

MONDAY TO FRIDAY 5-10PM
SATURDAY 12-5PM
SUNDAY 12-8PM



2 COURSES £25

3 COURSES £30

STARTER

GARLIC BREAD TOMATO **VG**

San Marzano Tomato DOP, extra virgin olive oil, fresh garlic and rosemary **ADD FIOR DI LATTE CHEESE (£2.00)**

CALAMARI FRITTI

Deep fried crispy squid rings served with garlic mayonnaise

ARANCINI PEPPERS **V**

Homemade rice balls filled with peppers and mozzarella cheese, served with pepolata sauce.

RAVIOLI SAFFRON **VOA**

Homemade ravioli filled with ricotta cheese and saffron served with butter, toasted hazelnuts, deep fried sage and parmesan shaving

TRUFFLE CROQUETTES **V**

Truffle and potatoes croquettes, fried and served with truffle and parmesan fondue and grated Grana cheese

CREAMY MUSSELS **GFO**

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

BRUSCHETTA **V GFO**

Tosted homemade ciabatta bread served with fior di latte cheese, cherry tomato and rocket pesto.

ANTIPASTO MISTO

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

MAINS

PEAS AND 'NDUJA **GFO**

Arborio rice served with fresh peas, pea purée, 'nduja and fresh stracciatella cheese
VOA WITH TENDERSTEM BROCCOLI

POLLO MILANESE

Breaded chicken breast served with skin on fries and mixed salad

PIZZA MEDITERRANEA **VOA**

San Marzano tomato DOP, fior di latte mozzarella, grilled vegetables (aubergine, courgette and peppers)

SCALOPPINE 'NDUJA **£5 supplement**

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

MAFALDE PRAWNS

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

SEABASS **GFO**

Pan fried seabass 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 **GFO**

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

MUSHROOM HALFMOON **VOA**

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

PIZZA SARDA **GFO**

San Marzano tomato DOP, fior di latte mozzarella, artisan Sardinian sausages, kalamata olives and grated Sardinian pecorino cheese

3.50

SKIN ON FRIES - HOUSE SALAD - ROAST POTATOES

HOMEMADE DESSERT

TIRAMISU **V**

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

ICE CREAM AND SORBET **GFO VOA**

Vanilla • Salted caramel • Chocolate • Peach • Italian cherry **3 SCOOPS - SERVED WITH WAFER ROLL**

LIMONCELLO CHEESECAKE **V**

Baked limoncello cheesecake served with Italian cherries

PANNA COTTA **GFO**

Homemade panna cotta served with mango purée and fresh mango and crushed almond biscuits

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.