

## STARTERS

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

Burrata, beetroot, butternut squash, heritage tomatoes, caramelised onions, rocket and a touch of truffle sauce, 11.95

### **Sautéed Exotic Mushrooms (GF, VG option)**

Oyster mushrooms, asparagus, roasted squash, braised fennel, 11.50

### **Smoked Chicken & Charred Roasted peppers (GF)**

Smoked chicken, charred roasted peppers, artichokes, crispy pancetta, horseradish dressing, 12.50

### **Grilled Scallops (GF)**

Scallops, asparagus purée, 16.95

### **Bresaola Tortelloni with Ricotta (GF)**

Dry-cured raw beef, ricotta cheese, Parmigiano, Lemon zest, Pine Kernels and Rocket, 12.95

## PASTA

### **Seabass Ravoli**

Artisanal ravioli filled with seabass, served in butter and chive sauce with vibrant three-colour cherry tomatoes, 24.95

### **Gnocchi**

Potato gnocchi, Tuscan sausage, caramelized onion, blue cheese sauce, 17.95

### **Porcini Mushroom risotto (GF)**

Carnaroli rice with fragrant porcini mushrooms, finished with fresh parsley, 18.95

### **Pumpkin Cappellacci**

Handcrafted cappellacci filled with pumpkin, Parmigiano cheese, served with slow cooked beef ragù, 24.95

## SIDES

Seasonal grilled vegetables, 6.50

Rosemary and Garlic potatoes, 6.50

Green Beans with Garlic & Fresh Chilli, 6.50

Baby spinach with Gorgonzola, 6.50

## SMALL BITES

Sourdough Bread, Garlic & Herbs Butter, 4.95  
Bruschetta, 7.50

Marinated olives with pizza bread, 7.95

Fried calamari with saffron aioli, 8.95

Skin on fries, 5.50

## MAINS

### **Parmigiana (GF, V / VG option)**

Fried Aubergine, tomato sauce, Parmigiano cheese. A classic Italian favourite, 16.95

### **Sea Bass with Silky Red Cabbage Purée (GF)**

Sea bass fillet with red cabbage cream, lime, pistachios, pomegranate, 22.95

### **Lamb Rack (GF)**

Lamb rack, mint sauce, grilled vegetables, and roasted potatoes (or skin on fries) £35

### **Dry-Aged Ribeye**

Grilled vegetables, and roasted potatoes served with freshly made chimichurri (300/400/500g) £45/60/75

### **Slow-Roasted Pork Belly with Braised Fennel and Baked Potato**

Slow-roasted pork belly with baked potato, braised fennel, 21.95

## PIZZA

### **All'Aglio** - garlic, rosemary, 7.50

### **Margherita** - fior di latte, tomato, fresh basil, 10.95

### **Ortolana** - Fior di latte, tomato, grilled vegetables, green pesto, 13.95

### **Piccante** - Fior di latte, tomato, roasted peppers, ventricina salami, 15.95

### **Crudo e Rucola** - Fior di latte, tomato, Parma ham, rocket, 15.95

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

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

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

### **Calzone** - Fior di latte, tomato, cooked ham, mushrooms, spicy salami, 15.50

### **Zucchini & Burrata** - Fior di latte, marinated zucchini with dill and mint, burrata, pistachios, no tomato, 16.95

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

Extra toppings, 1.95

Gluten Free base, 3.50

Vegan mozzarella cheese option, 1.00

**Please ask about any allergens.**

Important note: We cannot guarantee that any dishes are completely free from cross-contamination due to the presence of allergens in our kitchen. Discretionary 13% service charge included on the bill.