

Stuzzichini

Artisan bread, Extra virgin olive oil & balsamic vinegar	4
Mixed marinated olives	3.5

Antipasti

Polpette al Forno	7.5
Homemade meatballs, pomodoro sauce, toasted artisan bread	
Beef Carpaccio ^{GF}	11
Thinly sliced, rare fillet of beef, rocket, truffle Pecorino cheese, truffle oil	
Fishcakes	9
Crab and prawn fishcakes with homemade tartare sauce	
Arancini ^V	6.5
Filled with scamorza cheese, arrabiata sauce	
Burrata Pugliese ^V ^{GF}	9
Creamy mozzarella cheese, rocket, cherry tomatoes, basil oil	
Fritto Misto (2 guests)	23
Crispy fried calamari, prawns, seabass, garlic and lemon mayonnaise	
Pan Fried Scallops	12
Mushrooms, white wine, chilli, garlic, toasted artisan bread	
Sea Bream Agrodolce	9
Lightly fried fillet of sea bream with a sweet and sour onion relish	
Zuppa di Fagioli ^V ^{GF}	5
Creamed cannellini bean soup, roasted garlic, toasted artisan croutons	
Bruschetta Classica ^V ^{GF}	6
Cherry tomatoes, garlic, basil leaves, oregano, olive oil (add Burrata - 1.5)	

Pasta

Tortelloni Capra ^V ^{GF}	8/14
Egg pasta parcels filled with goats cheese and roast peppers, cream, truffle oil, toasted walnuts	
Risotto Scampi ^{GF}	17
A delicate risotto with langoustine, brandy, cherry tomatoes	
Linguine Pescatora	18
Mussels, calamari, clams, prawns, chilli, garlic, white wine, cherry tomatoes	
Spaghetti alla Genovese ^V ^{GF} ^N	12
Vegan basil pesto, pine nuts, green beans, new potatoes, extra virgin olive oil	
Ravioli All' Astice	11/19
Fresh egg pasta ravioli filled with lobster, white wine, cream, prawns, tomato	
Orecchiette Vincenzo	8/14
Italian fennel sausage, spicy Calabrian nduja, tomato sauce, Pecorino cheese	
Spaghetti Carbonara	7.5/13
Smoked pancetta, egg yolk, parmesan, cream, black pepper	
Homemade Lasagne	13
Fresh egg pasta, bechamel and Bolognese sauce, mozzarella, parmesan	

Carne

Chateaubriand for 2 guests carved at the table	55
Centre cut fillet of beef, seasonal vegetables, truffle fries, peppercorn sauce	
Costolette di Agnello	23
Herb crusted lamb cutlets, red wine reduction, Chantenay carrots, green beans	
Pollo Milanese	15
Panko crumbed chicken fillet, pan fried in butter, garlic, olive oil and rosemary, tomato & onion salad (Add spaghetti pomodoro - £3)	
Filetto Porcini e Tartufo ^{GF}	25
7oz fillet of beef, wild porcini mushroom cream sauce, truffle oil, green beans	
10oz Aged Angus Ribeye Steak ^{GF}	23
Chargrilled, green beans, peppercorn sauce	

Pesce

Spiedini di Pesce ^{GF}	18
Chargrilled skewer of prawns, scallop, monkfish, with garlic butter & saffron risotto	
Merluzzo in Crosta	18
Oven baked cod supreme, tenderstem broccoli, anchovy and sweet shallot parmesan crust, white wine sauce	

Insalate

Salad Niçoise ^{GF}	14
An Italian twist on this French classic. Sacré Bleu!! Fresh seared tuna loin, mixed leaves, green beans, anchovies, soft boiled egg, cherry tomatoes, new potatoes, olives, capers, vinaigrette dressing	
Chicken Caesar	12
Baby gem lettuce, warm chargrilled chicken breast, croutons, caesar dressing, parmesan shavings	

Contorni

Roast potatoes	4
Rosemary & parmesan	
Skinny Fries	3.5
Parmesan & truffle oil fries	4
Broccoli or Green Beans	4
(*With mild chilli & garlic)	
Mixed Leaf Salad	3.5
Tomato & Onion Salad	3.5

^V Vegetarian ^{VG} Vegan ^N Contains nuts ^{GF} Gluten Free

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.