

ANTIPASTI (STARTERS)

ANTIPASTO ITALIANO Selection of the finest italian cured meats and cheeses, pickled vegetables, sun dried tomatoes and toasted sourdough bread	£ 11.95 TO SHARE £ 16.95
MOZZARELLA DI BUFALA V G Bufala mozzarella served with red and yellow confit tomatoes, dried black olives, tomato jelly and basil dressing	£9.95
LIVER PARFAIT Homemade chicken liver parfait served with pickled vegetables, rocket, preserved pears, pear chutney and toasted sourdough bread	£ 8.95
GRAVLAX Citrus cured salmon, lamb's lettuce, herb creme fraiche, dill oil and thin sliced sourdough bread	£10.95
ROOT VEGETABLE SALAD (VE) G Salt baked red and golden beetroot, charred celeriac, chickpea chips, beetroot jelly, tomato and olive oil emulsion	£9.95
CAPELANTE Pan fried scallops with carrot puree, asparagus, venus rice, parsley emulsion, crispy leeks and creamy lemon and garlic sauce	£12.95
GAMBERONI G Spiced and grilled king prawns on skewers with cucumber, radish, micro greens, sunflower seeds and lime mayo	£11.95
BEEF TARTARE G served with gorgonzola foam, celery, rice crisps and glazed shallots	£12.95
CALAMARI Lightly floured and deep fried squid with roasted garlic mayo	£ 9.95
PARMIGIANA V Oven baked sliced aubergine stuffed with mozzarella, tomato parmesan and basil pesto	£ 9.95

STARTER PORTION OF PASTA ALSO AVAILABLE

BREADS AND SMALL BITES

HOMEMADE ITALIAN BREAD V	£ 4.00
MIXED MARINATED OLIVES V	£ 4.00
FOCACCIA GENOVESE, STRACCHINO AND ANCHOVIES	£5.50
GARLIC BREAD WITH MOZZARELLA CHEESE V	£ 5.50
BRUSCHETTA AL POMODORO V Toasted rustic italian bread topped with vine tomatoes, garlic, basil and extra virgin olive oil	£ 5.95
BRUSCHETTA RUSTICA V Toasted bread with sun dried tomatoes, basil pesto and goats cheese	£6.95
BRUSCHETTA MONTANARA Toasted bread with speck, fontina and mushrooms	£6.95
FOCACCIA ROSMARINO V (VE) Seasoned pizza bread with fresh garlic, rosemary and sea salt	£ 6.50

V VEGETARIAN **G** GLUTEN FREE **(VE)** VEGAN

IF YOU HAVE ANY FOOD ALLERGIES OR INTOLERANCES PLEASE INFORM US.

PASTA

TROFIE AL PESTO V Short pasta with basil pesto, green beans and potatoes	£14.50
GARGANELLI SALSICCIA E ZAFFERANO Rustic tube egg pasta with italian sausage in a saffron cream sauce	£14.95
MEZZE MANICHE GAMBERI E ASPARAGI Large tube pasta with prawns, asparagus puree and asparagus tips	£16.95
PAPPARDELLE DELLO CHEF Large ribbon pasta with slow cooked ox tail ragu and provolone cheese	£ 16.50
SPAGHETTI ALLE VONGOLE E BOTTARGA Spaghetti with fresh clams and bottarga(cured fish roe) in a garlic, chilli and white wine sauce	£ 15.95
ALLO SCOGLIO Homemade guitar string spaghetti with mussels, clams, prawns and scallops cooked in a light tomato sauce	£ 17.95
CASARECCE ALLA NORMA V Casarecce pasta with fried aubergine, tomato, basil and smoked ricotta	£14.95
SPAGHETTI CARBONARA Guanciale (cured pork cheek), egg and parmesan	£ 13.50
TAGLIATELLE BOLOGNESE Homemade traditional minced meat ragu	£ 13.50
LASAGNA Layers of pasta with bolognese and béchamel sauce	£ 13.95

RISOTTI

RISOTTO ALL OSSOBUCCO Risotto with ossobuco and parmesan foam	£17.95
RISOTTO AL GRANCHIO Risotto with crab meat, broad beans and fennel herb	£17.95

GLUTEN FREE PASTA AND VEGAN OPTIONS ALSO AVAILABLE

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MEATS

POLLO Oven roasted chicken legs served with baby corn, sautéed red peppers and chicken dripping sauce	£17.95
VENISON Slow cooked venison served with parsnip puree, stewed fennel and sweet potato crisps	£20.95
PORK TENDERLOIN sousvide and seared pork tenderloin smoke infused and served with pumpkin puree, grilled oyster mushrooms, pumpkin seeds and pork jus	£19.95
LAMB LOIN served with cauliflower and beetroot puree, roasted cauliflower, baby carrots, crispy potato sticks and gin and red wine sauce	£21.95
FEGATO ALLA VENEZIANA Pan fried calf's liver served with slow cooked white onion, grilled polenta and thin crusty bread topped with veal jus	£18.95
BEEF FILLET Grilled 8oz fillet served with mash potatoes, spinach, oyster mushrooms and port wine sauce	£28.95

FISH

HAKE Fillet of hake served with stewed cannellini beans, spinach, white wine vinaigrette and crispy pancetta	19.95
LEMON SOLE Fillet of lemon sole au gratin, rosemary potatoes, pak choi with olives, pine nuts, raisins and garlic topped with gremolata dressing	22.95
TURBOT served with baby mixed vegetables, langoustine bisque, tomato and olive oil emulsion and crispy carrot sticks	23.95

CONTORNI (SIDE DISHES)

ROSEMARY AND GARLIC POTATO SLICES	£4.00
ROASTED FALL VEGETABLES	£4.00
RUSTIC CHUNKY FRIES	£4.00
BUTTER SAUTEED SPINACH	£4.00
POTATO FLAN FILLED WITH PANCETTA AND FONTINA CHEESE	£4.50
STRACCHINO SALAD Lamb's lettuce, celery, orange segments, stracchino cheese, toasted sunflower seeds and orange vinaigrette	£4.50/£7.50
MIXED GREEN SALAD with fennel, olives, cherry tomatoes, onion, carrots and homemade balsamic dressing	£4.50/£7.50

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PIZZE

MARGHERITA V	£ 10.75
Finest italian tomato, mozzarella and basil	
DIAVOLINA	£ 13.75
Tomato sauce, mozzarella, spicy italian sausage, peppers and fresh chilli	
PARMA E BUFALA	£ 14.95
Tomato sauce, mozzarella, parma ham and bufala mozzarella	
CAPRICIOSA	£ 13.95
Tomato sauce, mozzarella, artichokes, mushroom, ham and black olives	
SPECK E NOCI	£14.50
mozzarella(no tomato) speck, brie and walnuts	
CRUDAIOLA V	£13.25
Tomato, mozzarella, rocket, cherry tomatoes, parmesan shavings and balsamic glaze	
CALABRESE	£13.95
Tomato, mozzarella, spianata(calabrian spicy sausage) and smoked ricotta	
MARINARA	£14.25
Tomato, mozzarella, capers, anchovies, olives, garlic and origano	
NDUJA E GORGONZOLA	£13.95
Tomato, mozzarella, gorgonzola, nduja(spreadable spicy sausage) and black olives	
VEGETARIANA V	£13.75
Tomato, mozzarella, grilled courgettes, cherry tomatoes and stracchino cheese	
CALZONE	£ 13.95
A folded pizza filled with tomato, mozzarella, ham and mushroom topped with parmesan shavings	

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