

A LA CARTE

AVAILABLE ALL DAY

- APERITIVI -

Mixed Marinated Olives	4.9	(Upgrade to nocellara olives +2)
Freshly baked bread with olive oil and balsamic glaze	5.9	
Marinated mozzarelline with bread	6.9	
Cheese Board	13.9	(Goat's, Gorgonzola, Cheddar, Accompaniments)
Meat Board	16.9	(Mortadella, Salami, Prosciutto Crudo, Focaccia)
Mixed Board	23.90	(A combination of the cheese & meat boards)

STARTER

Soup Of The Day

Please ask a member of staff

Arancini (v)

Deep fried risotto balls, with spinach, ricotta and smoked provolone, served on a creamy red pepper dip 7.9

Bruschetta (v) / (vg)

Toasted sourdough bread, chopped red onions, pomodorini, marinated in olive oil, garlic, basil, topped with balsamic glaze 9.9

Chicken wings

Garlic & herb chicken wings, in a chipotle-honey sauce, topped with sesame seeds & chives 10.9

Parmigiana di Melanzane (v)

Layered aubergines, buffalo mozzarella, tomato sauce, parmesan 9.9

Truffled Mushrooms (v)

Sautéed mushrooms in butter, garlic, parsley, chilli, truffle, white wine 10.9

Burrata (v) (gf)

Fresh burrata, on a bed of rocket salad, red onions, pomodorini, sundried tomatoes and truffle dressing 11.9

Calamari e Zucchine Fritti

Deep fried baby squids and zucchini served with tartare sauce 13.9

King Prawns

Pan seared, butterflied king prawns, in a garlic, chilli, pomodorini, parsley and white wine sauce 14.9

FISH

Cod

Pan seared cod fillet with a garlic and lemon dressing, served with sautéed spinach and grilled zucchini 19.9

Salmon

Pan seared salmon fillet, served with mashed potatoes and a creamy saffron sauce to top 20.9

Sea Bass

Pan seared sea bass fillet served with green beans and a creamy white wine sauce to top 20.9

Tuna Steak

Sesame crusted and pan seared tuna steak, served medium rare, with a pea puree and glazed baby carrots 25.5

SIDES

Skin on fries 4.9

Sweet potato fries 6.9

Creamy mashed potatoes 4.9 (Upgrade to truffled creamy mash +2)

Green beans in garlic and seasoning 4.9

Roasted potatoes in garlic and seasoning 4.9

Broccoli florets in garlic and seasoning 4.9

Sautéed spinach in garlic and seasoning 5.9

Rocket salad; rocket, pomodorini, parmesan, olive oil, balsamic glaze 6.9

PASTA

Vegan / gluten free available on request.

Penne Arrabbiata

Penne pasta, garlic, chilli, basil, tomato sauce, parmesan 13.9

Cacio e Pepe Spaghetti

Creamy spaghetti, parmesan, pepper and garlic 14.9

Gnocchi ai Quattro Formaggi | Tomato & Basil (v)

Italian potato gnocchi, in a four cheese and walnut cream sauce, or in a tomato and basil sauce 15.5

Pollo e Pesto Penne

Penne pasta, chicken and parmesan, in a creamy basil pesto sauce 17.9

Tagliatelle Casalinga

Tagliatelle pasta, chicken, smoked bacon, chilli, garlic, white wine, creamy tomato sauce 17.9

Fettuccine al Ragù di Manzo

Fettuccine pasta, braised pulled beef short-rib ragù, with carrots, celery and tomato sauce 18.5

Fettuccine alla Scozzese

Fettuccine pasta, smoked salmon, king prawns, white wine, Italian seasoning, creamy tomato sauce 18.9

Linguine ai Gamberoni

Linguine pasta, butterflied king prawns in a garlic, chilli, white wine and tomato sauce 21.9

Lobster Linguine

1/2 lobster, linguine pasta, prawns, garlic, and chilli, in a tomato sauce 31.9
(Upgrade to full lobster +14.9)

RISOTTO

Asparagus & Mushroom Risotto (v)

Arborio rice, asparagus, mushrooms, truffle seasoning, mascarpone, garlic, chilli and parsley 17.5

Risotto con Pancetta e Piselli

Risotto with arborio rice, smoked pancetta, garden peas, parmesan, chilli and garlic 17.5

Risotto alla Pescatora

Seafood risotto with arborio rice, king prawns, baby squid, chilli, garlic and tomato sauce 19.5

MEAT

Pollo con Funghi e Asparaghi

Chicken breast, topped with a mushroom and asparagus cream sauce, and served with roasted potatoes 18.9

Fegato alla Veneziana

Calf's liver, sautéed onions with garlic and madeira wine, served with creamy mashed potatoes 20.9

Lamb Chops

Three lamb chops served medium rare, with creamy mashed potatoes and a herb & mint gremolata 23.5

Steak Tagliata

10 oz Flame grilled sirloin steak with rosemary sea salt, rocket salad and sauce of choice 31.9

Ribeye Bistecca

10oz Flame grilled ribeye steak with rosemary sea salt, served with skin on fries & sauce of choice 35.9

- SAUCES -

+2.5 Peppercorn | Mushroom | Blue Cheese | Gremolata

Browned Sage Butter | Nduja Butter | Garlic & Herb Butter

If you wish to omit any ingredients from a dish, please speak to a member of staff, who will inform the kitchen accordingly. While we are able to accommodate most requests, some alterations may not be possible due to the way certain dishes are prepared.