

CICCHETTI

Small dishes which can be shared between friends, 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 and olive oil (DF)
(GF) (V) (VE)

ANTIPASTI £14/26

To share. Italian cured meats, cheese, marinated vegetables

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

FICHI £11

Baked fig stuffed with Taleggio cheese, balsamic and rocket (GF)

POLPETTE 12.50

Beef meatballs in a rich tomato sauce.

KING PRAWNS 13.50

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

CALAMARI FRITTI 11.50

Lightly floured and fried, served with lemon alioli.

PINOT & PASTA £22.00

Pasta with a medium glass of house wine
(soft drink alternative available)

SPAGHETTI BROCCOLI

Tender stem broccoli, garlic, chili, olive oil (GFA)(VE)

.CARBONARA

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

LINGUINE AI FRUTTI DI MARE +£5.50

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

RIGATONI DI SALSICCIA

Italian sausage, garlic, chili, tomato sauce, cream, Parmesan
with Rigatoni pasta (GFA, DFA)

FUNGHI ALFREDO

Homemade pappardelle, mushrooms, porcini mushroom,
cream, butter, Parmesan, black pepper (GFA)

MELANZANE ALLA PARMIGIANA

Baked aubergine, tomato sauce, Mozzarella, Parmesan
(GF)(VEA)

RIGATONI BOLOGNESE

Homemade beef bolognese, Parmesan (GFA)

GAMBERI E CHORIZO + £4.50

Linguine, prawns, chorizo, garlic, tomato sauce,
lemon (GFA, DF)

GNOCCHI

Tomato sauce, Parmesan, Buffalo Mozzarella (VEA)

SPAGHETTI ALLA NERANO

Fried courgetti, Parmesan, Black pepper (VEA, GFA)

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.

SPIGOLA 31

Seabass fillets, lemon, caper butter, garlic spinach, salsa verde, sauté potatoes (GF,DFA)

BISTECCA DI MANZO

29.50

Flat iron steak, sautéed garlic spinach, chips, cherry tomatoes, chimichurri sauce (GF,DFA)

CONTORNI

Sauté potatoes (GF)(DF)(VE) - 6 | Zucchini Fritti (GF)(VEA)(DF) - 7.50 | Parmesan chips (GF) (7 | Tender-stem Broccoli,
garlic & chili (GF)(VEA) 8

