

GLUTEN FREE MENU

Please confirm if you are gluten intolerant, as these dishes are specially prepared and may differ from the main menu

NIBBLES

Parmesan Edamame VEGAN OPTION

4.5

Puglian Olives VEGAN

Queen green olives (contain stones)

4

CLASSICS

Burrata v

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

9.5

Melanzane Parmigiana v

Grilled aubergine, bella lodi cheese, taggiasche olives, fresh tomato sauce

9

Nduja Prawns

Prawns, nduja sausage, tomato, cream

10.5

RAW

Beef Carpaccio

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

15.5

FRESH PASTA

All pastas served with gluten free penne

Beef Ragù

Beef ragù, dash of pesto

16.5

Harissa Chicken

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

17

Vongole

Clams, chilli, garlic, parsley, white wine

18.5

Carbonara

Guanciale, pecorino, parmesan, egg

16.5

Crab & Prawn

With chilli, tomato, cream sauce

18.5

SALADS

Gorgonzola Cobb

Pancetta, chicken, avocado, gorgonzola, cherry tomatoes, egg, house dressing

16

Chopped Chicken & Tarragon Salad

Gem lettuce, chicken breast, tomato, peppers, avocado, peas, tarragon, house dressing

15

SECONDI

Marsala Chicken

Grilled breast, marsala wine sauce, mushroom risotto

20

Steak Tagliata

Grilled sirloin, rocket and tomato salad

26

Roasted Cod

With pancetta, charred pointed cabbage, mashed potatoes, garlic, parsley

24

Seafood & Saffron Risotto

Salmon, squid, prawns, saffron, red chilli, fried rocket

19.5

Sea Bass

With tenderstem broccoli, asparagus, garlic, diced and cherry tomatoes, edamame beans, capers, taggiasche olives, spinach and rosemary potatoes

24

CONTORNI

Tenderstem Broccoli VEGAN

With chilli, garlic, ponzu

5.5

Rocket & Parmesan Salad

With balsamic, cherry tomatoes, red onion, olive oil

6