MAIN MENU

NIBBLES

Puglian Olives, queen green olives (contain stones) (gf) (ve)	4.5
Garlic Pizzette, today's pizza dough with whipped garlic butter, fior di latte mozzarella, pecorino, rosemary (enough to share) (v)	8.5
Sliced Mortadella, pistachio mortadella, cornichons (gf)	6.5

STARTERS

Ribollita Soup, a hearty tuscan soup of cannellini beans, cavolo nero and fresh vegetables (gf) (v)	7.5
Artichoke Bruschetta, with avocado, capers, red onion, celery, fresh mint, aioli, focaccia (v)	10
Nduja Prawns, with tomato, cream, toasted focaccia (gfo)	11.5
Burrata, creamy mozzarella, heritage tomatoes, basil oil (gf) (v)	11.5
Truffle Arancini, risotto balls, truffle oil, porcini, bella lodi cheese, black garlic aioli (v)	10.5
Calamari, with red chilli, crispy capers, lemon, black garlic aioli	11

RAW

Beef Carpaccio, with rocket, truffle, olive oil, parmesan (gf)	16
Salmon Tartare, with avocado, cucumber, spring onion, sesame dressing	14.5

PASTA

Taglioni al Ragu, slow cooked beef ragu, pecorino (gfo)	17.5
Panzerotti Porcini, mushroom panzerotti, porcini, truffle (v)	18
Fennel Sausage & Spicy Nduja, with red wine, cavolo nero, rigatoni (gfo)	17.5
Prawn Aglio e Olio, prawns, garlic, olive oil, white wine, chilli flakes, pangrattato, taglioni (gfo)	19
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, pangrattato (gfo)	19

SECONDI

Chicken Milanese, breaded breast, served with taglioni pomodoro or beef ragu	22
Chicken Gorgonzola, grilled breast, gorgonzola sauce, mushrooms, fresh leeks, smashed potatoes	22.5
Steak Tagliata, 10oz grilled sirloin, salsa verde, rocket, cherry tomatoes, parmesan (gf)	28
Butterflied Sea Bass, with cannellini beans, cavolo nero, roasted cherry tomatoes and salsa verde (may contain some bones) (gfo)	26
Prawn & Saffron Risotto, with red chilli, lemon, parsley (gf)	19
Chopped Chicken, Pancetta & Avocado Salad, with gorgonzola, tomato, baby gem, homemade vinaigrette (gfo)	18
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

PIZZA

Marinara, confit garlic, cantabrian anchovies, cherry tomatoes, taggiasche olives, oregano, extra virgin olive oil (no cheese) (gfo)	12
Buffalo Margherita, buffalo mozzarella, fresh basil, tomato, extra virgin olive oil (gfo) (v)	15
Wild Mushroom & Truffle, wild mushrooms, fior di latte mozzarella, black truffle, fresh thyme (no tomato) (gfo) (v)	18
Salsiccia, calabrese and nduja sausage, red chilli, fior di latte and buffalo mozzarella, fresh basil, tomato (gfo)	18.5
Pistachio Mortadella, smoked stracciatella, fior di latte mozzarella, lemon zest, basil (gfo)	18.5
Calzone, calabrese sausage, pancetta, red chilli, beef ragu, fior di latte mozzarella, tomato	19.5

SIDES

Fries / Truffle Fries, classic fries or truffle fries (v)	4.5/6
Tenderstem Broccoli, with chilli flakes, garlic, ponzu, 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

(gf) Gluten Free | (gfo) Gluten Free option | (v) Vegetarian | (ve) Vegan

Allergies? Please speak to your server before you order and ask for our allergen guide. Our kitchens handle all 14 allergens, so we can't rule out traces.