

Starters

Burrata with Beetroot & Butternut Squash (GF, V)

Silky burrata paired with earthy beetroot, butternut squash, sun-ripened heritage tomatoes, and caramelised onions, all resting on a bed of peppery rocket leaves and a touch of truffle sauce, **£11.95**

Sautéed Exotic Mushrooms (V, VG, GF)

A medley of wild mushrooms and asparagus on roasted squash and braised fennel, finished with a drizzle of fragrant herbs for a fresh and aromatic flourish, **£11.50**

Smoked Chicken & Charred Roasted peppers (GF)

Smoky, tender chicken paired with sweet, charred roasted peppers, complemented by artichokes and crispy pancetta. Finished with a bold and creamy horseradish dressing for a punch of rich flavor **£12.50**

Grilled Scallops on a Velvety Asparagus Sauce (GF)

Sweet, tender king scallops, perfectly grilled and served on top a smooth, aromatic asparagus purée. Finished with a light drizzle of olive oil and fresh herbs **£16.95**

Bresaola Tortelloni with Ricotta (GF)

Dry-cured raw beef, slowly matured and dried filled with ricotta cheese and served with Parmigiano, Lemon zest, Pine Kernels and Rocket **£12.95**

Pasta

Strozzapreti (V, VG)

Artisanal Strozzapreti with freshly made avocado and garlic pesto, delicately enhanced with toasted pine nuts and sun-dried tomatoes **£17.95**

Gnocchi with Tuscan sausage and caramelised onions

Potato gnocchi paired with savory Tuscan sausage, complemented by the sweetness of golden caramelized onion, all in a rich blue cheese sauce **£17.95**

Black risotto (GF)

Carnaroli rice infused with squid ink, garnished with king prawn tails, creamy burrata, and a crunchy pistachio crumble **£22.95**

Pumpkin Cappellacci with Ragù

Handcrafted cappellacci filled with a velvety blend of pumpkin and parmigiano cheese, served with a rich, slow-braised ragù made from tender meats and fragrant herbs **£24.95**

Mains

Slow-Roasted Pork Belly with Braised Fennel and Baked Potato

Tender, slow-roasted pork belly with a crisp skin, served with a perfectly baked potato and tender, braised fennel for a delicious mix of textures and tastes, **£21.95**

Sea Bass with Silky Red Cabbage Purée (GF)

A crisp and flaky sea bass fillet with a creamy red cabbage cream, fresh lime, crunchy pistachios, and sweet pomegranate for a pop of flavor, **£22.95**

Lamb Chops (GF)

Succulent lamb chops complemented by refreshing mint sauce, grilled vegetables, and golden, crispy butternut squash, **£22.95**

Parmigiana: Crispy-Fried Aubergine, Rich Tomato Sauce, Mozzarella and Parmigiano Cheese (GF, V / VG option)

Crisp, grilled aubergine, layered with a rich, slow-cooked tomato sauce and creamy cheese. A classic Italian favourite, **£16.95**

Sides

Seasonal grilled vegetables **£6.50**

Rosemary and Garlic potatoes **£6.50**

Important Information:

Please ask about any allergens.

While we take great care to accommodate dietary preferences and food allergies, we cannot guarantee that any dishes are completely free from cross-contamination due to the presence of allergens in our kitchen.

An additional 13% service charge may be included on the bill.



Pizze (GF / VG options available on request)

All'Aglio - Garlic pizza served with rosemary (add mozzarella £1) **£7.50**

Margherita - A classic combination of fior di latte and San Marzano tomato topped with fresh basil **£10.95**

Ortolana - Fior di latte, San Marzano tomato with a selection of chargrilled vegetables and green pesto **£13.95**

Piccante - Fior di latte, San Marzano tomato, wood roasted peppers and ventricina salami **£15.95**

Crudo e Rucola - Fior di latte, San Marzano tomato, aged Parma ham topped with rocket **£15.95**

Capricciosa - Fior di latte, San Marzano tomato, mushrooms, cooked ham, artichokes and black olives **£15.95**

Salsiccia e Friarielli - Fior di latte, San Marzano tomato, Italian sausage, chili and garlic broccoli (also white base) **£15.95**

Caprino - Goat cheese, caramelized onion, rocket and truffle oil, no tomato **£15.95**

Calzone - Fior di latte, San Marzano tomato, cooked ham, field mushrooms and spicy salami **£15.50**

Zucchini & Burrata - Fior di latte, marinated zucchini with dill and mint, stracciatella and chopped pistachios, no tomato **£16.95**

Gusto - Fior di latte, white asparagus, marinated courgette, stracciatella, truffle sauce, no tomato **£20.95**

Extra toppings £1.95

Gluten Free base £3.50

Vegan mozzarella cheese option £1.00

Small Bites

Bruschetta £7.50

Marinated olives with pizza bread £7.95

Fried calamari with saffron aioli £8.95

Skin on fries £5.50