

2 COURSES £26

3 COURSES £32

STARTER

GARLIC BREAD CHEESE AND TOMATO **VOA**

San Marzano Tomato DOP, fior di latte cheese, extra virgin olive oil, fresh garlic and rosemary

CALAMARI FRITTI

Deep fried crispy squid rings served with garlic mayonnaise

ARANCINI GOAT **V**

Homemade rice balls filled with spinach, goat cheese, served with green pesto (nuts free)

LOBSTER SOUP **GFO**

Lobster and prawn meat in a crustacean creamy sauce, with Sardinian black fregola, served with homemade focaccia bread

TRUFFLE CROQUETTES **V**

Truffle and potato croquettes, coated in Italian black breadcrumbs, fried and served with truffle and parmesan fondue and grated Grana Padano cheese

RAVIOLI ZUCCA **V**

served with butter, toasted hazelnuts, deep fried sage and Grana Padano shaving

ANTIPASTO MISTO **GFO**

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

CREAMY MUSSELS **GFO**

Steamed fresh Scottish mussels in a creamy white wine and garlic sauce with homemade focaccia bread.

BRUSCHETTA MUSHROOM **V GFO**

Toasted homemade ciabatta bread, mixed mushroom, garlic creamy sauce and truffle oil.

CARPACCIO **GFO**

28 day dry aged beef fillet, served with rocket, Grana Padano shaving and truffle vinaigrette.

MAINS

RISOTTO PRAWNS AND 'NDUJA **GFO**

Arborio rice cooked in a rich crustacean sauce, Argentinian prawns, chilli, garlic, 'nduja sausage and stracciatella cheese

MUSHROOM HALFMOON **VOA**

Tomato dough filled with mushroom, vegan feta and parmesan cheese, garlic, parsley and extra virgin olive oil, served with truffle butter and fresh mushroom

POLLO CACCIATORA **GFO**

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

SIRLOIN 8OZ **GFO** £5 supplement

Chargrilled 28 day dry aged Sirloin steak served with peppercorn sauce and skin on fries

SCALOPPINE 'NDUJA **GFO** £5 supplement

Pan fried beef fillet medallions, served on a bed of spinach, pecorino cheese sauce, spicy 'nduja sausage, crushed chilli peanuts

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 grated bottarga

MAFALDE PRAWNS **GFO**

Fresh mafalde pasta served with Argentinian prawns, courgette, chilli, garlic and lemon butter

BRAISED BEEF **GFO**

Strozzapreti pasta, tossed in a slow cooked beef, porcini and tomato ragu', finished with Grana Padano shavings

PIZZA PARMA HAM AND BUFALO **VOA**

San Marzano Tomato DOP, Fior di latte mozzarella, Parma ham, pearls of buffalo mozzarella

PIZZA TRUFFLE AND CAPOCOLLO **VOA**

White base, smoked provola cheese, truffle paste, mixed mushroom, capocollo cured meat, Grana Padano shaving

HOMEMADE DESSERT

TIRAMISU **V**

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

TORTA CAPRESE **V GFO**

Warm almond & chocolate cake, white chocolate ice cream.

FRANGELICO PARFAIT **V GFO**

Frangelico liqueur and hazelnut creamy parfait served with chocolate sauce and hazelnut praline

LIMONCELLO CHEESECAKE **V**

Baked limoncello cheesecake served with strawberry compote

PANNA COTTA **GFO**

Homemade panna cotta served with italian cherries and crushed almond biscuit

ICE CREAM AND SORBET **GFO VOA**

Vanilla • Salted Caramel • Chocolate • Lemon
3 SCOOPS | SERVED WITH WAFER ROLL

MON TO THU 5-10PM | FRY 5 TO 7PM | SAT 12 TO 5PM | SUN 12-9PM

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