

GLUTEN FREE MENU

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

NIBBLES

Puglian Olives **VEGAN**

Queen green olives (contain stones)

4 Edamame Beans **VEGAN OPTION** 5

CLASSICS

Homemade Soup **v** **NEW**

Ask your server about today's seasonal soup

7.5 Nduja Prawns 11

Prawns, nduja sausage, tomato, cream

Burrata **v**

Handmade creamy mozzarella, heirloom tomatoes, basil oil

11

RAW

Beef Carpaccio

Beef carpaccio, rocket salad, truffle, olive oil, parmigiano reggiano

16

FRESH PASTA

All pastas served with gluten free penne

Beef Ragu

Slow cooked beef shin ragu, dash of pesto, pecorino

17 Trofie con Branzino **NEW** 19

Sea bass, red pesto, samphire, roasted red pepper

Carbonara

Guanciale, pecorino, parmigiano reggiano, egg

17.5 Crab & Prawn 19.5

With red chilli, tomato, cream sauce

Frutti di Mare **NEW RECIPE**

Salmon, squid, prawns, garlic, parsley, crushed chilli, fresh tomato sauce

19.5 Harissa Chicken 18

Chicken, cherry tomatoes, spinach, spicy harissa, garlic, cream

GOURMET PIZZA

Margherita Classica

Fior di latte mozzarella, fresh basil, tomato, extra virgin olive oil

14.5 Prosciutti e Fichi **NEW** 18

Prosciutto, gorgonzola, fig, rocket, fig balsamic, fior di latte mozzarella, tomato

Margherita Buffalo **v**

Heirloom tomatoes, rocket, fior di latte and buffalo mozzarella, tomato, olive oil, balsamic glaze

16 Salsiccia 18.5

Salami piccante, calabrese and nduja sausage, fresh chilli, fior di latte and buffalo mozzarella, fresh basil, tomato, hot honey

SECONDI

Chicken Gorgonzola

Grilled breast, gorgonzola sauce, mushrooms, fresh leeks, smashed potatoes

22 Butterflied Sea Bass 26

With samphire, tenderstem broccoli, cherry tomatoes, capers, taggiasche olives, touch of butter, smashed potatoes, (may contain some bones)

Prawn & Saffron Risotto

Prawns, saffron, red chilli, arborio rice

19

CONTORNI

Smashed Potatoes **VEGAN**

With fresh rosemary and garlic

5.5