

Antipasti

Olive marinate

Marinate mixed large olives

£ 3.90

Acciughe con aceto

Marinated anchovy fillets with spring onions and extra virgin olive oil.

£ 5.90

VG GO Zuppa Del Giorno

Mixed bean soup served with croutons and extra virgin olive oil.

£6.90

* V Insalata con mozzarella di buffala

Buffalo mozzarella with fresh cherry tomatoes, rocket salad, beetroot, roast pumpkins seed, pine nuts raspberry balsamic, basil extra virgin olive oil, sun-dried tomatoes and shaved parmesan.

£7.90

* — Cappesante con calamari

Grilled scallops and calamari served with grilled black pudding and cotechino sausage, freshly sliced tomato salsa verde and micro salad.

£10.90

Bresaola con profumo di tartuffo

Bresaola "cured beef" from valtellina with leaf salad and honey dressing, shaved parmesan cherry tomatoes, white truffle olive oil and balsamic glaze.

£9.90

Antipasto

Mixed cold cuts, mortadella, prosciutto, salami, bresaola, served with grilled artichoke, black olives, caper, balsamic onions and garlic bread.

£10.90

VG Salata naturale

Mixed crispy salad with mixed beans, lentils, chic peas, tomatoes, cucumber, red onion and carrots. VG

£7.90

Primi

Spaghettoni al pomodoro o al ragu'di carne

Spaghetti with tomato and extra virgin basil olive oil or meat sauce served with pecorino cheese.

£8.50 / £11.90

*V Risotto e funghi con mascarpone e noci

Risotto with fresh mushrooms, mascarpone cheese, walnuts basil oil, chives and shaved parmesan. VG. without cheese

£9.90 / £13.90

V Tortellini fatti in casa con funghi

Home hand-made tortellini with wild mushroom, cream, fresh spinach, beetroot paste, parmesan cheese micro salad, and extra virgin basil olive oil.

£9.90 / £13.90

V Trofie arrabiata con rucola

Trofie pasta, with black olives, garlic, chilli, tomato sauce, rocket shaved pecorino cheese and extra virgin basil olive oil. VG. without cheese

£9.50 / £12.90

SECONDI

Gamberoni con cappe sante

Tiger prawns and scallops grilled tomato garlic chilli, white wine sauce, served with fresh tomatoes and red onions salad and extra virgin basil olive oil.
£23.90

Please ask for availability of

Wild Seabass £ 22.50

Dover sole £ 33.00

Served with mix salad or sauté potatoes

T/bone steak £ 28.95

Veal chop £ 25.50

Mushroom sauce **or** rosemary and white wine sauce served with sauté potatoes.

Filetto di manzo

Medallions of finest fillet of beef with mixed brandy peppercorn sauce, served with sauté potatoes and kale, cooked with garlic.
£25.90

Salmone

Filletted of salmon pan cooked with garlic, cherry tomatoes, spring onions white wine and fish fume served with garlic beans.
£16.75

* Petto di pollo con pepperonata

Breast of chicken escalope grilled, mixed sweet peppers, red onions, aubergine, zucchini, fresh tomatoes, white wine sauce, served with sauté garlic potatoes.
£16.95

Agnello

Grilled tender lamb cutlet, garlic beans, mash, carrots madeira sauce and chiaccherelle.
£18.90

Vitello alla Milanese

Escalope of veal in breadcrumbs pan fried, sage, served with fresh lemon, Spaghetti meat sauce and parmesan cheese.
£18.50

* Fegato di vitello

Sautéed calves liver with pancetta, mashed potatoes, broccoli with parmesan cheese and port sauce.
£18.50

Contorni

Side Dishes

Patate Saltate

Sauté potatoes, roasted garlic, rosemary.
£ 4.50

Zucchine fritti

Deep fried courgette
£ 4.50

* Broccoli con pinoli e grana

Broccoli, parmesan & pine nuts.
£ 4.50

Legumi assortiti

Grilled mixed vegetables.
£ 6.50

Spinaci

Fresh spinach with garlic, chili & olive oil.
£ 5.50

Same seasonal vegetables are grown on our allotment

All of our produce is produced fresh daily so please be understanding if certain items are unavailable.

Please inform your waiter of any allergies.

A discretionary 12.5% service charge will be added.

*Denotes dishes containing pork meat **V** Denotes vegetarian dishes. **VG** Denotes vegan dishes. **GF** Gluten free **GO** Can be made without gluten on request *Denotes dishes containing nuts or sesame oil.