

Vegan
& GF menus
available upon
request

NIBBLES

Taralli Biscuits <small>NEW</small>	3
An Italian savoury snack	
Parmesan Edamame <small>gf</small> <small>VEGAN OPTION</small>	4.5
Puglian Olives <small>gf</small> <small>VEGAN</small>	4
Queen green olives (contain stones)	
Garlic Bread Pizzette <small>v</small>	7
With mozzarella, pecorino	

CLASSICS

Homemade Soup <small>NEW</small>	7.5
Served with sourdough bread	
Melanzane Parmigiana <small>v gf</small>	9
Grilled aubergine, bella lodi cheese, taggiasche olives, fresh tomato sauce	
Stracciatella Affumicata <small>NEW</small>	8
Smoky heart of burrata, dried tomato flakes, crumbled taralli biscuit, extra virgin olive oil	
Nduja Prawns <small>gfo</small>	10.5
Prawns, nduja sausage, tomato, cream, sourdough bread	
Truffle Arancini <small>v</small>	9.5
Fried risotto balls, truffle oil, mushroom, bella lodi cheese, black garlic aioli	
Burrata <small>v gf</small>	9.5
Handmade creamy mozzarella, heritage tomatoes, olive oil	
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	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 <small>gf</small>	15.5
Beef carpaccio, rocket salad, truffle, olive oil, parmesan	

FRESH PASTA

Rigatoni al Ragu <small>gfo</small>	16.5
Beef shin ragu with a dash of pesto	
Nduja & Stracciatella <small>gfo</small> <small>NEW</small>	17.5
Spicy nduja sausage, smoky stracciatella burrata, garlic, tomato, taglioni	
Ravioli Porcini <small>v</small>	17.5
Mushroom tortelloni, porcini mushroom ragu, truffle	
Taglioni Carbonara <small>gfo</small>	16.5
Guanciale, pecorino, parmesan, egg	
Lobster Taglioni <small>gfo</small> <small>NEW</small>	25
Lobster chunks, cherry and sundried tomatoes, garlic, fresh chilli	
Salsiccia e Porcini <small>gfo</small>	17.5
Italian sausage, wild mushrooms porcini cream, rigatoni	
Harissa Chicken <small>gfo</small>	17.5
Chicken, cherry tomatoes, spinach, spicy harissa, garlic, cream, fresh pasta shells	
Rigatoni Alla Norma <small>v gf</small> <small>NEW</small>	16.5
Grilled aubergine, basil, red onion, bella lodi cheese, tomato	
Crab & Prawn Taglioni <small>gfo</small>	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 <small>gf</small>	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	
<i>With</i> Salmon fillet	20
<i>With</i> Portobello mushroom <small>v</small>	15

GOURMET PIZZA

Fresh homemade dough proved for at least 24 hours

Margherita Buffalo <small>v gf</small>	15
Heritage tomatoes, rocket, fior di latte and buffalo mozzarella, tomato, olive oil, balsamic glaze	
Wild mushroom & Truffle <small>v</small>	16.5
Wild mushrooms, truffle, fior di latte mozzarella, black truffle, béchamel (no tomato), fresh parsley	
Salsiccia <small>gfo</small>	18
Salami piccante, calabrese and nduja sausage, fresh chilli, fior di latte and buffalo mozzarella, fresh basil, tomato	
Nduja & Gorgonzola <small>gfo</small>	16.5
Nduja sausage, gorgonzola, creamy burrata, rocket, fior di latte mozzarella, tomato	
Greca <small>v gf</small> <small>NEW</small>	15.5
Feta cheese, beef tomato, red onion, baby spinach, taggiasche olives, fior di latte mozzarella, tomato	
Calzone	18.5
Salami piccante, chicken, pancetta, red chilli, fior di latte mozzarella, bolognese, tomato	

CONTORNI

Fries/Truffle Fries <small>v</small>	4.5/5.5
Tenderstem Broccoli <small>VEGAN</small>	5.5
With chilli, garlic, ponzu	
Green Salad <small>VEGAN</small>	5.5
Baby gem, peas, cucumber, avocado, homemade vinaigrette	
Rosemary Potatoes <small>gf</small> <small>VEGAN</small>	5.5
Roasted baby potatoes, fresh rosemary, garlic	
Rocket & Parmesan Salad <small>gf</small>	6
With balsamic, cherry tomatoes, red onion, olive oil	

SECONDI

Chicken Milanese	19
Breaded, served with taglioni pomodoro or beef ragu (contains pesto)	
Marsala Chicken <small>gf</small>	20
Grilled breast, marsala wine sauce, mushroom risotto	
Salmon Caponata <small>gfo</small>	21
Salmon fillet with shallots, aubergine, capers, raisins, tomato, balsamic	
Butterfied Sea Bass <small>gfo</small>	24
With samphire, tenderstem broccoli, cherry tomatoes, capers, taggiasche olives, rosemary potatoes	
Steak Tagliata <small>gfo</small>	24
10oz grilled sirloin, rocket and tomato salad, chimichurri or peppercorn sauce	
Seafood & Saffron Risotto <small>gf</small>	19.5
Salmon, squid, prawns, saffron, red chilli, fried rocket	
Butternut Squash Risotto <small>v</small> <small>NEW</small>	16.5
With gorgonzola, bella lodi cheese, fresh basil, balsamic pearls	

DOLCI

Tiramisu <small>v</small>	7.5
Torta Ricotta e Pera <small>v</small>	7.5
Lotus Cheesecake <small>v</small>	7.5
Lemon Posset <small>v gf</small>	7.5
Nutella Pizzette <small>v</small>	10
Affogato <small>v gf</small>	5.5
Add a shot of Grand Marnier	
Sorbet <small>gf</small> <small>VEGAN</small>	5.5
Gelato <small>v gf</small>	5.5