

STARTERS

Burrata Salad	11.95
Burrata, beetroot, butternut squash, heritage tomatoes, caramelised onions, rocket and a touch of truffle sauce (GF, V)	
Sautéed Mushrooms	11.50
Oyster mushrooms, asparagus, roasted squash, braised fennel (GF, V)	
Polpo & Patate	16.95
Italian style delicious Octopus, Potatoes and Olives salad	
Grilled Scallops	16.95
Scallops, asparagus purée (GF)	
Bresaola Tortelloni	12.95
Dry-cured beef, ricotta cheese, Parmigiano, Lemon zest, Pine Kernels and Rocket	

MAINS

Pan-roasted Sea Bass Fillet	22.95
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	24.95
Homemade 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)
23.95

Tagliatelle	23.95
Handmade, with Yellow Cherry tomato, chives and burrata (V)	
Tortellini	24.95
Homemade Beef filled Tortellini enveloped in a parmesan and saffron cream	

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

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	17.95/30
Grilled Vegetables & Cheese	15.95/25
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	5.50/6.75
500ml, 750ml	
Coca Cola	4.50
(Classic/Diet/Zero Sugar)	
San Pellegrino	4.50
(Aranciata/ Limonata)	
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.