

GLUTEN FREE MENU

Please confirm if you are gluten intolerant, as these dishes are specially prepared and may differ from the main menu

STARTERS	Puglian Olives , queen green olives (contain stones) (ve)	4.5
	Burrata , handmade creamy mozzarella, heritage tomatoes, basil oil (v)	11.5
	Nduja Prawns , with tomato, cream	11.5
RAW	Beef Carpaccio , with rocket, truffle, olive oil, Parmesan	16
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PASTA	Beef Ragù , slow cooked beef ragù, pecorino	17.5
<i>All pasta served with gluten free penne</i>	Carbonara , guanciale, pecorino, egg	18
	Prawn Aglio e Olio , prawns, garlic, olive oil, white wine, chilli flakes	18.5
	Harissa Chicken , chicken, cherry tomatoes, spinach, spicy harissa, garlic, cream	18
	Spicy Sausage & Nduja Ragù	17.5
	Crab Penne , with red chilli, cream, fresh tomato sauce	19
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PIZZA	Marinara , confit garlic, anchovies, tomato, oregano (no cheese)	10
	Buffalo Margherita , buffalo mozzarella, fresh basil, tomato, extra virgin olive oil (v)	15
	Wild Mushroom & Truffle , wild mushrooms, truffle, fior di latte mozzarella, black truffle, fresh parsley (no tomato) (v)	18
	Salsiccia , Calabrese and nduja sausage, fresh chilli, fior di latte and buffalo mozzarella, fresh basil, tomato	18.5
	Melanzane , marinated aubergine, smoked scamorza cheese (no tomato) (v)	17.5
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SECONDI	Butterflied Sea Bass , with samphire, tenderstem broccoli, cherry tomatoes, capers, taggiasche olives, a touch of butter, smashed potatoes (may contain some bones)	26
	Prawn & Saffron Risotto , with red chilli, samphire, cherry tomatoes	19
	Grilled Salmon Salad , with sun-dried and cherry tomatoes, tangerine, taggiasche olives, capers, cucumber, fennel, baby gem, extra virgin olive oil and lemon dressing	20