

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.