

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



2 COURSES £25.95

3 COURSES £30.95

STARTERS

GARLIC BREAD TOMATO VG GFO

San Marzano Tomato DOP, extra virgin olive oil, fresh garlic and rosemary **ADD STRACCIATELLA CHEESE (£ 2.50)**

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

RAVIOLI SAFFRON V

Homemade saffron ravioli served with butter, toasted hazelnuts, fried sage and Grana Padano shaving

TRUFFLE CROQUETTES V

Truffle and potatoes croquettes, coated in homemade black breadcrumbs, fried and served with truffle and parmesan fondue and grated Grana Padano

CREAMY MUSSELS GFO

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

MUSHROOM BRUSCHETTA V GFO

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

ANTIPASTO MISTO GFO

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

MAINS

PEAS AND PARMA HAM GFO

Arborio rice, creamy pea sauce, peas, Parma ham and smoked burrata cheese

VOA WITH TENDERSTEM BROCCOLI

PANCIOTTI ASPARAGUS V

Spinach panciotti filled with buffalo ricotta & asparagus, butter sauce, toasted almond & Grana

VOA WITH MUSHROOM RAVIOLI

PIZZA PARMIGIANA V

San Marzano tomato DOP, fior di latte mozzarella, aubergine parmigiana and stracciatella cheese

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 GFO

Fresh mafalde pasta served with 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 grated bottarga (known as Sardinian caviar, a delicacy of salted, cured fish roe of the grey mullet).

BRAISED BEEF GFO

Malloredus pasta tossed in a slow cooked beef, porcini and tomato ragù, finished with shavings of Grana cheese

POLLO CACCIATORA GFO

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

PIZZA SARDA

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

3.50
SKIN ON FRIES - HOUSE SALAD - ROAST POTATOES

HOMEMADE DESSERTS

TIRAMISU V

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

ICE CREAM AND SORBET GFO VOA

Vanilla • Salted Caramel • Chocolate • Watermelon • Cherry **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

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.