

A LA CARTE

STARTERS

Zuppa Del Giorno Soup of the Day	£5.5
Bruschetta del Giorno Bruschetta of the Day	£6
Arancini Rice Balls Coated with Bread Crumbs, Filled with Fontina Cheese, Served with Beef Jus or Garlic Tomato Sauce	£7
Burrata 125gr of Burrata Served with Pickled Beetroots, Red Chicory & Parma Ham	£8
Calamari Fritti Fried Squid Served with Homemade Citrus Mayo	£8
Gamberoni n°5 Roast King Prawns, Flambè with Brandy, Shallot, Garlic & Chilli	£9

PASTA

Gnocchi Zucca & Cozze Homemade Pan-Fried Potato Gnocchi, Served with Pumpkin Puree & Mussels	£12
Tagliatelle di Castagne al Ragù Bianco di Cervo Homemade Chestnut Tagliatelle, with White Venison Ragout & Tomato Julienne	£14
Ravioli ai Funghi Homemade Ravioli Filled with Mushrooms & Ricotta, Pan-Fried with Butter, Sage & Seasonal Mushrooms	£14

MAINS TERRA (from the land)

Porchetta Slow Roasted Pork Belly, Pumpkin Ketchup & Pickled Red Onions	£16
Straccetti di Vitello alla Genovese Slow Cooked Veal Strips, Served with Onion Puree, Buttered Potatoes in White Wine Sauce	£18
Tagliata di Manzo 10 Oz Sliced Sirloin Steak with Herb Oil & Roast Seasonal Mushrooms	£22

MAINS MARIQUE (from the sea)

Merluzzo Finocchiona & Vongole Pan Fried Hake Served with Clams, Sautéed Finocchiona & Tomatoes	£16
Pescatrice Lardellata Pan Fried Monkfish Wrapped in Italian Cured Lard, Served with Black Eyed Beans Stew	£17
Sogliola al Limone Pan Fried Lemon Sole, Capers, Lemon & Parsley	£20

SIDES

Patatine Fritte Hand Cut Chips	£4
Broccoli & Mayonnaise all'Aglio Chargrilled Broccoli with Homemade Garlic Mayo	£4
Zucca Arrosto Roast Pumpkin, Burrata, Salsa Verde & Hazelnut	£5

Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, and MILK.
For more information, please speak with a manager