



CICCHETTI

Small dishes which can be shared between friends or perfect option for a starter. All dishes are freshly prepared and will be served when they are ready.

OLIVES 6

Olives, sun blushed tomatoes, garlic, olive oil (GF)(DF)(VE)

ANTIPASTI 14/ 26

Italian cured meats, cheese, and marinated vegetables (GFA)(DFA)

CARCIOFI 11.50

Pan fried artichokes, cauliflower puree, salsa Verde (GF)

BRUSCHETTA AL POMODORO 9.75

Focaccia bruschetta, tomatoes, basil, olive oil and balsamic (GFA,DF,VE)

BURRATA 12

Caramilised Fig, cherry tomatoes, Prosciutto di Parma, pesto (GFA)

ARANCINI 10.50

Risotto balls. Saffron rice, Mozzarella, marinara sauce

RAVIOLI 12.50

Homemade ravioli. Roasted pumpkin and Amaretti in a sage, butter, Parmesan sauce (NUTS)

TAGLIATELLE AL TARTUFO 14.50

Homemade tagliatelle, butter, parmesan sauce, truffle (GFA)

ARGENTINIAN KING PRAWNS 13.50

Garlic, Chilli, white wine, butter sauce (GF, DFA)

CALAMARI FRITTI 11.50

Lightly floured and fried, served with lemon alioli.

CAPELANTE 14.50

Scallops, cauliflower puree, crispy kale, Prosciutto di Parma (GF)

POLPETTE 12.50

Beef meatballs in a rich tomato sauce.

SALSICCE CON PEPERONATA 11

Herb sausage, peppers, onions, in marinara sauce (DF)

CONTORNI

Sauté potatoes (GF)(VE) 6.50

Parmesan chips (GF) 7.50

Zucchini fritti (GF)(VEA) 7.50

Tender-stem broccoli in garlic 7.50

Garlic sautéed spinach, roast pine nuts (GF/DF/VE/NUTS) 7

Asparagus 6.50 + Parma ham for £2

SECONDO PIATTO

LINGUINE AI FRUTTI DI MARE 29.50

Selection of seafood, cherry tomatoes, garlic, white wine (GFA,DF)

SPAGHETTI ALLE VONGOLE 28

Clams, chilli, garlic, white wine, squid ink (GFA,DF)

SPAGHETTI AL PEPERONCINO 20

olive oil, garlic, and chilli (GFA,DF,VE)

SPAGHETTI CARBONARA 26

Pecorino Romano, Parmesan, guanciale, egg yolk (GFA)

PAPPARDELLE DI SALSICCIA 26

Chilli, garlic sausage, tomato sauce, Parmesan, homemade pappardelle (GFA,DFA)

RISOTTO AI FUNGHI 28

wild mushrooms, truffle shavings, Parmesan (GF,VEA)

MELENZANE ALLA PARMIGIANA 26

Baked aubergine in tomato sauce, Mozzarella, Parmesan. Served with a side salad and Parmesan chips. (GF,VEA)

BISTECCA DI MANZO 29.50

Flat iron steak, sautéed garlic spinach, chips, cherry tomatoes and your choice of sauce. (GF,DFA)

FILETTO DI MANZO 38

Beef fillet served with chips, sautéed garlic spinach, cherry tomatoes (GF, DFA)

Choice of Complimentary Sauce:

Red wine jus | Chimichurri | Peppercorn

STEAK ADD ONS

Add 3 Argentinian King Prawns 7.99

Add Lobster Tail 12.95

AGNELLO 34

Rack of lamb, rosemary potatoes, asparagus, red wine jus (GF,DF)

SALTIMBOCCA DI VITELLO 28.50

Veal escallops, prosciutto di Parma, white wine, butter sauce, sauté potatoes, asparagus (GF,DFA)

POLLO ALLA MILANESE 26.50

Herb breaded chicken escalope, Parmesan chips. rocket salad.

POLLO ALLA BOSCAIOLA 28

Chicken in creamy wild mushroom sauce. Served with homemade gnocchi.

POLPO 28

Pan fried octopus, new potatoes, crispy kale, red pepper tomato sauce, salsa verde (GF,DF)

ORATA 28

whole sea bream stuffed with lemon and parsley, rosemary crushed potato's, side salad (GF,DF)

