

MAIN MENU

NIBBLES

Parmesan Edamame gf VEGAN OPTION	4.5	Garlic Bread Pizzette v With mozzarella, pecorino (<i>Enough to share</i>)	8
Puglian Olives gf VEGAN Queen green olives (contain stones)	4		

CLASSICS

Bruschetta Portobella v NEW Portobello mushrooms, porcini cream sauce, spinach, truffle pearls, focaccia	9.5	Truffle Arancini v Fried risotto balls, truffle oil, porcini mushrooms, bella lodi cheese, black garlic aioli	10
Burrata v gf Handmade creamy mozzarella, heritage tomatoes, basil oil	11	Nduja Prawns gfo Prawns, nduja sausage, tomato, cream, focaccia	11
Cozze Arrabiata NEW Sautéed mussels, crushed chilli, fresh tomato sauce, focaccia	10.5	Calamari With red chilli, coriander, lemon, black garlic aioli	10

RAW

Beef Carpaccio gf Beef carpaccio, rocket salad, truffle, olive oil, parmesan	16	Sea Bass Ceviche Seabass, avocado, tomato, onion, red chilli, lime, coriander, yuzu, soy, baby gem	13.5
Salmon Stack Salmon, avocado, cucumber, spring onion, sesame dressing	14.5		

FRESH PASTA

Rigatoni al Ragu gfo Slow cooked beef shin ragu, dash of pesto, pecorino	17	Harissa Chicken gfo Chicken, cherry tomatoes, spinach, spicy harissa, garlic, cream, fresh pasta shells	18
Ravioli Porcini v Mushroom tortelloni, porcini mushroom ragu, truffle	17.5	Lobster Agnolotti NEW Lobster filled pasta parcels, rocket, saffron sauce	18.5
Burrata Alla Vodka v Cherry tomatoes, red onions, vodka, fresh tomato sauce, cream, whole burrata ball, taglioni	19	Taglioni Carbonara gfo Guanciale, pecorino, parmesan, egg	17.5
Rigatoni Frutti di Mare gfo NEW Mussels, squid, prawns, garlic, parsley, crushed chilli, fresh tomato sauce	19	Crab & Prawn Taglioni gfo With red chilli, cream, fresh tomato sauce	19.5

SECONDI

Chicken Milanese Breaded, served with taglioni pomodoro or beef ragu (contains pesto)	20	Prawn & Saffron Risotto gf NEW Prawns, saffron, red chilli, arborio rice	19
Chicken Gorgonzola gf NEW Grilled breast, gorgonzola sauce, mushrooms, fresh leeks, smashed potatoes	21	Sicilian Meatballs gf NEW Pork meatballs, homemade tomato sauce, smashed potatoes, rainbow carrots, taggiasche olives, pecorino	17.5
Steak Tagliata NEW 10oz grilled sirloin on a bed of pasta shells with porcini ragu, truffle, pecorino	28	Chopped Chicken, Pancetta & Avocado Salad Chargrilled chicken breast, pancetta, avocado, gorgonzola, tomato, baby gem lettuce, homemade vinaigrette	16.5
Butterflied Sea Bass gfo With samphire, tenderstem broccoli, cherry tomatoes, capers, taggiasche olives, touch of butter, smashed potatoes (may contain some bones)	26	Asian Salmon Salad Fillet of salmon, avocado, cherry tomatoes, tangerine, spring onions, sesame seeds, cucumber, baby gem lettuce, sesame dressing	21

GOURMET PIZZA

Fresh homemade dough proved for at least 24 hours

Margherita Buffalo v gfo Heritage tomatoes, rocket, fior di latte and buffalo mozzarella, tomato, olive oil, balsamic glaze	15.5	Salsiccia gfo NEW RECIPE Salami piccante, calabrese and nduja sausage, fresh chilli, fior di latte and buffalo mozzarella, fresh basil, tomato, hot honey	18
Wild mushroom & Truffle v Wild mushrooms, truffle, fior di latte mozzarella, black truffle, béchamel (no tomato), fresh parsley	17.5		
Sette Formaggi (7 Cheeses!) gfo NEW Pecorino, parmesan, bella lodi, buffalo mozzarella, gorgonzola, fior di latte mozzarella, whole burrata ball, tomato	18.5	Calzone Salami piccante, chicken, pancetta, red chilli, fior di latte mozzarella, bolognese, tomato	19.5

CONTORNI

Fries/Truffle Fries v	4.5/5.5	Green Salad VEGAN Baby gem, peas, cucumber, avocado, homemade vinaigrette	5.5
Tenderstem Broccoli VEGAN With chilli, garlic, ponzu	5.5		
Rainbow Carrots VEGAN NEW Mixed chantenay carrots, olive oil, garlic, rosemary	5.5	Smashed Potatoes gf VEGAN NEW With fresh rosemary and garlic	5.5