

MAIN MENU

NIBBLES	Puglian Olives , queen green olives (contain stones) (gf) (ve)	4.5
	Garlic Bread Pizzette , with mozzarella, pecorino (enough to share) (v)	8
	Smoked Stracciatella Mozzarella , anchovies, peppers, focaccia	8
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STARTERS	Artichoke Bruschetta , with avocado, capers, red onion, celery, aioli, focaccia (v)	10
	Burrata , handmade creamy mozzarella, heritage tomatoes, basil oil (v) (gf)	11.5
	Truffle Arancini , fried risotto balls, truffle oil, porcini mushrooms, Bella Lodi cheese, black garlic aioli (v)	10.5
	Nduja Prawns , with tomato, cream, focaccia (gfo)	11.5
	Calamari , with red chilli, coriander, lemon, black garlic aioli	10.5
RAW	Beef Carpaccio , with rocket, truffle, olive oil, Parmesan (gf)	16
	Salmon Tartare , with avocado, cucumber, spring onion, sesame dressing	14.5
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PASTA	Taglioni al Ragù , slow cooked beef ragù, pecorino (gfo)	17.5
	Ravioli Porcini , mushroom ravioli, porcini mushroom, truffle (v)	18
	Spicy Sausage and Nduja Ragù , with rigatoni (gfo)	17.5
	Prawn Aglio e Olio , prawns, garlic, olive oil, white wine, chilli flakes, taglioni (gfo)	18.5
	Harissa Chicken , chicken, cherry tomatoes, spinach, spicy harissa, garlic, cream, fresh pasta shells (gfo)	18
	Rigatoni Carbonara , guanciale, pecorino, egg (gfo)	18
	Crab Taglioni , with red chilli, cream, fresh tomato sauce (gfo)	19
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SECONDI	Chicken Milanese , breaded, served with taglioni pomodoro or beef ragù	21
	Chicken Gorgonzola , grilled breast, gorgonzola sauce, mushrooms, fresh leeks, smashed potatoes	22.5
	Steak Tagliata , 10 oz grilled sirloin with pasta shells, porcini ragù, truffle, pecorino	28
	Butterflied Sea Bass , with samphire, tenderstem broccoli, cherry tomatoes, capers, taggiasche olives, a touch of butter, smashed potatoes (may contain some bones) (gfo)	26
	Prawn & Saffron Risotto , with red chilli, samphire, cherry tomatoes (gf)	19
	Chopped Chicken, Pancetta & Avocado Salad , with gorgonzola, tomato, baby gem, homemade vinaigrette	17.5
	Grilled Salmon Salad , with sun-dried and cherry tomatoes, tangerine, taggiasche olives, capers, cucumber, fennel, baby gem, extra virgin olive oil and lemon dressing (gf)	20
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PIZZA	Marinara , confit garlic, anchovies, tomato, oregano (no cheese) (gfo)	10
	Buffalo Margherita , buffalo mozzarella, fresh basil, tomato, extra virgin olive oil (v) (gfo)	15
	Wild Mushroom & Truffle , wild mushrooms, truffle, fior di latte mozzarella, black truffle, fresh parsley (no tomato) (v) (gfo)	18
	Salsiccia , calabrese and nduja sausage, fresh chilli, fior di latte and buffalo mozzarella, fresh basil, tomato (gfo)	18.5
	Melanzane , marinated aubergine, smoked scamorza cheese (no tomato) (v) (gfo)	17.5
	Calzone , salami piccante, chicken, pancetta, red chilli, fior di latte mozzarella, bolognese, tomato	19.5
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SIDES	Fries / Truffle Fries , classic fries or truffle fries (v)	4.5/6
	Tenderstem Broccoli , with chilli, garlic, extra virgin olive oil (ve)	5.5
	Green Salad , baby gem, peas, cucumber, avocado, spring onion, homemade vinaigrette (ve)	5.5
	Smashed Potatoes , with fresh rosemary and garlic (ve)	5.5