

# GLUTEN FREE MENU

Please confirm if you are gluten intolerant, as these dishes are specially prepared and may differ from the main menu

## NIBBLES

Puglian Olives VEGAN 4.5  
Queen green olives (contain stones)

## CLASSICS

Burrata v 11.5 Nduja Prawns 11.5  
Handmade creamy mozzarella, heritage tomatoes, basil oil Prawns, nduja sausage, tomato, cream

## RAW

Beef Carpaccio 16  
Rocket, smoked stracciatella, olive oil, hazelnut dressing

## PASTA

*All pastas served with gluten free penne*

Beef Ragù 17.5 Prawn Aglio e Olio NEW 18.5  
Slow cooked beef ragù, pecorino Prawns, garlic, olive oil, white wine, chilli flakes

Carbonara 18 Harissa Chicken 18  
Guanciale, pecorino, egg Chicken, cherry tomatoes, spinach, spicy harissa, garlic, cream

## GOURMET PIZZA

Buffalo Margherita v 15 Salsiccia 18.5  
Buffalo mozzarella, fresh basil, tomato, extra virgin olive oil Calabrese and nduja sausage, fresh chilli, fior di latte and buffalo mozzarella, fresh basil, tomato

## SECONDI

Chicken Gorgonzola 22.5 Butterflied Sea Bass 26  
Grilled breast, gorgonzola sauce, mushrooms, fresh leeks, smashed potatoes With samphire, tenderstem broccoli, cherry tomatoes, capers, taggiasche olives, a touch of butter, smashed potatoes, (may contain some bones)

Prawn & Saffron Risotto 19  
With red chilli

## CONTORNI

Smashed Potatoes VEGAN 5.5  
With fresh rosemary and garlic