatoes, basil oil

Nduja Prawns **gfo**  
With tomato, cream, focaccia

Beef Carpaccio **gfo**  
Rocket, smoked stracciatella, olive oil, hazelnut dressing

4.5 Garlic Bread Pizzette **v** 8  
With mozzarella, pecorino (*Enough to share*)

8

## CLASSICS

10 Truffle Arancini **v** 10.5  
Fried risotto balls, truffle oil, porcini mushroom, Bella Lodi cheese, black garlic aioli

11.5

11.5 Calamari 10.5  
With red chilli, coriander, lemon, black garlic aioli

## RAW

16 Salmon Tartare 14.5  
With avocado, cucumber, spring onion, sesame dressing

## FRESH PASTA

Taglioni al Ragù **gfo**  
Slow cooked beef ragù, pecorino

Ravioli Porcini **v**  
Mushroom ravioli, porcini mushroom, truffle

Spicy Sausage and Nduja Ragù  
With rigatoni

Prawn Aglio e Olio **gfo** **NEW**  
Prawns, garlic, olive oil, white wine, chilli flakes, taglioni

17.5 Rigatoni Carbonara **gfo** 18  
Guanciale, pecorino, egg

18

17.5 Harissa Chicken **gfo** 18  
Chicken, cherry tomatoes, spinach, spicy harissa, garlic, cream, fresh pasta shells

18.5 Crab Taglioni **gfo** 19  
With red chilli, cream, fresh tomato sauce

## SECONDI

Chicken Milanese  
Breaded, served with taglioni pomodoro or beef ragù

Chicken Gorgonzola **gf**  
Grilled breast, gorgonzola sauce, mushrooms, fresh leeks, smashed potatoes

Steak Tagliata  
10 oz grilled sirloin with pasta shells, porcini ragù, truffle, pecorino

Butterflied Sea Bass **gfo**  
With samphire, tenderstem broccoli, cherry tomatoes, capers, taggiasche olives, a touch of butter, smashed potatoes (may contain some bones)

21 Prawn & Saffron Risotto **gf** 19  
With red chilli

22.5

28 Chopped Chicken, Pancetta & Avocado Salad 17.5  
With gorgonzola, tomato, baby gem, homemade vinaigrette

26 Grilled Salmon Salad **gfo** **NEW** 20  
With sun-dried and cherry tomatoes, tangerine, taggiasche olives, capers, cucumber, fennel, baby gem, extra virgin olive oil and lemon dressing

## GOURMET PIZZA

*Fresh homemade dough proved for at least 24 hours*

Marinara  
Confit garlic, anchovies, tomato, oregano (no cheese)

Buffalo Margherita **v gf**  
Buffalo mozzarella, fresh basil, tomato, extra virgin olive oil

Wild Mushroom & Truffle **v**  
Wild mushrooms, truffle, fior di latte mozzarella, black truffle, fresh parsley (no tomato)

10 Salsiccia **gfo** 18.5  
Calabrese and nduja sausage, fresh chilli, fior di latte and buffalo mozzarella, fresh basil, tomato

15 Melanzane **v** **NEW** 17.5  
Marinated aubergine, smoked scamorza cheese (no tomato)

18 Calzone 19.5  
Salami piccante, chicken, pancetta, red chilli, fior di latte mozzarella, bolognese, tomato

## CONTORNI

Fries/Truffle Fries **v**

Tenderstem Broccoli **VEGAN**  
With chilli, garlic, extra virgin olive oil

4.5/6 Green Salad **VEGAN** 5.5  
Baby gem, peas, cucumber, avocado, homemade vinaigrette

5.5 Smashed Potatoes **gf** **VEGAN** 5.5  
With fresh rosemary and garlic