

Stuzzichini

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

Antipasti

Frittura di Calamari e Gamberi	
£16.00 per person (Min 2 guests)	
Crispy fried fresh calamari and king prawns with garlic and lemon mayonnaise	
Carpaccio di Manzo ^{gf} ⁿ	14.5
Thinly sliced rare fillet of beef, rocket, white truffle mayonnaise, sun blush tomatoes, toasted pine nuts	
Salmone Affumicato e Granchio	13.5
Oak smoked Scottish salmon with white crab meat, Dijon mayonnaise, artisan toast	
Arancini Zafferano ^v	10
Fried saffron risotto balls filled with lightly smoked scamorza cheese, spicy arrabiata sauce	
Polpette al Sugo	11
Beef meatballs in a rich slow cooked tomato sauce, artisan toast	
Capesante Saltate in Padella	17
Pan fried scallops, field mushrooms, white wine, fresh chilli, garlic, artisan toast	
Zuppa di Fagioli ^v ^{vg}	7.5
Creamed cannellini bean soup, roasted garlic, artisan toasted croutons	
Bruschetta Classica ^v ^{vg}	7
Artisan toast, cherry tomatoes, garlic, basil, oregano, extra virgin olive oil (add Burrata - 4)	
Cozze Arrabiata	13
Mussels with tomato, white wine, fresh chilli, garlic, parsley, artisan toast	
Crocchetta di Pesce	12
White crab and king prawn fishcakes, house tartare sauce	

Pasta

Ravioli Cacio e Pepe	12/20
Fresh egg pasta ravioli filled with pecorino cheese and black pepper, brandy, cream, white truffle oil, porcini mushrooms	
Ravioli all' Astice	14/25
Fresh egg pasta ravioli filled with lobster, cherry tomatoes, prawns, white wine, cream	
Linguine Gamberoni	21
King prawns, fresh chilli, garlic, white wine, cherry tomatoes	
Orecchiette Vincenzo	12/20
Traditional Puglian pasta, Italian fennel sausage, spicy Calabrian nduja, pomodoro sauce, Pecorino Romano cheese	
Spaghetti Pomodoro ^v ^{vg}	14
Cherry tomatoes, garlic, basil, extra virgin olive oil (add Burrata - 4)	
Spaghetti alla Carbonara	11/18
Crispy smoked pancetta, egg yolk, Pecorino Romano cheese, black pepper, dash of cream	
Lasagne al Forno	18
Fresh egg pasta sheets, oven baked with bechamel and Bolognese sauce, mozzarella, parmesan	

Carne

Chateaubriand	84
(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	20
Crispy panko crumbed chicken fillet, pan fried in butter, olive oil, garlic & rosemary, rocket and parmesan (add spaghetti pomodoro - 4)	
Aged Ribeye Steak (285gm)	36
200 day grain finished Black Angus beef, chargrilled, broccoli, peppercorn sauce	
Tournedos Rossini (200gm)	35
Pan fried fillet of beef on a toasted crouton, pork liver pâté, Madeira & Port wine sauce, green beans	
Iberico Pork Chop (285gm)	36
Chargrilled, wilted kale, sweet roast potato, calabrian nduja butter	

Pesce

Merluzzo in Crosta	26
Oven baked Cod supreme, shallot, anchovy & parmesan crust, white wine sauce, tender stem broccoli	
Trio di Pesce	29
Pan fried sea bass fillets, scallops Thermidor, gratin of Argentinian red prawns, mixed leaves	
Spiedini di Pesce	26
Chargrilled skewer of king prawns, scallop & monkfish with garlic butter and saffron risotto	

Insalate

Cesare di Pollo	16
Classic chicken Caesar salad, baby gem lettuce, warm chargrilled chicken breast, crunchy croutons, Caesar dressing & parmesan shavings	

Contorni

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

^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.