



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 For one 12 For two 26
Italian cured meats, cheese, and marinated vegetables (GFA)(DFA)

CARCIOFI 11.50
Deep fried artichokes, lemon alioli, salsa Verde (GF)

BRUSCHETTA AL POMODORO 9.75
Focaccia bruschetta, tomatoes, basil, oregano, black pepper, olive oil and balsamic (GFA,DF,VE)

BURRATA 12
Fig, tomatoes, Prosciutto di Parma, pesto (GFA)

ARANCINI 10.50
Risotto balls. Saffron rice, Mozzarella, marinara sauce

RAVIOLI 12.50
Homemade ravioli. Roasted pumpkin, mascarpone and Amaretti in a sage, butter, Parmesan sauce (NUTS)

TAGLIATELLE AL TARTUFO E PARMIGIANO 14.50
Homemade tagliatelle, butter, parmesan sauce, autumn truffle, and black pepper (GFA)

ARGENTINIAN KING PRAWNS 13.50
Garlic, chilli, 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 11
Fennel, garlic sausage, peppers, onions (DF)

CONTORNI

Sauté potatoes (GF)(VE) - 6.50 | Chips with peppers in garlic and olive oil (GF)(VE) - 7 | Zucchini fritti (GF)(VEA) - 7.50 | Tender-stem broccoli in garlic, olive oil 8 | Garlic spinach - (GF/DF/VE)

STEAK SAUCES

Red wine jus | Chimichurri | Peppercorn

SECONDO PIATTO

LINGUINE AI FRUTTI DI MARE 29.50
Selection of seafood, cherry tomato, garlic, white wine sauce (GFA,DF)

SPAGHETTI ALLE VONGOLE 28
Clams, chilli, garlic, white wine, cherry tomatoes (GFA,DF)

SPAGHETTI AGLIO, OLIO E PEPERONCINO 20
olive oil, garlic, and chilli (GFA,DF,VE)

SPAGHETTI CARBONARA. 26
Pecorino Romano, guanciale, egg yolk, black pepper (GFA)

PAPPARDELLE DI SALSICCIA 27.50
Fennel, chilli, garlic sausage, tomato sauce, parmesan, homemade pappardelle (GFA,DFA)

RISOTTO AI FUNGHI. 27.50
wild mushroom, truffle, Parmesan, black pepper (GF,VEA)

MELENZANE ALLA PARMIGIANA. 24
Baked aubergine in tomato sauce, Mozzarella, Parmesan. Served with a side salad (GF,VEA)

BISTECCA ALLA FIORENTINA 38
T-bone steak, sautéed garlic spinach, chips, cherry tomatoes and your choice of sauce. (GF,DFA)

FILETTO DI MANZO & ASTICE 44.95
Beef fillet and lobster tail served with chips, sautéed garlic spinach, cherry tomatoes (GF, DFA)

AGNELLO 32
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, onion, tomato salad.

POLLO ALLA BOSCO.BOSCAIOLA. 28
Chicken in creamy wild mushroom sauce. Served with homemade gnocchi (GF)

POLPO 28
Pan fried octopus, new potatoes, red pepper tomato sauce, salsa verde (GF,DF)

ORATA 28
whole sea bream stuffed with lemon and parsley, olive oil and lemon sauce, rosemary potato's, side salad (GF,DF)