



PRIMAVERA
—ITALIAN RESTAURANT—

L'appetito vien mangiando...

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CHAMPAGNE & SPARKLING

Vaporetto Prosecco Spumante, Veneto, Italy
Veuve Clicquot Yellow Label, France
Laurent-Perrier Cuvee Rose NV, France

125ml

Bottle

£9.00

£39.00

£95.00

£130.00

WHITE WINE

Le Coste Trebbiano di Romagna
Fresh and light-bodied Trebbiano with notes of citrus, white flowers & a dry, mineral finish
175ml **£7.50** 250ml **£10.00** Bottle **£28.00**

Conto Vecchio Pinot Grigio delle Venezie
Fruity & crisp with green apple flavours & mild sweet pear aroma
175ml **£8.25** 250ml **£11.00** Bottle **£31.00**

Cantina Mesa Primo Vermentino di Sardegna
Lively & aromatic Vermentino from Sardinia's coastal vineyards with notes of citrus, white peach & wild herbs with clean lingering finish
Bottle **£37.00**

Morgassi Superiore Tuffo Gavi di Gavi, Piemonte
Crisp, greengage & lime flavour with uplifting savoury finish
Bottle **£43.00**

La Chablisienne Chablis, Burgundy, France
Elegant & refreshing with flavours of green fruits, oak & honey
Bottle **£55.00**

RED WINE

Fico Grande Sangiovese di Romagna
Medium-bodied, soft & fruity with earthy blackberry flavours
175ml **£7.75** 250ml **£10.50** Bottle **£29.00**

Villa dei Fiori Montepulciano d'Abruzzo
Full-bodied & rustic with enticing red berry & cherry aromas
175ml **£8.50** 250ml **£11.50** Bottle **£33.00**

La Masseria Primitivo, Puglia
Intensely flavoured & smooth, full of fruity richness with plum, wild strawberries character & a touch of spice and a at
Bottle **£39.00**

Nicolis Valpolicella Classico, Veneto
Medium-bodied & well-balanced, vivid notes of wine-soaked cherries meet red & forest fruits with subtle tones of vanilla
Bottle **£48.00**

Catena Appellation Malbec, Mendoza, Argentina
Bold elegant Malbec from high-altitude vineyards in La Consulta. Bursting with dark berry fruit, violet aromas and hints of spice and mocha, this full-bodied red is rich yet well balanced with smooth tannins & long refined finish
Bottle **£57.00**

La Dama Amarone Della Valpolicella Classico, Veneto
Full-bodied Amarone with a powerful and multi-faceted nature. Aromas of black cherries & plums. Velvety in the mouth with flavours of dark fruit, followed by a spicy overtone. Lots of length & firm, rich tannins
Bottle **£125.00**

ROSE WINE

Conto Vecchio Pinot Grigio Blush, Veneto
Vibrant cherry and plum fruit flavours
175ml **£7.50** 250ml **£10.00** Bottle **£28.00**

Les Nuages Rosé, Provence, France
Dry & crisp with flavours of wild strawberries
Bottle **£38.00**

SOFT DRINKS & BEERS

Coke / Coke Zero
Fresh Mint Lemonade
Fresh Orange / Apple

330ml **£3.50**
330ml **£4.00**
330ml **£3.50**

Acqua Panna
Acqua San Pellegrino
Peroni Alcohol Free
Peroni / Moretti Bottle

500ml **£3.50**
500ml **£3.50**
330ml **£4.50**
330ml **£5.00**



BENVENUTI

STARTERS

GF VG Olive Marinate £5.00

Marinated olives infused with aromatic herbs

VG Garlic Bread £9.00

Handmade oven-baked bread, brushed with garlic and drizzled with extra virgin olive oil

VG Add Pomodoro sauce £1.50

V Add Mozzarella £2.50

Polpette di Salsiccia £12.00

Baked Italian sausages with roasted peppers, garlic, herbs and tomato sauce. Served with ciabatta

V Melanzane alla Parmigiana
As a Starter £10.00
As a Main £20.00

Layers of aubergines, Mozzarella & tomato sauce baked in the oven. Sprinkled with Parmesan and served with toasted ciabatta

V Arancini al Tartufo £11.00

Conic-shaped arancini filled with creamy risotto, mixed mushrooms & aromatic truffle sauce

Calamari Fritti £12.00

Lightly floured and crispy deep-fried calamari rings, served with squid ink mayonnaise

Pan Fried Tiger Prawns £12.00

In garlic butter & parsley, served on toasted ciabatta

SHARING PLATTERS

Bruschetta Selection N

For One £11.00 (4 pieces)

To Share £22.00 (8 pieces)

Served on toasted ciabatta with a pesto drizzle, our small bruschette are topped up with:

- Fresh tomato
- Creamy mushroom with truffle oil
- Smoked salmon and Ricotta
- Prosciutto crudo and Bufala



Burrata Board £22.00

Creamy Burrata cheese, rocket, prosciutto crudo, cherry tomatoes and homemade bread, drizzled with truffle oil.

Mixed Leaf Salad VG

£6.00

Rocket & Parmesan Salad V

£6.50

Chunky Chips VG

£6.00

Creamed Sautéed Spinach V

£6.50

SIDES

PASTA & RISOTTO

Our handcrafted pasta is lovingly prepared from fresh eggs and wholesome, natural ingredients.

Paccheri Primavera £17.00 V

Large tube-shaped pasta with aubergines, roasted peppers, onions and olives in a rich Pomodoro sauce. Finished with a sprinkle of peppery rocket and Parmesan shavings

Add chicken/pancetta/salsiccia £3.50

Gnocchi al Gorgonzola £19.00 V N

Tricolore gnocchi with creamy Gorgonzola, mixed mushrooms and crunchy walnuts

Add chicken/pancetta/salsiccia £3.50

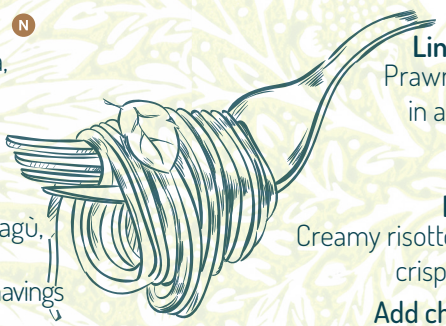
Homemade Lasagna £20.00

Layers of egg pasta with slow-cooked beef ragù, Béchamel sauce and melting Mozzarella. Garnished with peppery rocket and Parmesan shavings

Chicken Milanese £22.00

Chicken escallop coated in breadcrumbs and sesame seeds over Pappardelle al Pomodoro

Add wild boar ragu £5.00



Pappardelle al Cinghiale £22.00

Wide ribbons of pasta in a homemade rich wild boar meat ragù with a splash of red wine and aromatic truffle oil

Scallops Aglio e Olio Linguine £23.00

Tender scallops and prawns with garlic, cherry tomatoes, extra virgin olive oil and parsley

Linguine Frutti di Mare £23.00

Prawns, whole mussels and calamari in a spicy garlic Pomodoro sauce
Available with Risotto

Risotto al Tartufo £20.00 V GF

Creamy risotto with mixed mushrooms, truffle paste, crisp rocket and crushed Parmesan

Add chicken/pancetta/salsiccia £3.50

Risotto Pollo e Pesto al Pistacchio £23.00 N

Risotto with pistachio pesto, roasted chicken, Burrata cheese and sweet sun-dried tomatoes

GF Gluten free pasta available

MAINS

Grilled Chicken Breast Fillet £24.00

In a creamy mushroom sauce, served with baby new potatoes and mixed leaf garnish

Branzino £27.00

Pan-fried seabass with samphires, whole mussels, cherry tomatoes, garlic and white wine. Served with lemon Tarragon sauce over fregola pasta (a traditional Sardinian pasta resembling small pearls)

Roasted French Trimmed Lamb Cutlets £28.00

With broccoli stems, cherry tomatoes and roasted baby potatoes on a bed of red cabbage with orange zest



STONE GRILL

Our Lava Grill Stones present a unique experience to cook your meat cuts to perfection. The heat of the stone sears in the natural flavours without the use of any oil or fat. We select only the finest British steaks, seasoned, grilled & served to you on a sizzling hot stone.



CHOOSE FROM:

CUTS

• **Rib Eye £35.00**

• **Fillet £37.00**

SIDES

Chunky Chips
Creamed Sautéed Spinach
Rocket & Parmesan Salad

DIPS

Hollandaise sauce
Peppercorn Sauce
Creamy Mushroom Sauce

All stone grills are served with crushed sea salt, black pepper & garlic butter. A fully heated stone will stay sizzling hot for around 20-30 minutes and will still be cooking 40-50 minutes after serving. The Stone is too hot to touch for over an hour. Please handle it with care and ask a member of our team for assistance.

PIZZA



12" Stone Baked Sourdough Pizza

Our pizzas are crafted from homemade dough, skillfully hand-stretched to achieve a thin, crispy base. Each pizza is topped up with our fresh tomato sauce and premium mozzarella cheese

CHOOSE YOUR DOUGH:

DOUBLE ZERO:
Our naturally low gluten dough. Light, crispy & delicate flavour.

CHARCOAL:
Activated charcoal infused into our double zero dough. Earthy, smokey & evocative flavour.

Margherita £13.00 V

Mozzarella cheese, Pomodoro, basil and herbs
Vegan option available - **Extra £2.50 VG**

Americana £15.50

Spicy pepperoni and jalapeno peppers

Bufala £16.50 V

Bocconcini mozzarella, cherry tomatoes and basil

Primavera £16.50 V N

Cherry tomatoes, roasted peppers, olives and pesto sauce

Prosciutto Crudo e Rucola £18.00

Parma ham, rocket leaves and Parmesan shavings

Pollo Piccante £18.50

Shredded chicken, roasted peppers, red onions and fresh chillies

'Nduja e Ricotta £19.00

Spicy pork sausage, pepperoni and Ricotta cheese

Quattro Formaggi £20.00 V

Mozzarella, Gorgonzola, Parmesan and Goat's cheese

Burrata £21.00

Rocket, cherry tomatoes, shredded Burrata cheese and Prosciutto crudo, drizzled with truffle oil

EXTRA TOPPINGS

Parma ham, 'Nduja, Chicken, Pepperoni, Salsiccia £3.50
Anchovies, Mozzarella, Bocconcini, Goat's cheese, Ricotta, Gorgonzola, Sun-dried tomatoes £2.50

Olives, Cherry tomatoes, Roasted peppers, Jalapeño peppers, Mushrooms, Red onions, Rocket, Capers, Truffle Oil £1.50

SALADS

Goat's Cheese & Beetroot Salad £18.00 GF N V

Goat's cheese, beetroot, walnuts, mixed leaf salad and cherry tomatoes, drizzled with tangy vinaigrette dressing

Chicken Caesar Salad £18.00

Tender grilled chicken strips, crisp cos lettuce, crunchy croutons and Parmesan, all tossed in our homemade Caesar dressing



N = CONTAINS NUTS **VG** = VEGAN **V** = VEGETARIAN **GF** = GLUTEN FREE

For our guests with dietary requirements or food allergies, please inform your server who will advise on the ingredients used within this menu. A discretionary service charge of 12.5% will be added to your bill.