

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**

Queen green olives (contain stones)

4

Edamame Beans **VEGAN OPTION**

4.5

CLASSICS

Burrata **v**

Handmade creamy mozzarella, heritage tomatoes, basil oil

11

Nduja Prawns

Prawns, nduja sausage, tomato, cream

11

RAW

Beef Carpaccio

Beef carpaccio, rocket salad, truffle, olive oil, parmesan

16

FRESH PASTA

All pastas served with gluten free penne

Beef Ragù

Slow cooked beef shin ragù, dash of pesto, pecorino

17

Frutti di Mare **NEW**

Mussels, squid, prawns, garlic, parsley, crushed chilli, fresh tomato sauce

19

Carbonara

Guanciale, pecorino, parmesan, egg

17.5

Crab & Prawn

With red chilli, tomato, cream sauce

19.5

Harissa Chicken

Chicken, cherry tomatoes, spinach, spicy harissa, garlic, cream

18

GOURMET PIZZA

Margherita Buffalo **v**

Heritage tomatoes, rocket, fior di latte and buffalo mozzarella, tomato, olive oil, balsamic glaze

15.5

Sette Formaggi (7 Cheeses!) **NEW**

Pecorino, parmesan, bella lodi, buffalo mozzarella, gorgonzola, fior di latte mozzarella, whole burrata ball, tomato

18.5

Salsiccia **NEW RECIPE**

Salami piccante, calabrese and nduja sausage, fresh chilli, fior di latte and buffalo mozzarella, fresh basil, tomato, hot honey

18

SECONDI

Chicken Gorgonzola **NEW**

Grilled breast, gorgonzola sauce, mushrooms, fresh leeks, smashed potatoes

21

Prawn & Saffron Risotto **NEW**

Prawns, saffron, red chilli, arborio rice

19

Butterflied Sea Bass

With samphire, tenderstem broccoli, cherry tomatoes, capers, taggiasche olives, touch of butter, smashed potatoes, (may contain some bones)

26

Sicilian Meatballs **NEW**

Pork meatballs, homemade tomato sauce, smashed potatoes, rainbow carrots, taggiasche olives, pecorino

17.5

CONTORNI

Smashed Potatoes **VEGAN** **NEW**

With fresh rosemary and garlic

5.5