7.00

PANE ALL'AGLIO VG

tapenade on the side

Pizza Garlic Bread Tomato

ADD FIOR DI LATTE CHEESE £ 2.50

Homemade focaccia served with olive

HOMEMADE FOCACCIA VG

OLIVES VG GFO Marinated Nocellara olives	6.00	HOMEMADE FO Homemade focacc tapenade on the si
	PINSA ROMANA VOA 7.00 Pizza dough garlic bread with garlic butter ADD PARMA HAM £ 3.00	
STARTER		R
PRAWNS AND COURGETTE G Succulent prawns sauté with chilli, lemon butter, courgette and ciabat	garlic,	PEAS AND `NDU. Arborio rice served purée, 'nduja and fro VOA WITH TENDERS
CALAMARI FRITTI Deep fried crispy squid rings served mayonnaise	12.00 with garlic	SALMON AND PF Arborio rice, smoke butter, rocket and lo
BRUSCHETTA PARMA HAM V Toasted homemade ciabatta bread s fior di latte mozzarella, cherry tom Parma ham and rocket pesto	served with	HOMEMAD  DUCK GFO Signatu
ARANCINI PEPPERS V Homemade rice balls filled with pep mozzarella cheese, served with pepo		Fresh mafalde pasta kalamata olives, che and Grana Padano s
CREAMY MUSSELS GFO Steamed fresh Scottish mussels in a white wine and garlic sauce with hor	13.50 creamy	PRAWNS AND SW Mafalde pasta serve dice, cherry tomator lemon butter
Focaccia bread  PIZZETTA BURRATA V Signature  Whole burrata served on a pizza bas tomato sauce, rocket and cherry tor	e with	BRAISED BEEF G Malloreddus pasta, t beef, porcini and too Grana Padano shavii
ANTIPASTO DI TERRA GFO A selection of our Italian cured mea cheeses (3 of each) served with Sare		Mezze maniche past chilly, garlic, shellfis prawns meat EXTRA
and Nocellara olives		HOMEM
TUNA CARPACCIO GFO Saku tuna served with fennel, smoke cheese and fresh mango  DUCK SALAD GFO	15.00 ed burrata	MUSHROOM HAI Filled with mushroo parmesan cheese, ga virgin olive oil, serve
Crispy shredded duck, rocket, fenne gem, spring onion, fresh mango, ma and pomegranate glaze		MONKFISH PACI Homemade ravioli, f monkfish, served wit shellfish sauce, praw
ALL OUR BASTA DISHES ARE AVAI	I ARIF AS QUIEN	tomatoes

GLUTEN FREE OPTION - FUSILLI PASTA

BREAD SELECTIONS VG

Selection of three types of Italian bread

served with rocket pesto (nut free)

## RISOTTO PEAS AND `NDUJA GFO

9.50

7.00

17.00

Arborio rice served with fresh peas, pea purée, 'nduja and fresh stracciatella cheese **VOA WITH TENDERSTEM BROCCOLI** SALMON AND PRAWNS GFO 19.00 Arborio rice, smoked salmon, prawns, chives butter, rocket and lemon oil

## **HOMEMADE FRESH PASTA**

DUCK GFO Signature dish 18.50 Fresh mafalde pasta, served with duck meat, kalamata olives, cherry tomatoes, spring onion and Grana Padano shaving PRAWNS AND SWORDFISH GFO 20.00 Mafalde pasta served with prawns, swordfish dice, cherry tomatoes, chilli, garlic, chives and lemon butter BRAISED BEEF GFO 17.50 Malloreddus pasta, tossed in a slow cooked beef, porcini and tomato ragu', finished with Grana Padano shavings

LOBSTER GFO 6 25.00 Mezze maniche pasta served with half lobster, chilly, garlic, shellfish tomato sauce and prawns meat EXTRA HALF LOBSTER £12.00

## HOMEMADE RAVIOLI

MUSHROOM HALFMOON VOA 18.00 Filled with mushroom, vegan feta and parmesan cheese, garlic, parsley and extra virgin olive oil, served with truffle butter and fresh mushroom

MONKFISH PACIOTTI Handmade 23.00 Homemade ravioli, filled with prawns and monkfish, served with chilli, garlic butter, shellfish sauce, prawns meat and cherry tomatoes

tomato sauce, chilli and garlic SWORDFISH GFO Grilled swordfish served with tenderstem broccoli, asparagus and salmoriglio sauce LAMB CHOPS GFO Grilled lamb chops served with mediterranean vegetables, roasted potatoes and rocket pesto SCALOPPINE SALTIMBOCCA GFO Fillet medallions, served with Parma ham, sage, lemon butter, marsala wine and spinach POLLO CACCIATORA GFO Pan fried chicken supreme served with cacciatora sauce "Basil and tomato sauce, cherry tomatoes, mushroom, Kalamata olives and potatoes" **STEAKS ANGUS & HEREFORD** Our prime quality steaks are 28 days matured and dry aged on the bone for seven days for a fuller flavour FILLET (8oz) GFO RIBEYE (10oz) GFO baby gem TRUFFLE FRIES SKIN ON FRIES V

SAUCES 3.00 PEPPERCORN · PECORINO CHEESE · GARLIC BUTTER ALL OF OUR STEAKS COME WITH FRIES AND **BALSAMIC ROCKET AND PARMESAN** TRUFFLE FRIES + £2.00 SIDES BROCCOLETTI VOA GFO 6.00 Tenderstem broccoli, fresh chilli, garlic butter PATATE ARROSTO VG GFO 5.00 Rosemary roasted potatoes ADD 'NDUJA (£ 1.50) HOUSE SALAD VG GFO 5.00 Cherry tomatoes, cucumber, rocket and 6.00 Served with parmesan and truffle oil 5.00 COURGETTE FRIES VG 5.50 ROCKET AND PARMESAN GFO 5.00 SPINACH VG GFO 5.00

MAINS

25.00

23.00

24.00

23.00

20.00

32.00

28.00

SEABASS FRUTTI DI MARE GFO

prawns, mussels, focaccia bread, shellfish

Pan fried fillet of seabass, served with squid,

12.50 MARGHERITA VOA San Marzano tomato DOP, fior di latte mozzarella, fresh basil

PICCANTE 15.00 San Marzano tomato DOP, fior di latte mozzarella, spianata calabrese, smoked burrata cheese, sweet and sour red onion, spicy 'nduja honey

SMOKED SALMON 15.00 San Marzano tomato DOP, fior di latte mozzarella, Scottish smoked salmon, spinach and smoked burrata cheese

MEDITERRANEAN VOA 14.50 San Marzano tomato DOP, fior di latte mozzarella, grilled vegetables "aubergine, courgette and peppers"

17.00

17.00

PIZZA CARBONARA White base fior di latte mozzarella, dried aged pancetta, egg yolk, black pepper and pecorino Romano cheese

ASPARAGUS AND PARMA HAM 16.00 San Marzano tomato DOP, fior di latte mozzarella, asparagus, Parma ham and stracciatella cheese

CALZONE 4 SALAMI San Marzano tomato DOP, fior di latte mozzarella, salame Milano, salame Napoli, 'nduja and spianata calabrese

PARMA HAM AND BURRATA San Marzano tomato DOP, fior di latte mozzarella,

EXTRA TOMATO SAUCE ON THE SIDE (£ 1.00)

Parma ham and whole burrata cheese

grated Sardinian pecorino cheese

15.00 San Marzano tomato DOP, fior di latte mozzarella, artisan Sardinian sausages, kalamata olives and



ALL OF OUR PIZZAS ARE AVAILABLE WITH VEGAN CHEESE

GLUTEN FREE PIZZA AVAILABLE

## **ALLERGENS**



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.



V vegetarian • VG vegan • VOA vegan option available • GFO gluten free option