

AVAILABLE

MONDAY TO FRIDAY 5-10PM

SATURDAY AND SUNDAY 12-3PM



SET MENU

2 COURSES £22

3 COURSES £26

STARTER

GARLIC BREAD TOMATO VG

San Marzano Tomato DOP, extra virgin olive oil, fresh garlic and rosemary

ADD SMOKED BURRATA EMULSION £ 2.00

LOBSTER CROQUETTES *Signature dish*

Lobster and potatoes croquettes, coated in Italian beetroot breadcrumbs, fried and served with crab mayonnaise

MUSHROOM ARANCINI V

Sicilian rice balls made with mushroom and Fior di latte mozzarella served with truffle crème fraîched

ANTIPASTO MISTO

A selection of our Italian cured meats and cheeses served with homemade bread

TRUFFLE CROQUETTES V

Truffle and potatoes croquettes, coated in Italian black breadcrumbs, fried and served with truffle and parmesan fondue and grated Grananglona cheese

MUSSELS PICCANTI GFO

Steamed fresh Scottish mussels in a chilli and garlic tomato sauce, finished with spring onions, thyme Italian breadcrumbs, served with homemade focaccia bread.

BRUSCHETTA SMOKED BURRATA V GFO

Homemade toasted ciabatta bread served with smoked burrata, baby broad beans, chilli,

MAINS

RISOTTO PRAWNS AND `NDUJA GFO

Arborio rice cooked in a rich crustacean sauce, Argentinian prawns, fresh chilli and garlic finished with n'duja sausage and fresh Stracciatella cheese

PANCIOTTI ASPARAGI GFO VOA

Spinach panciotti pasta filled with buffalo ricotta and asparagus served with butter sauce and finished with toasted almond flakes and Parmesan shaving

PIZZA BURRATA E `NDUJA

San Marzano Tomato DOP, Fior di latte mozzarella salame Milano, n'duja and whole burrata cheese

SCALOPPINE MILANESE £4 supplement

Pan fried breaded beef fillet medallions, house salad with mustard dressing and a choice of chips or roast potatoes

SEABREAM GFO

Pan fried seabream fillet, with a Mediterranean sauce of Kalamata olives, cherry tomatoes, potatoes, carasau bread, finished with extra virgin olive oil and grating of bottarga "Sardinian caviar" is a delicacy of salted, cured fish roe of the grey mullet"

BRAISED BEEF GNOCCHETTI GFO

Sardinian pasta, tossed in a slow cooked beef, porcini and tomato ragu', finished with shavings of Parmesan cheese

POLLO CACCIATORA GFO

Pan fried breast of chicken served with cacciatora sauce "Basil and tomato sauce, cheery tomatoes, mushroom, Kalamata olives and potatoes

HOMEMADE DESSERT

TIRAMISU V

Homemade traditional recipe with savoiardi biscuits, coffee, mascarpone, cocoa and amaretto liqueur

ICE CREAM AND SORBET GFO VOA

Vanilla • Strawberry • Mango
Salted Caramel • Chocolate • Lemon
3 SCOOPS - SERVED WITH WAFER ROLL

LEMON AND RASPBERRY CHEESECAKE V

Baked lemon and raspberry cheesecake served with raspberry compote

PANNA COTTA GINGER E MANGO GFO

Homemade ginger panna cotta served with fresh mango, mango puree and crushed almond biscuit finished with fresh lime zest

V VEGETARIAN | VG VEGAN | VOA VEGAN OPTION AVAILABLE | GFO GLUTEN FREE OPTION

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes.