

MAIN MENU

NIBBLES

Parmesan Edamame gf VEGAN OPTION	5	Garlic Bread Pizzette v	8
Puglian Olives gf VEGAN Queen green olives (contain stones)	4	With mozzarella, pecorino <i>(Enough to share)</i>	
CLASSICS			
Homemade Soup v gf NEW Ask your server about today’s seasonal soup	7.5	Truffle Arancini v	10.5
New Style Bruschetta v Heirloom tomatoes, straciatella mozzarella, basil, red onion, pesto and extra virgin olive oil on toasted focaccia	9		
Bianchetti Fritti Lightly floured whitebait with a lemon and basil aioli	9	Nduja Prawns gfo Prawns, nduja sausage, tomato, cream, focaccia	11
Burrata v gf Handmade creamy mozzarella, heirloom tomatoes, basil oil	11	Calamari With red chilli, coriander, lemon, black garlic aioli	10
RAW			
Beef Carpaccio gf Beef carpaccio, rocket salad, truffle, olive oil, parmigiano reggiano	16	Sea Bass Ceviche	14
Salmon Stack Salmon, avocado, cucumber, spring onion, sesame dressing	14.5	Sea bass, avocado, tomato, onion, red chilli, lime, coriander, yuzu, soy, baby gem	

FRESH PASTA

Rigatoni al Ragu gfo Slow cooked beef shin ragu, dash of pesto, pecorino	17	Harissa Chicken gfo	18
Ravioli Porcini v Mushroom tortelloni, porcini mushroom ragu, truffle	17.5	Scallop Panciotti	18
Trofie con Branzino gfo NEW Sea bass, red pesto, samphire, roasted red pepper, short spiral pasta	19	Pasta parcels, filled with scallop and prawn in a fennel, tenderstem broccoli, fresh tomato and light white wine sauce	
Burrata Alla Vodka v Cherry tomatoes, red onions, vodka, fresh tomato sauce, cream, whole burrata ball, taglioni	19	Taglioni Carbonara gfo Guanciale, pecorino, parmigiano reggiano, egg	17.5
Rigatoni Frutti di Mare gfo NEW RECIPE Salmon, squid, prawns, garlic, parsley, crushed chilli, fresh tomato sauce	19.5	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)	21	Prawn & Saffron Risotto gf Prawns, saffron, red chilli, arborio rice	19
Chicken Gorgonzola gf Grilled breast, gorgonzola sauce, mushrooms, fresh leeks, smashed potatoes	22	Goat’s Cheese & Roasted Veg Salad NEW With butternut, beetroot, puy lentils, cherry tomatoes, rocket, balsamic glaze	17
Steak Tagliata 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	17.5
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 Classica v gfo Fior di latte mozzarella, fresh basil, tomato, extra virgin olive oil	14.5	Prosciutti e Fichi gfo NEW Prosciutto, gorgonzola, fig, rocket, fig balsamic, fior di latte maozzarella, tomato	18
Margherita Buffala v gfo Heirloom tomatoes, rocket, fior di latte and buffalo mozzarella, tomato, olive oil, balsamic glaze	16	Salsiccia gfo Salami piccante, calabrese and nduja sausage, fresh chilli, fior di latte and buffalo mozzarella, fresh basil, tomato, hot honey	18.5
Wild Mushroom & Truffle v Wild mushrooms, truffle, fior di latte mozzarella, black truffle, béchamel (no tomato), fresh parsley	17.5	Calzone Salami piccante, chicken, pancetta, red chilli, fior di latte mozzarella, bolognese, tomato	19.5

CONTORNI

Fries/Truffle Fries v	4.5/6	Green Salad VEGAN Baby gem, peas, cucumber, avocado, homemade vinaigrette	6
Tenderstem Broccoli VEGAN With chilli, garlic, ponzu	5.5		
Cavolo Nero NEW Italian black cabbage, guanciale	6.5	Smashed Potatoes gf VEGAN With fresh rosemary and garlic	5.5