



## Starters

### **Burrata with Beetroot & Butternut Squash (GF, VE)**

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

### **Sautéed Exotic Mushrooms (VE, 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**

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## Pasta

### **Strozzapreti (VE)**

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 onions **£17.95**

### **Black risotto (GF)**

Carnaroli rice infused with squid ink, garnished with king prawn tails, creamy burrata, and a crunchy pistachio crumble **£21.95**

### **Pumpkin Cappellacci with Ragù**

Handcrafted cappellacci filled with a velvety blend of pumpkin and pecorino 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**

### **Grilled Italian sausage, herbed polenta and wild mushrooms (GF)**

Grilled Italian sausage paired with smooth, herby polenta and savory wild mushrooms for a hearty and satisfying dish, **£18.95**

### **Parmigiana: Crispy-Fried Aubergine, Rich Tomato Sauce, Mozzarella and Parmigiano Cheese (GF, VE)**

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:***

*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.*



**Pizze** (GF / VE 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



## WINE LIST

### Red

#### Sangiovese PREVIATA

Soft and supple red wine with lovely aromas of berries, hints of spice and smooth tannins. Ideal with cold cuts, pasta and meat dishes

Glass 125 ml **£5.50** Glass 175 ml **£8.00** Glass 250 ml **£11.00** Bottle **£29.00**

#### Primitivo Masso Antico

This wine is characterized with intriguing and intense aroma, with hints of Mediterranean spices and notes of wild prunes.

Glass 125 ml **£8.00** Glass 175 ml **£11.00** Glass 250 ml **£16.00** Bottle **£47.00**

#### Amicale

Made from Corvina grapes, this full-bodied wine is from Veneto and features juicy black fruit flavours with hints of toasty oak and spice

Glass 125 ml **£8.00** Glass 175 ml **£11.00** Glass 250 ml **£16.00** Bottle **£47.00**

#### Menhir Salice Salentino

This wine from Puglia is made from Negroamaro and Malvasia Nera grapes.

It has a bright red color, delicate spicy notes, and a scent of berries.

It is full-bodied, fresh and has a lingering finish.

Bottle **£56.00**

#### Primitivo Quota 29

From Salento, this wine provides aromas of ripe cherries, plums and dark chocolate as well as a touch of black pepper. On the palate it is fresh, bright and expressive.

Bottle **£56.00**

### White

#### Pinot Grigio Delle Venezie PREVIATA

Crisp and fruity with crunchy fruit, citrusy acidity and a refreshing finish.

A great match with chicken, white fish or creamy pasta dishes.

Glass 125 ml **£5.50** Glass 175 ml **£8.00** Glass 250 ml **£11.00** Bottle **£29.00**

#### Pinot Grigio Delle Venezie BOSCO

Crisp and fruity with crunchy fruit, citrusy acidity and a refreshing finish.

A great match with chicken, white fish or creamy pasta dishes.

Glass 125 ml **£6.00** Glass 175 ml **£8.50** Glass 250 ml **£12.00** Bottle **£32.00**

#### Cascina Radice Cortese del Piemonte

From northern Italy in the Piemonte region.

This light-bodied white wine is dry and lemon-scented.

Glass 125 ml **£8.00** Glass 175 ml **£11.00** Glass 250 ml **£16.00** Bottle **£44.00**



### Al Galli Ribolla Gialla, Friuli-Venezia Giulia

From northern Italy in the Veneto region.

This elegant and refined wine has rich floral and fruity nuances.

It has a bright, intense yellow color and pairs nicely with seafood and white meats.

Glass 125 ml **£9.00** Glass 175ml **£13.00** Glass 250 ml **£18.00** Bottle **£49.00**

### Al Galli Chardonnay, Venezia

Intense straw yellow color. Fine and elegant wine,

with a delicate and characteristic aroma, which recalls above all the golden apple.

The taste is intense, noble and harmonious, with a marked acidity.

Glass 125 ml **£7.00** Glass 175ml **£10.00** Glass 250 ml **£14.00** Bottle **£40.00**

## Sparkling and Dessert Wines

### Perla Nera Prosecco

This elegant prosecco is from the Veneto region.

Well-balanced and fruity.

Bottle **£39.00**

### Monpissan Metodo Classico Brut

Made from a blend of pinot noir, Pinot Meunier and Chardonnay grapes

This Champagne has notes of ripe fruit and a biscuity finish Bottle **£45.00**

### Passiflo Passito Malvasia Puntinata

This sweet dessert wine from Genzano di Roma is aromatic &

floral with woody and toasted notes.

Glass 50 ml **£8.50**

Espresso £2.95 Cappuccino £3.95 Teas £3.50

Aperol/ Campari/ Limoncello Spritz £9.50

Moretti / Peroni 33 ml £5.95

Non-alcoholic Peroni 33ml £4.95

Gluten Free Peroni 33ml £7.00

Low alcohol Campari £5.50

Non-alcoholic Crodino £5.50

Still / Sparkling Water 33 ml £4.50 50 ml £5.50 75 ml £6.75

San Pellegrino Limonata or Aranciata 33 ml £4.25

Diet Coke, Coca Cola 33 ml £4.50

Juices £3.50

Amari & spirits 25 ml £6.50