

# TAKE-AWAY MENU

A selection of our dishes most suitable for take-away

## NIBBLES

Parmesan Edamame *gf* VEGAN OPTION

Puglian Olives *gf* VEGAN

Queen green olives (contain stones)

Prosciutto e Melone NEW

Prosciutto, shaved melon, pistachios, balsamic glaze

Burrata *v gf*

Handmade creamy mozzarella, heritage tomatoes, red onion, olive oil

Nduja Prawns *gfo*

Prawns, nduja sausage, tomato, cream, sourdough bread

4.5 Garlic Bread Pizzette *v* 6.5  
3.5 With mozzarella, pecorino

## CLASSICS

8 Truffle Arancini *v* 9  
Fried risotto balls, truffle oil, mushroom, bella lodi cheese, black garlic aioli

9.5 Calamari 8.5  
Red chilli, coriander, lemon, black garlic aioli

9.5 Polpette VEGAN OPTION 8.5  
Homemade veal and beef meatballs, fresh tomato sauce, parmesan, sourdough bread

## FRESH PASTA

Ravioli Porcini *v*  
Mushroom tortelloni, porcini mushroom ragu, truffle

Homemade meatballs VEGAN OPTION

With garlic, fresh tomato sauce, taglioni

16.5 Penne Con Salsiccia VEGAN 16.5  
*simplicity* Italian sausage, tenderstem broccoli, garlic, chilli

16.5 Penne Arrabbiata *gfo* VEGAN 13  
Fresh tomato sauce, crushed chilli

## SALADS

Gorgonzola Cobb *gf*  
Pancetta, chicken, avocado, gorgonzola, cherry tomatoes, egg, house dressing

Insalata Asiatica

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

*With* Salmon fillet

*With* Portobello mushroom *v*

15 Chopped Chicken & Tarragon Salad *gf* 14  
Gem lettuce, chicken breast, tomato, peppers, avocado, peas, tarragon, house dressing

18 Peach & Burrata Salad *v* NEW 14  
14.5 Creamy burrata mozzarella, Italian spelt, avocado, peach, olive oil & balsamic, green beans, rocket, fresh basil

## GOURMET PIZZA

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

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

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

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

Marsala Chicken *gf*  
Grilled breast, marsala wine sauce, mushroom risotto

Risotto Verde *gf* VEGAN  
Asparagus, peas, courgettes, and mint on a classic risotto base

14 Vegan Suasage VEGAN 16  
*simplicity* Italian sausage, tomato bechamel, fresh basil, tomato

16 Gorgonzola & Pear *v* NEW 16  
Gorgonzola, shaved pear, walnuts, honey, rocket, rosemary, crushed pistachio, fior di latte mozzarella, bechamel (no tomato)

17 Calzone 16.5  
Salami piccante, chicken, pancetta, crushed chilli, fior di latte mozzarella, bolognese, tomato

## SECONDI

18.5 Steak Tagliata *gfo* 26  
Grilled sirloin, served with rocket salad, parmesan, balsamic, cherry tomatoes, red onion, olive oil

14.5 Seafood & Saffron Risotto *gf* 18.5  
Salmon, squid, prawns, saffron, red chilli, fried rocket

## CONTORNI

Fries/Truffle Fries *v*

Tenderstem Broccoli *gf* VEGAN  
With chilli, garlic, ponzu

Panzanella VEGAN  
Heritage tomatoes, red onion, fresh basil, sourdough croutons, olive oil

3.5/5 Caesar Salad 6  
4.5 With parmesan, anchovies, sourdough croutons, caesar dressing

5.5 Rocket & Parmesan Salad *gf* 5.5  
With balsamic, cherry tomatoes, red onion, olive oil