

STARTERS

- Burrata Salad** 9.95
Burrata, beetroot, butternut squash, heritage tomatoes, caramelised onions, rocket and a touch of truffle sauce (GF, V)
- Sautéed Mushrooms** 9.95
Oyster mushrooms, asparagus, roasted squash, braised fennel (GF, V)
- Octopus Salad** 10.95
Mediterranean style delicious Octopus, Potatoes and Olives salad
- Grilled Scallops** 13.95
Scallops, asparagus purée (GF)
- Bresaola Tortelloni** 9.95
Dry-cured beef, ricotta cheese, Parmigiano, Lemon zest, Pine Kernels and Rocket

MAINS

- Pan-roasted Sea Bass Fillet** 24.95
with red cabbage cream, lime, pistachios, pomegranate (GF)

Lamb Rack
with grilled vegetables, roasted potatoes and mint sauce (GF) 34.95

- Ribeye Steak** 44.95
with grilled vegetables and fries served with freshly made Chimichurri or Peppercorn Sauce (300g)
- Slow-Roasted Pork Belly** 21.95
with baked potato, braised fennel
- Parmigiana di Melanzane** 16.95
Layers of fried aubergine, tomato sauce, mozzarella and Parmigiano, baked until golden (GF, V)

PASTA

- Seabass Ravoli** 23.95
Handcrafted ravioli filled with seabass, served in butter and chive sauce with vibrant three-colour cherry tomatoes
- Gnocchi** 17.95
Potato gnocchi, Tuscan sausage, caramelized onion, blue cheese sauce

Chef's Recommendation

Handcrafted Cappellacci filled with pumpkin, Parmigiano cheese, tossed in warm nutmeg-infused butter, with orange zest, topped with crispy sage (V)
19.95

- Tagliatelle** 19.95
Handmade, with Yellow Cherry tomato, chives and burrata (V)
- Tortellini** 23.95
Handcrafted Beef filled Tortellini enveloped in a parmesan and saffron cream

SIDES

- Seasonal grilled vegetables 6.95
- Rosemary and Garlic potatoes 6.95
- Green Beans with Garlic & Fresh Chilli 6.95
- Baby spinach with Gorgonzola 6.95

SMALL BITES

- Bruschetta 7.50
- Marinated olives with pizza bread 7.95
- Fried calamari with saffron aioli 8.95
- French fries 5.50

PIZZA

All'Aglio	7.50
Garlic, rosemary	
Margherita	10.95
fior di latte, tomato, fresh basil	
Ortolana	13.95
Fior di latte, tomato, grilled vegetables, green pesto	
Piccante	15.95
Fior di latte, tomato, roasted peppers, ventricina salami	
Crudo e Rucola	15.95
Fior di latte, tomato, Parma ham, rocket	
Capricciosa	15.95
Fior di latte, tomato, mushrooms, cooked ham, artichokes and black olives	
Salsiccia e Friarielli	15.95
Fior di latte, tomato, Italian sausage, chili and garlic broccoli (also white base)	
Caprino	15.95
Goat cheese, caramelized onion, rocket, truffle oil, no tomato,	
Calzone	15.95
Fior di latte, tomato, cooked ham, mushrooms, spicy salami	
Zucchini & Burrata	16.95
Fior di latte, marinated zucchini with dill and mint, burrata, pistachios, no tomato	
Gusto	20.95
Fior di latte, white asparagus, marinated courgette, burrata, truffle sauce, no tomato	
Extra toppings	1.95
Gluten Free base	3.50
Vegan mozzarella cheese option	1.00

PLATTERS

Charcuterie Board	15.95/30
Grilled Vegetables & Cheese	12.95/25
Selection of Cheese	17.95/30

All served with pizza bread



DESSERT

Tiramisu	7.50
Panna Cotta	7.50
Cheesecake	7.50
Dessert of the day	7.50



DRINKS

Still/ Sparkling Water 500ml, 750ml	5.50/6.75
Coca Cola (Classic/Diet/Zero Sugar)	4.50
San Pellegrino (Aranciata/ Limonata)	4.50
Ginger Beer	4.50
Juice	4.50



Please ask for 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.