

ANTIPASTI

Nibbles

Ciotola di Olive 5.50 (V) VG* DF GF
Marinated Sicilian Nocellara olives

Bruschetta di Napoli 9 (V) VG DF GF*
Tomatoes marinated in EVO, fresh basil
garlic, crusty homemade bread

Pane con Aglio e Mozzarella 10 (V)
Homemade flat bread, garlic & mozzarella cheese

Pane e Burro 9 (V) VG* GF* DF
Homemade foccacia & ciabatta
basil butter, EVO oil, balsamic vinegar

Sfoglia 9
Tomato sauce & parmesan cheese on a puff pastry twist
goat's cheese cream & pesto sauce

PER COMINCIARE

Starters

Nonna's Arancinetti 12
Homemade rice balls fried
Please ask to find out today's Arancinetti

Anatra Affumicata 14 GF* DF*
Smoked orange duck breast, figs, raisins
white cabbage & balsamic salad

Fegato alla Veneziana 11.20 DF GF*
Lamb liver cooked in red wine, shallots
cherry tomatoes, homemade bread

Burrata 13 GF (V)
Burrata cheese, tomato and watermelon
lime and balsamic vinegar dressing

Crostini ai Funghi 11 GF* (V)
Toasted ciabatta bread with a selection
of seasonal mushrooms, garlic,
sage, lemon and ricotta cheese

Capesante 16 GF*
Pan roasted Scallops, pea pure and mint
pancetta crisps

Granchio 12.50 GF* DF
White crab, lime marinated, crusty bread
tomato & basil coulis, rocket leaves

Calamari Fritti 11.50 DF* GF*
Crisp and tender squid coated in semolina
flour, herbs, chilli, garlic, tartar sauce

Gamberi Piccanti 12 GF* DF*
Pan fried king prawns in white wine
chili-garlic sauce, homemade crusty bread

Cozze 11 GF* DF*
Fresh mussels pan fried with prosecco
shallots white wine sauce, parsley, chili-garlic
homemade ciabatta bread

Allergies and Intolerances

If you have a food allergy or dietary requirements, please inform our staff before ordering
We will do our best to accommodate your needs, but we cannot guarantee a completely allergen-free environment



v - vegetarian

v* - vegetarian available on request

vg - vegan

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10% Optional Service charge will be added to parties of 7 or more

PRIMI

PASTA

Paccheri con Capesante 22 GF* DF*

Paccheri pasta, scallops, fresh calamari
crushed chili, samphire

Lasagne 18

Layers of pasta, minced beef bolognese
Parmesan, herbs, bechamel, grana padana

Linguine Primavera 17.50 (V) VG* DF* GF*

Linguine pasta, sauteed zucchini, asparagus
artichoke, confit cherry tomato, stracciatella cheese
touch of mascarpone cheese

Linguine alle Ravello 21 GF* DF*

Linguine pasta with king prawns, mussels
clams, white wine sauce, touch of chili-garlic

Paccheri con 'Nduja 18 GF* DF*

Paccheri pasta, n'Dduja sausage, aubergine
sun-dried tomato, touch of cream, crumble hazelnut

Gnocchi 17 (V) VG* DF*

Potato gnocchi, tomato sauce, crushed chilli
basil, tender-stem broccoli, black olives

Ravioli del Giorno 17.50

Homemade pasta Ravioli
Please ask to find out today's Ravioli

RISOTTO

Risotto alla Salciccia 19 GF DF*

Carnaroli rice, sicilian pepe nero sausage
green beans, shallots, parmesan, salsa verde

Risotto al Caprino 18.70 V VG* GF DF*

Carnaroli rice, goat's cheese, walnuts
wild mushroom, crema tartufata

Risotto con le Cozze 22 GF DF*

Carnaroli rice, king prawns, clams
mussels, touch of chillies, saffron

SIDES

Rocket & Parmesan Salad - 5 V GF DF

Tomato & Onion Salad - 5 V VG GF DF

Tenderstem Broccoli - 5.50 V VG* GF DF*

Roasted mix vegetables - 6 V VG* GF DF

Green Beans - 5 V VG* GF

Fries - 5 V GF* DF

Truffle Oil Fries - 5.50 V GF DF

New Potatoes - 4.50 V GF DF

Saffron Mashed Potatoes - 5 V GF

Gratin Potato- 5.50 V GF

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SECONDI

PESCI

FISH

Catch of the Day 28 GF* DF*

Catch of the day, new potatoes
oven roasted glazed mix vegetables
lemon confit puree

Coda di Rospo 27 DF*

Roasted Monkfish tail served with saffron Fregola pasta
salsa verde, confit cherry tomatoes, samphire

CARNI

MEATS

Petto di Pollo con Funghi 22.50 GF DF*

Grilled chicken breast supreme
creamy mushroom sauce, potato gratin

Anatra 28 GF DF*

Duck breast, tender-stem broccoli
saffron mashed potatoes, cherry sauce

Bistecca di Manzo 32 GF DF*

Aged grilled sirloin steak 10oz, new potatoes
oven roasted glazed mix vegetables

Pollo con Fragioli 25 GF

Roasted chicken breast, stuffed with mozzarella & pesto
wrapped in pancetta served with canellini beans
artichokes, parsley, sun-dried tomato

Agnello 29 GF DF*

Roasted lamb rump west country,
potato gratin, green beans, lemon thyme jus

Filetto di Manzo 34 GF DF*

Fillet steak 8oz, sauteed new potato with onion confit
green beans, red wine and basil sauce

ADD A SAUCE 3

Pepe Verde - Green peppercorn sauce DF* GF*

Gorgonzola - Blue cheese sauce GF

Vino Rosso - Red wine sauce DF GF

All our meats are locally sourced from local butchers

INSALATAS

Insalata Tonno 17 GF DF*

Tuna, cannellini beans, tomatoes
cucumber, crushed chili, red onions
pomegranate, cos lettuce

Insalata Di Pollo 18.50 GF DF*

Roman lettuce, chicken, anchovie
sweet corn, Caesar dressing
homemade croutons, Parmesan shaving

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PIZZA

Pizza doughs are freshly made into our kitchen - Dairy Free
Vegan mozzarella available on request

Margherita 15.50 **V**

Tomato sauce and mozzarella, fresh basil

Vulcano 18.50

Tomato sauce, mozzarella, jalapenos, onions
pepperoni, mascarpone, 'nduja sausage

Vegetariana 17.50 **V**

Tomato sauce, mozzarella, onions
olives, mushroom, artichokes

Amalfi 18.90

Tomato sauce, mozzarella, tuna, king
prawns, anchovies, red onions

Rustica 18.50

Tomato sauce, mozzarella, pork sausage,
spianata salami, Gorgonzola, onions

Prosciutto e Funghi 18

Tomato sauce, mozzarella, ham, mushroom

Diavola 18.50

Tomato sauce, buffalo mozzarella,
spicy spianata salami, olives, fresh chili

Calzone 19

Tomato sauce, mozzarella, ham
pepperoni, sicilian pepe nero sausage

Capricciosa 18.20

Tomato sauce, mozzarella, ham
mushroom, olives, artichokes

Con Bufalo 18.50

Tomato sauce, buffalo mozzarella, parma-ham
cherry tomatoes and topped with rocket salad

MAKE YOUR OWN PIZZA-TOPPINGS

Prawns, Spianata salami, Buffalo / Burrata cheese 4

Calamari, Parma-ham, Gorgonzola cheese, Pepperoni, Ham, Anchovies, Nduja Sausage 3

Onions, Jalapenos, Rocket leaves, Olives, Artichokes, Mushroom 2

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