

## Stuzzichini

- Artisan bread, Extra virgin olive oil & balsamic vinegar 3.5  
Mixed marinated olives 3.5

## Antipasti

- Arancini**  5  
Filled with scamorza cheese, Arrabiata sauce
- Bruschetta Nina** 5.5  
Parma ham, rocket leaves, cherry tomatoes, olive oil
- Beef Carpaccio** 10  
Thinly sliced rare fillet of beef, capers, balsamic onions, porcini mushrooms, truffle oil
- Chicken Liver Patè** 7.5  
Brandy, orange zest, toasted artisan bread, chutney
- Burrata Pugliese**  9  
Creamy mozzarella cheese, rocket, cherry tomatoes, basil oil
- Fritto Misto** 18  
Crispy fried squid, prawns, salmon, garlic & lemon mayonnaise (min. 2 guests)
- Bruschetta Classica**   4.5  
Cherry tomatoes, garlic, basil leaves, oregano, olive oil
- Soup of the Day**   5
- Pan Fried Scallops** 10  
Mushrooms, white wine, chilli, garlic, toasted artisan bread

## Pasta

- Pappardelle Ragù** 7/12  
Slow cooked oxtail ragu (may contain small bones)
- Orecchiette Vincenzo** 7/12  
Italian fennel sausage, spicy Calabrian nduja tomato sauce, Pecorino cheese
- Ravioli Cacio e Pepe**  14  
Filled with soft Italian cheese, black pepper, truffle oil, porcini mushroom cream sauce
- Spaghetti Carbonara** 6.5/11  
Smoked pancetta, egg yolk, parmesan, cream
- Homemade Lasagne** 11  
Egg pasta, béchamel, Bolognese sauce, mozzarella, parmesan
- Linguine Gamberoni** 15  
King prawns, white wine, chilli, garlic, tomato
- Ravioli all' Astice** 9/16  
Filled with lobster, white wine, cream, squid, prawns, tomato
- Risotto Porcini e Tartufo**  14  
Arborio rice, porcini mushrooms, truffle oil
- Linguine al Pesto**    11  
Pasta with vegan basil pesto, parmesan, green beans, olive oil

 Vegetarian  Vegan  Contains nuts

Many recognised allergens are handled in our kitchen. If you have any concerns, don't hesitate to talk to a member of our team.

A discretionary SERVICE CHARGE of 10% will be added to the total bill of parties of 6 or more. Prices are inclusive of VAT.



## Carne

- Pollo Milanese** 12.5  
Panko crumbed chicken fillet, pan fried in butter, garlic, rosemary, mixed salad (Add spaghetti Pomodoro - 3)
- Tournedos Rossini** 25  
7oz fillet of beef, patè, toasted crouton, madeira & port wine sauce, green beans, roast potatoes
- Saltimbocca alla Romana** 19  
Veal escalopes wrapped with Parma ham, sage leaves, pan fried in butter, white wine, green beans
- 10oz Aged Angus Rib Eye Steak** 24  
Chargrilled, spinach, skinny fries, green peppercorn sauce

## Pesce

- Fillet of Sea Bream** 16  
Pan fried, red pepper puree, broccoli, crushed new potatoes
- Hake Supreme** 16  
Pan fried, roast potatoes, peas, pancetta, salsa verde
- Spiedini di Pesce** 20  
Chargrilled skewers of monkfish, scallops & prawns, garlic butter, saffron risotto

## Insalate

- Chicken Caesar** 11.5  
Baby gem lettuce, warm grilled chicken breast, croutons, garlic & lemon mayonnaise dressing, parmesan shavings
- Caprino**  11.5  
Warm goats cheese, toasted crouton, mixed leaves, red onion, roast peppers, balsamic onions, olive oil vinaigrette
- Nonna**  10  
Mixed leaves, green beans, roast peppers, sun blush tomatoes, parmesan shavings (Add warm grilled chicken £4)

## Contorni

- Roast potatoes** 3.5  
With rosemary & parmesan
- Skinny Fries** 3.5
- Parmesan & truffle oil fries** 4
- Spinach, chilli, garlic** 4
- Green Beans, chilli, garlic** 3.5
- Peas & Pancetta** 3.5
- Mixed Salad** 3.5
- Rocket & Parmesan** 4