

Stuzzichini

Artisan bread	4.5
Extra virgin olive oil, aged balsamic vinegar	
Mixed marinated olives	4

Antipasti

Frittura di Calamari e Gamberi	
£14.50 per person (Min 2 guests)	
Crispy fried fresh calamari and king prawns with garlic and lemon mayonnaise	
Carpaccio di Manzo 	14
Thinly sliced rare fillet of beef, rocket, white truffle mayonnaise, sun blush tomatoes, toasted pine nuts	
Salmone Affumicato e Granchio	12.5
Oak smoked Scottish salmon with white crab meat, Dijon mayonnaise, artisan toast	
Arancini Zafferano 	9.5
Fried saffron risotto balls filled with lightly smoked scamorza cheese, spicy arrabbiata sauce	
Polpette al Sugo	10
Beef meatballs in a rich slow cooked tomato sugo with artisan toast	
Capesante Saltate in Padella	17
Pan fried scallops, field mushrooms, white wine, fresh chilli, garlic, artisan toast	
Zuppa di Fagioli  	7.5
Creamed cannellini bean soup, roasted garlic, artisan toasted croutons	
Bruschetta Classica  	7
Artisan toast, cherry tomatoes, garlic, basil, oregano, extra virgin olive oil (add Burrata - 3.5)	
Cozze Arrabbiata	12
Mussels with tomato, white wine, fresh chilli, garlic, parsley, artisan toast	
Crocchetta di Pesce	11
White crab and king prawn fishcakes, house tartare sauce	

Pasta

Cacio e Pepe	11/18
Fresh egg pasta filled with pecorino cheese and black pepper, cream, white truffle oil, porcini mushrooms	
Ravioli all' Astice	13/24
Fresh egg pasta ravioli filled with lobster, cherry tomatoes, prawns, white wine, cream	
Linguine Gamberoni	19
King prawns, fresh chilli, garlic, white wine, cherry tomatoes	
Orecchiette Vincenzo	11/18
Traditional Puglian pasta, Italian fennel sausage, spicy Calabrian nduja, pomodoro sauce, Pecorino Romano cheese	
Spaghetti Pomodoro  	12
Cherry tomatoes, garlic, basil, extra virgin olive oil (add Burrata - 3.5)	
Spaghetti alla Carbonara	10/17
Crispy smoked pancetta, egg yolk, Pecorino Romano cheese, black pepper, dash of cream	
Lasagne al Forno	17
Fresh egg pasta sheets, oven baked with bechamel and Bolognese sauce, mozzarella, parmesan	

Carne

Chateaubriand	80
(500gm for 2 guests carved at the table)	
Classic centre cut fillet of beef, served with seasonal vegetables, truffle fries, chargrilled beef tomato, rocket & parmesan, Rossini & peppercorn sauce	
Cotoletta di Pollo alla Milanese	18
Crispy panko crumbed chicken fillet, pan fried in butter, olive oil, garlic & rosemary, rocket and parmesan (add spaghetti pomodoro - 4)	
Aged Ribeye Steak (285gm) 	34
200 day grain finished Black Angus beef, served with chargrilled broccoli and peppercorn sauce	
Tournedos Rossini (200gm)	34
Pan fried fillet of beef on a toasted crouton, pork liver pâté, Madeira & Port wine sauce, green beans	

Pesce


Merluzzo in Crosta	24
Oven baked Cod supreme, shallot, anchovy & parmesan crust, white wine sauce, tender stem broccoli	
Trio di Pesce	27
Pan fried sea bass fillets, scallops Thermidor, gratin of Argentinian red prawns, mixed leaves	
Spiedini di Pesce	24
Chargrilled skewer of king prawns, scallop & monkfish with garlic butter and saffron risotto	

Insalate

Cesare di Pollo	15.5
Classic chicken Caesar salad, baby gem lettuce, warm chargrilled chicken breast, crunchy croutons, Caesar dressing & parmesan shavings	

Contorni

Skinny Fries	4
Buttered Chantenay Carrots	4.5
Broccoli or Green Beans (chilli, garlic & olive oil)	5.5
Parmesan & Truffle Oil Fries	5.5
Roast Potatoes (Rosemary & parmesan)	4.5
Mixed Leaf Salad	4.5

 Vegetarian  Vegan  Contains nuts  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.