

KITCHEN MENU

ANTIPASTI

Olive Nocellara VG | 4.95

Sicilian Nocellara olives marinated in olive oil and herbs

Bruschetta al Pomodoro V | 8.50

Oven-toasted rustic bread topped with marinated cherry tomatoes, fresh garlic, basil and extra virgin olive oil

Zucchine Fritte V | 9.50

Crispy courgette fritti served with homemade tartare sauce

Burrata e Pomodorini V | 12.95

Burrata served with cherry tomatoes, basil and toasted rustic bread

Chilli Butter King Prawns | 13.95

King prawns in spicy garlic butter, fresh chilli and parsley

SHARERS

Hot Honey Mozzarella Croquettes V | 8.95

Golden mozzarella croquettes drizzled with hot honey and Parmesan

Garlic Pizza Bread VG | 6.50

Garlic pizza bread finished with oregano and olive oil

Garlic Mozzarella Pizza Bread V | 7.95

Garlic pizza bread topped with mozzarella and rosemary

Calamari Fritti | 15.50

Lightly fried squid served with homemade tartare sauce and a lemon wedge

Tagliere Misto | 22.95

Selection of cured meats, buffalo mozzarella, sun-dried tomatoes, marinated cherry tomatoes, olives and toasted rustic bread | **SERVES 2-3 PEOPLE**

PASTA

Linguine al Limone V | 14.50

Linguine in a light lemon butter sauce finished with parsley and citrus zest

Spicy Vodka Rigatoni V | 15.50

Rigatoni cooked in a rich tomato vodka sauce with chilli butter and cracked black pepper

Truffle Mushroom Tagliatelle V | 16.95

Fresh tagliatelle in a truffle sauce with wild mushrooms and Parmesan

Tagliatelle Al Ragù | 16.95

Fresh tagliatelle with slow-cooked beef Ragù and Parmesan

Rigatoni al Pistacchio V | 17.50

Rigatoni in a creamy pistachio pesto sauce finished with burrata and crushed pistachios

Linguine ai Gamberi | 19.95

Linguine with king prawns, garlic chilli, cherry tomatoes, and a white wine sauce

RISOTTI

Risotto ai Porcini V | 17.95

Arborio rice with porcini mushrooms and Parmesan

Risotto Gamberoni e Asparagi | 19.95

King prawn and asparagus risotto finished with pomegranate, parsley and garlic butter

One complimentary pot of freshly hand-grated Parmesan is available on request. Additional pots are charged at £1 each

Allergy Notice

If you have any allergies or dietary restrictions, please inform a member of staff before placing your order. We take allergies seriously and will do our best to accommodate your needs

V - Vegetarian
VG - Vegan

PIZZE

Margherita V | 12.95

Tomato sauce, Fior di Latte mozzarella and fresh basil

Prosciutto e Rucola | 18.50

Tomato sauce, Fior di Latte mozzarella, Parma ham, rocket and Parmesan

Piccantina | 18.50

Spicy salami, Fior di Latte mozzarella, red onion and fresh chilli

Pistachio Mortadella | 17.50

Fior di Latte mozzarella, mortadella, pistachio pesto and crushed pistachios

Quattro Formaggi V | 17.95

Mozzarella, Gorgonzola, Parmesan and ricotta

Napoli | 17.95

Tomato sauce, Fior di Latte mozzarella, anchovies, capers, black olives and fresh basil

Burrata & 'Nduja | 19.95

Tomato sauce, Fior di Latte mozzarella, spicy 'nduja, rocket and burrata

SECONDI

Salmone al Burro e Limone | 23.95

Salmon fillet served with sautéed potatoes, tenderstem broccoli and lemon butter sauce

Pesce Spada Alma | 25.95

Pan-fried swordfish with king prawns in a white wine and lemon sauce, served with sautéed potatoes

Pollo alla Milanese | 19.50

Crispy breaded chicken breast served with rigatoni pomodoro, fresh basil and Parmesan

Bistecca alla Griglia | 32.50

Grilled sirloin steak served with rosemary sautéed potatoes, tenderstem broccoli and peppercorn sauce

INSALATE

Caesar Salad | 15.50

Grilled chicken, crisp lettuce, oven-toasted rustic bread, Parmesan and house Caesar dressing

Insalata di Caprino V | 15.95

Layers of grilled courgettes, bell peppers and aubergines oven-baked with goat's cheese, served on mixed leaves and finished with oregano and balsamic glaze

Insalata Tricolore V | 14.50

Buffalo mozzarella, avocado, marinated cherry tomatoes, fresh basil, oven-toasted rustic bread dressed with olive oil and balsamic vinegar

Insalata Burrata & Pesca | 17.95

Burrata served with peach, Parma ham, rocket, olive oil, walnuts and cracked black pepper

CONTORNI

Fries VG | 5.50

Parmesan & Truffle Fries V | 6.95

Mixed Salad VG | 5.95

Tenderstem Broccoli VG | 6.50

Rosemary Sautéed Potatoes V | 5.95

Rocket Salad VG | 6.50