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TAKE-AWAY MENU

A selection of our dishes most suitable for take-away

STARTERS

Parmesan Edamame gf VEGAN OPTION	4.5	Nduja Prawns gfo	10.5
Puglian Olives gf VEGAN	4	Prawns, nduja sausage, tomato, cream, sourdough bread	
Queen green olives (contain stones)			
Garlic Bread Pizzette v	7	Calamari	9.5
With mozzarella, pecorino		Red chilli, coriander, lemon, black garlic aioli	
Truffle Arancini v	9.5	Sardine Bruschetta NEW	9
Fried risotto balls, truffle oil, mushroom, bella lodi cheese, black garlic aioli		Grilled sardines, roasted peppers, onions and aubergines, harissa oil, garlic, sourdough bread	
Burrata v gf	9.5	Beef Carpaccio gf	15.5
Handmade creamy mozzarella, heritage tomatoes, red onion, olive oil		Beef carpaccio, rocket salad, truffle, olive oil, parmesan	

FRESH PASTA

Rigatoni al Ragù gfo NEW RECIPE	16.5	Aglie e Olio Peperoncino gfo NEW	17.5
Beef shin ragu with a dash of pesto		Garlic prawns, olive oil, chilli flakes, taglioni (sauce contains traces of anchovy)	
Taglioni Vongole gfo	18.5	Taglioni Carbonara gfo	16.5
Clams, red chilli, garlic, parsley, white wine		Guanciale, pecorino, parmesan, egg	
Harissa Chicken gfo	17.5	Crab & Prawn Taglioni gfo	18.5
Chicken, cherry tomatoes, spinach, spicy harissa, garlic, cream, fresh pasta shells		With red chilli, tomato, cream sauce	
Ravioli Porcini v	17.5	Pesto Malloreddus NEW	16.5
Mushroom tortelloni, porcini mushroom ragu, truffle		Chicken, wild mushrooms, garlic, porcini ragu, pesto genovese, parmesan	

SALADS

Insalata di Tonno gf NEW	15.5	Insalata Asiatica	
Tuna chunks, semi-dried tomatoes, taggiasche olives, pickled aubergine, baby gem, balsamic rose, olive oil, dried tomato flakes		Avocado, cherry tomatoes, tangerine, spring onions, sesame seeds, cucumber, baby gem lettuce, sesame dressing	
Chopped Chicken, Pancetta & Avocado NEW	15.5	With Salmon fillet	20
Chargrilled chicken breast, pancetta, avocado, gorgonzola, tomato, baby gem lettuce, homemade vinaigrette		With Portobello mushroom v	15

GOURMET PIZZA

Margherita Buffalo v	15	Nduja & Gorgonzola NEW	16.5
Heritage tomatoes, rocket, fior di latte and buffalo mozzarella, tomato, olive oil, balsamic glaze		Nduja sausage, gorgonzola, creamy burrata, rocket, fior di latte mozzarella, tomato	
Wild mushroom & Truffle v	16.5	Mortadella & Pistachio NEW	15.5
Wild mushrooms, truffle, fior di latte mozzarella, black truffle, béchamel (no tomato), fresh parsley		Mortadella, fior di latte and buffalo mozzarella, creamy burrata, crushed pistachios, pesto and béchamel base (no tomato)	
Salsiccia	18	Calzone	18.5
Salami piccante, Calabrese and nduja sausage, fresh chilli, fior di latte and buffalo mozzarella, fresh basil, tomato		Salami piccante, chicken, pancetta, red chilli, fior di latte mozzarella, bolognese, tomato	
Chicken Milanese	19	Salmon Caponata gfo NEW	21
Breaded, served with taglioni pomodoro or beef ragu (contains pesto)		Salmon fillet with shallots, aubergine, capers, raisins, tomato, balsamic	
Marsala Chicken gf	20	Seafood & Saffron Risotto gf	19.5
Grilled breast, marsala wine sauce, mushroom risotto		Salmon, squid, prawns, saffron, red chilli, fried rocket	

CONTORNI

Fries/Truffle Fries v	4.5/5.5	Caesar Salad	6
Tenderstem Broccoli gf VEGAN	5.5	With parmesan, anchovies, sourdough croutons, caesar dressing	
With chilli, garlic, ponzu			
Green Salad VEGAN NEW	6	Rocket & Parmesan Salad gf	6
Baby gem, peas, cucumber, avocado, homemade vinaigrette		With balsamic, cherry tomatoes, red onion, olive oil	