

2 COURSES £27.95

3 COURSES £33.95

STARTERS

GARLIC BREAD TOMATO AND STRACCIATELLA **VG**
San Marzano Tomato DOP, extra virgin olive oil, fresh garlic and rosemary and fresh Stracciatella cheese

CALAMARI FRITTI

Deep fried crispy squid rings served with garlic mayonnaise

ARANCINI 'NDUJA

Homemade rice balls filled with spicy 'nduja, mozzarella, served with 'nduja mayonnaise

LOBSTER SOUP

GFO
Lobster and prawn meat in a crustacean creamy sauce, with Sardinian fregola pasta, 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

RAVIOLI ZUCCA

VOA
Filled with butternuts squash, served with butter, toasted hazelnuts, fried sage and Grana shaving

ANTIPASTO MISTO

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

MUSSELS CREAMY

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, creamy garlic sauce and truffle oil.

CARPACCIO

GFO
28 day dry aged beef fillet, served with truffle honey, parsnips crisp, rocket and parmesan.

MAINS

SEAFOOD FREGOLA

GFO
Homemade fregola pasta served in a rich seafood sauce, squid, prawns, mussels and baby octopus

ASPARAGUS PANCIOTTI

VOA
Spinach panciotti pasta filled with buffalo ricotta & asparagus, butter sauce, toasted almond and Grana Padano

CREAMY TRUFFLE CHICKEN

GFO
Pan-fried chicken supreme, mushroom, roasted potatoes, creamy truffle sauce

SIRLOIN 8OZ

GFO £6 supplement
Chargrilled 28 day dry-aged Sirloin steak served with peppercorn sauce, rocket and parmesan

MAFALDE PRAWNS

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

SALMONE ZUCCA

GFO
Pan-fried Scottish Salmon fillet served with thyme & garlic butternut squash, crispy Parma ham and smoked burrata

BRAISED BEEF

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

PIZZA PARMA HAM AND BURRATA

VOA
San Marzano Tomato DOP, Fior di latte mozzarella, Parma ham and whole burrata

SCALOPPINE 'NDUJA

GFO £4 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

PIZZA BEEF FILLET

White base fior di latte mozzarella, beef fillet strips, semi-dried tomatoes, rocket and Parmesan

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

TORTA CAPRESE

V GFO
Warm almond & chocolate cake, Corn flakes ice cream

ICE CREAM AND SORBET

GFO VOA
Vanilla • Salted Caramel • Chocolate • Watermelon
3 SCOOPS | SERVED WITH WAFER ROLL

PISTACCHIO CHEESECAKE

V
Baked cheesecake served with white chocolate sauce and crushed pistachios

PANNA COTTA

GFO
Homemade panna cotta served with balsamic poached peach and crushed almond biscuit

VANILLA PARFAIT

V GFO
Creamy vanilla parfait served with forest fruits, wafer roll

AVAILABLE

MON TO THU 5-10PM | FRIDAY 5-7PM | SATURDAY 12-5PM | SUNDAY 12-8PM

NOT AVAILABLE CHRISTMAS EVE - NEW YEARS EVE

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.