

| APPETIZERS                                                                                                                        |                    |       |
|-----------------------------------------------------------------------------------------------------------------------------------|--------------------|-------|
| BREAD SELECTIONS                                                                                                                  | VG                 | 7.00  |
| Three types of Italian bread served with olive tapenade on the side                                                               |                    |       |
| OLIVES                                                                                                                            | VG GFO             | 6.00  |
| Marinated Nocellara olives                                                                                                        |                    |       |
| STARTERS                                                                                                                          |                    |       |
| CRAB BRUSCHETTA                                                                                                                   | GFO                | 14.00 |
| Toasted ciabatta bread, crab mayonnaise fresh fennel, marinated red snow crab                                                     |                    |       |
| CALAMARI FRITTI                                                                                                                   |                    | 12.00 |
| Deep fried crispy squid rings served with garlic mayonnaise                                                                       |                    |       |
| MUSHROOM BRUSCHETTA                                                                                                               | V GFO              | 12.00 |
| Toasted homemade ciabatta bread, mixed mushroom, creamy garlic sauce and truffle oil.                                             |                    |       |
| ARANCINI ‘NDUJA                                                                                                                   |                    | 11.00 |
| Homemade rice balls filled with spicy ‘nduja, mozzarella, served with ‘nduja mayonnaise                                           |                    |       |
| CREAMY MUSSELS                                                                                                                    | GFO                | 13.50 |
| Steamed fresh Scottish mussels in a creamy white wine and garlic sauce with homemade focaccia bread                               |                    |       |
| PIZZETTA BURRATA                                                                                                                  | V Signature dish   | 12.00 |
| Whole burrata served on a pizza base with tomato sauce, rocket and cherry tomatoes ADD ‘NDUJA £ 1.50                              |                    |       |
| ANTIPIASTO DI TERRA                                                                                                               | GFO                | 13.50 |
| A selection of our Italian cured meats and cheeses (3 of each) served with Sardinian bread and Nocellara olives                   |                    |       |
| LOBSTER SOUP                                                                                                                      | GFO Signature dish | 15.00 |
| Lobster and prawn meat, crustacean creamy sauce, Sardinian fregola pasta, served with homemade focaccia bread                     |                    |       |
| PEACH AND PARMA HAM SALAD                                                                                                         | GFO                | 13.50 |
| Baby gem, rocket, Parma ham, poached balsamic peaches, smoked burrata cheese and walnuts.                                         |                    |       |
| TRUFFLE CROQUETTES                                                                                                                | V                  | 12.00 |
| Truffle and potato croquettes, coated in homemade black breadcrumbs, served in a truffle and Parmesan fondue, grated Grana Padano |                    |       |

|                                                                      |    |      |
|----------------------------------------------------------------------|----|------|
| PANE ALL’AGLIO                                                       | VG | 9.50 |
| Pizza garlic bread with tomato ADD FRESH STRACCIATELLA CHEESE £ 2.50 |    |      |
| HOMEMADE FOCACCIA                                                    | VG | 7.00 |
| Homemade focaccia with olive tapenade on the side                    |    |      |

| RISOTTO AND FREGOLA                                                                                        |     |       |
|------------------------------------------------------------------------------------------------------------|-----|-------|
| PEAS AND PARMA HAM                                                                                         | GFO | 17.50 |
| Arborio rice served with peas, pea purée, Parma ham and smoked burrata cheese VOA WITH TENDERSTEM BROCCOLI |     |       |
| SEAFOOD FREGOLA                                                                                            | GFO | 20.00 |
| Homemade fregola pasta served in a rich seafood sauce, squid, prawns, mussels and baby octopus             |     |       |

| HOMEMADE FRESH PASTA                                                                                          |                    |       |
|---------------------------------------------------------------------------------------------------------------|--------------------|-------|
| DUCK                                                                                                          | GFO Signature dish | 18.50 |
| Mafalde pasta, served with duck meat, kalamata olives, cherry tomatoes, spring onion and Grana Padano shaving |                    |       |
| PRAWNS AND COURGETTE                                                                                          | GFO                | 19.00 |
| Mafalde pasta served with prawns, courgette, chilli, garlic and lemon butter                                  |                    |       |
| BRAISED BEEF                                                                                                  | GFO                | 18.00 |
| Malloreddus pasta, tossed in a slow cooked beef, porcini and tomato ragù, finished with Grana Padano shavings |                    |       |

|                                                                                                                               |     |       |
|-------------------------------------------------------------------------------------------------------------------------------|-----|-------|
| LOBSTER                                                                                                                       | GFO | 25.00 |
| Mezze maniche pasta served with half lobster, chilli, garlic, shellfish tomato sauce and prawn meat EXTRA HALF LOBSTER £15.00 |     |       |
| CRAB AND SCALLOPS                                                                                                             | GFO | 21.00 |
| Tonnarello pasta served with asparagus, red snow crab, queen scallops, spring onion, garlic butter, crushed taralli           |     |       |

| HOMEMADE FILLED PASTA                                                                                                                  |          |       |
|----------------------------------------------------------------------------------------------------------------------------------------|----------|-------|
| ASPARAGUS PANCIOTTI                                                                                                                    |          | 18.00 |
| Spinach panciotti pasta filled with buffalo ricotta & asparagus, butter sauce, toasted almond & Grana Padano VOA WITH MUSHROOM RAVIOLI |          |       |
| LOBSTER TORTELLI                                                                                                                       | Handmade | 23.00 |
| Black tortelli filled with lobster served with creamy crustacean sauce, prawns, chilli and garlic                                      |          |       |



ALL OUR PASTA DISHES AVAILABLE AS A GLUTEN-FREE OPTION | FUSILLI PASTA

| MAINS                                                                                                                   |       |       |
|-------------------------------------------------------------------------------------------------------------------------|-------|-------|
| SEABASS FRUTTI DI MARE                                                                                                  | GFO   | 25.00 |
| Pan-fried sea bass fillet, prawns, squid, mussels, baby octopus, ciabatta bread, shellfish tomato sauce, chilli, garlic |       |       |
| SALMON AND SAFFRON                                                                                                      | GFO   | 23.00 |
| Scottish salmon fillet served with mussels, spinach, creamy saffron sauce                                               |       |       |
| LOBSTER                                                                                                                 | GFO   | 35.00 |
| 12 oz oven-baked whole lobster, served with garlic butter and fries                                                     |       |       |
| LAMB CHOPS                                                                                                              | GFO   | 24.00 |
| Grilled lamb chops served with roasted potatoes, ‘nduja butter, smoked burrata and parsnip crisps                       |       |       |
| DUCK LEGS                                                                                                               | GFO   | 22.00 |
| Slow-cooked duck legs, sautéed spinach and poached balsamic peaches.                                                    |       |       |
| CREAMY TRUFFLE CHICKEN                                                                                                  | GFO   | 20.00 |
| Pan-fried chicken supreme, mushroom, roasted potatoes, creamy truffle sauce.                                            |       |       |
| AUBERGINE PARMIGIANA                                                                                                    | V GFO | 18.00 |
| Aubergine basket filled with diced aubergine, Parmesan, mozzarella, tomato sauce, served with salad and focaccia        |       |       |

| STEAKS                                                                   |  |       |
|--------------------------------------------------------------------------|--|-------|
| ANGUS & HEREFORD                                                         |  |       |
| 28 days matured and dry-aged on the bone for 7 days for a fuller flavour |  |       |
| FILLET (8oz)                                                             |  | 33.00 |
| RIBEYE (10oz)                                                            |  | 29.00 |
| SERVED WITH FRIES AND ROCKET AND PARMESAN                                |  |       |
| TRUFFLE FRIES +£ 2.00                                                    |  |       |
| SAUCES 3.00                                                              |  |       |
| PEPPERCORN • GORGONZOLA CHEESE • GARLIC BUTTER                           |  |       |

| SIDES                                            |         |      |
|--------------------------------------------------|---------|------|
| BROCCOLETTI                                      | VOA GFO | 6.00 |
| Tenderstem broccoli, fresh chilli, garlic butter |         |      |
| HOUSE SALAD                                      | VG GFO  | 5.00 |
| Cherry tomatoes, cucumber, rocket, baby gem      |         |      |
| ROASTED POTATOES                                 | VG GFO  | 5.00 |
| TRUFFLE FRIES                                    | V       | 6.00 |
| SKIN ON FRIES                                    | V       | 5.00 |
| COURGETTE FRIES                                  | VG      | 5.50 |
| ROCKET AND PARMESAN                              | V GFO   | 5.50 |
| SPINACH                                          | VG GFO  | 5.00 |

| PIZZA                                                                                                                                               |     |       |
|-----------------------------------------------------------------------------------------------------------------------------------------------------|-----|-------|
| MARGHERITA                                                                                                                                          | VOA | 13.00 |
| 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 & sour red onion, spicy ‘nduja honey             |     |       |
| BEEF FILLET                                                                                                                                         |     | 17.00 |
| White base fior di latte mozzarella, beef fillet strips, semi-dried tomatoes, rocket and parmesan.                                                  |     |       |
| PISTACCHI E MORTADELLA                                                                                                                              |     | 16.00 |
| White base fior di latte mozzarella, mortadella, pistachios, smoked burrata and truffle oil                                                         |     |       |
| PARMIGIANA E STRACCIATELLA                                                                                                                          | V   | 15.00 |
| San Marzano tomato DOP, fior di latte mozzarella, aubergine parmigiana and stracciatella cheese                                                     |     |       |
| PANCETTA E GORGONZOLA                                                                                                                               |     | 16.00 |
| San Marzano tomato DOP, fior di latte mozzarella, dry-aged pancetta, gorgonzola cheese and roasted potatoes.                                        |     |       |
| CALZONE 4 SALAMI                                                                                                                                    |     | 16.00 |
| San Marzano tomato DOP, fior di latte mozzarella, salame Milano, salame Napoli, ‘nduja and spianata calabrese EXTRA TOMATO SAUCE ON THE SIDE £ 1.00 |     |       |
| PARMA HAM AND BURRATA                                                                                                                               |     | 17.00 |
| San Marzano tomato DOP, fior di latte mozzarella, Parma ham whole burrata                                                                           |     |       |
| SARDA                                                                                                                                               |     | 15.00 |
| San Marzano tomato DOP, fior di latte mozzarella, fresh sausages, kalamata olives and grated Sardinian pecorino cheese                              |     |       |



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