

## MAIN MENU

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