

Vegan
& GF menus
available upon
request

NIBBLES

Parmesan Edamame ^{gf} VEGAN OPTION 4.5

Puglian Olives ^{gf} VEGAN 4
Queen green olives (contain stones)

Garlic Bread Pizzette ^v 7
With mozzarella, pecorino

CLASSICS

Melanzane Parmigiana ^{v gf} 9
Grilled aubergine, bella lodi cheese,
taggiasche olives, fresh tomato sauce

Truffle Arancini ^v 9.5
Fried risotto balls, truffle oil, mushroom,
bella lodi cheese, black garlic aioli

Burrata ^{v gf} 9.5
Handmade creamy mozzarella, heritage
tomatoes, olive oil

Watermelon & Feta Salad ^v NEW 8.5
With red onions, cucumber, mint

Nduja Prawns ^{gfo} 10.5
Prawns, nduja sausage, tomato, cream,
sourdough bread

Calamari 9.5
Red chilli, coriander, lemon, black garlic aioli

Sardine Bruschetta 9
Grilled sardines, roasted peppers, onions and
aubergines, harissa oil, garlic, sourdough bread

RAW

Sea Bass Ceviche NEW 13
Seabass, avocado, tomato, onion, red chilli,
lime, coriander, yuzu, soy, baby gem

Salmon Stack 14
With mango, avocado, spring onion,
sesame dressing

Beef Carpaccio ^{gf} 15.5
Beef carpaccio, rocket salad, truffle, olive
oil, parmesan

FRESH PASTA

Rigatoni al Ragù ^{gfo} 16.5
Beef shin ragu with a dash of pesto

Ravioli Porcini ^v 17.5
Mushroom tortelloni, porcini mushroom
ragu, truffle

Taglioni Carbonara ^{gfo} 16.5
Guanciale, pecorino, parmesan, egg

Aglione e Olio Peperoncino ^{gfo} 17.5
Garlic prawns, garlic, olive oil, chilli flakes, taglioni
(sauce contains traces of anchovy)

Salsiccia e Porcini ^{gfo} NEW 17.5
Italian sausage, wild mushrooms porcini
cream, rigatoni

Harissa Chicken ^{gfo} 17.5
Chicken, cherry tomatoes, spinach, spicy harissa,
garlic, cream, fresh pasta shells

Crab & Prawn Taglioni ^{gfo} 18.5
With red chilli, tomato, cream sauce

Pesto Malloreddus 16.5
Chicken, wild mushrooms, garlic, porcini
ragu, pesto genovese, parmesan

SALADS

Insalata di Tonno ^{gf} 15.5
Tuna chunks, semi-dried tomatoes,
taggiasche olives, pickled aubergine,
baby gem, balsamic rose, olive oil, dried
tomato flakes

Chopped Chicken, Pancetta & Avocado 15.5
Chargrilled chicken breast, pancetta, avocado,
gorgonzola, tomato, baby gem lettuce,
homemade vinaigrette

Insalata Asiatica
Avocado, cherry tomatoes, tangerine, spring
onions, sesame seeds, cucumber, baby gem
lettuce, sesame dressing

With Salmon fillet 20

With Portobello mushroom ^v 15

GOURMET PIZZA

Fresh homemade dough proved for at least 24 hours

Margherita Buffalo ^v 15
Heritage tomatoes, rocket, fior di latte and buffalo
mozzarella, tomato, olive oil, balsamic glaze

Wild mushroom & Truffle ^v 16.5
Wild mushrooms, truffle, fior di latte
mozzarella, black truffle, béchamel (no tomato),
fresh parsley

Salsiccia 18
Salami piccante, calabrese and nduja sausage,
fresh chilli, fior di latte and buffalo mozzarella,
fresh basil, tomato

Nduja & Gorgonzola 16.5
Nduja sausage, gorgonzola, creamy burrata,
rocket, fior di latte mozzarella, tomato

Mortadella & Pistachio 15.5
Mortadella, fior di latte and buffalo mozzarella,
creamy burrata, crushed pistachios, pesto and
béchamel base (no tomato)

Calzone 18.5
Salami piccante, chicken, pancetta, red chilli,
fior di latte mozzarella, bolognese, tomato

SECONDI

Chicken Milanese 19
Breaded, served with taglioni pomodoro
or beef ragu (contains pesto)

Marsala Chicken ^{gf} 20
Grilled breast, marsala wine sauce,
mushroom risotto

Salmon Caponata ^{gfo} 21
Salmon fillet with shallots, aubergine, capers,
raisins, tomato, balsamic

Butterflied Sea Bass ^{gfo} NEW RECIPE 24
With samphire, tenderstem broccoli, cherry tomatoes,
capers, taggiasche olives, rosemary potatoes

Steak Tagliata ^{gfo} 24
10oz grilled sirloin, rocket and tomato salad,
chimichurri

Seafood & Saffron Risotto ^{gf} 19.5
Salmon, squid, prawns, saffron, red chilli,
fried rocket

CONTORNI

Fries/Truffle Fries ^v 4.5/5.5

Tenderstem Broccoli ^{gf} VEGAN 5.5
With chilli, garlic, ponzu

Green Salad VEGAN 5.5
Baby gem, peas, cucumber, avocado, homemade
vinaigrette

Rosemary Potatoes ^{gf} VEGAN NEW 5.5
Roasted baby potatoes, fresh rosemary, garlic

Rocket & Parmesan Salad ^{gf} 6
With balsamic, cherry tomatoes, red onion, olive oil

DOLCI

Tiramisu ^v 7.5

Torta Ricotta e Pera ^v 7.5

Lotus Cheesecake ^v 7.5

Lemon Posset ^{v gf} 7.5

Nutella Pizzette ^v 10

Affogato ^{v gf} 5.5

Add a shot of Grand Marnier 8.5

Sorbet ^{gf} VEGAN 5.5

Gelato ^{v gf} 5.5