



Mixed olives £ 4.50

Dal forno

From the bakery

Cestino di pane del giorno £ 3.50

Bread basket of the day

Bruschetta al pomodoro fresco di Pachino e basilico £ 4

Focaccia bruschetta with fresh Sicilian cherry tomatoes and basil

Bruschetta, con 'Nduja e stracciatella £ 4.50

Focaccia bruschetta with 'Nduja and burrata cheese

Arrosti freddi/ cold roast

Vitello tonnato £ 9.50

Roast veal with tuna dressing

Porchetta £ 8

Roast pork belly, typical of Rome

Le insalate/ Salads

Rucola, funghi champignon, Parmigiano Reggiano £ 7.50

Rocket, champignon mushrooms and Parmigiano Reggiano shavings

Insalata di Puntarelle, ravanelli e crostini, salsa acciughe £ 8.50

Salad of Puntarelle, radish and croutons, anchovy dressing

Insalata mista con rape, Gorgonzola e noci £ 8.50

Mixed salad roast beetroot with Gorgonzola and walnuts

Insalata di lattuga, finocchi, arance e olive £8.50

Salad with lettuce, fennel, orange and olives

Prosciutti e salumi

Ham and Salumi

Prosciutto di Parma Leporati £ 6.50

24 months cured ham, sweet and intense flavour from Parma hill

Prosciutto di Maiale Nero dei Nebrodi £ 12.50

Black pig ham 36 months from Nebrodi, Sicily

Bresaola della Valtellina £ 7.50

Salted, seasoned and air dried beef from Lombardia.

Mortadella Bonfatti £ 6.50

Traditional sausage from Emilia Romagna

Finocchiona Toscana £ 6.50

Wild fennel seed flavoured salami from Tuscany

Lonza di maiale £ 6

Cured and air dried loin of pork

Salamino di cinghiale £ 6

Wild boar salami from Tuscany

Salsiccia secca piccante £6.50

Cured spicy sausage from Sicily

Formaggi freschi

Fresh cheeses

Mozzarella di Bufala £ 7

Buffalo mozzarella

Scamorza affumicata alla griglia £ 6

Grilled, smoked cow's milk cheese

Burrata £ 8.50

Cow's milk mozzarella filled with cream

Formaggi Italiani artigianali

Artisanal Italian Cheese

Gorgonzola £ 5

90 days matured blue cheese, creamy and spicy pasteurised cow's milk from Piemonte

Ubrico al Cabernet £ 5.50

Pasteurised cow's milk aged in Cabernet wine from Veneto

Basajo £ 6.50

Unpasteurised creamy blue cheese made with sheep milk and aged in passito wine. From Veneto

Piacentinu Ennese D.O.P. £ 6

Made from unpasteurised ewes milk, saffron and black peppercorn from Sicily

Ragusano D.O.P. £ 6

Aromatic and spicy cheese made with unpasteurised cow milk

Taleggio £ 5.50

Washed rind cheese with a soft creamy texture from Lombardia. Made with pasteurised cow's milk

Toma Piemontese £ 5.50

A semi-soft, sweet unpasteurised cow's milk smooth textured cheese from Piemonte

La Tur £ 5

Dense and creamy cheese from Langhe area. A blend of pasteurised cow, goat and ewe's milk. Piemonte



Soup, Paste and Timbale

Minestrone con Grana Padano £9.50

Minestrone soup with Grana Padano

Bucatini all'Amatriciana £15.50

Bucatini with cured pork cheek, tomato sauce and Pecorino Romano

Tonnarelli Cozze e Pecorino £16

Tonnarelli with Mussels and Pecorino cheese

Gnocchi con funghi misti, e Grana Padano £16

Potato gnocchi with mixed mushrooms and Grana padano

Tagliatelle al ragù di cinghiale salsa al vino rosso ed Ubriaco £ 16.50

Tagliatelle with wild boar ragout red wine reduction and Ubriaco cheese

Ravioli di ricotta e spinaci con burro e salvia £15.50

Ricotta and spinach ravioli, butter and sage

Lasagne alla Bolognese £ 14

Lasagne with beef Bolognese sauce

Rigatoni Carciofi e Pecorino £ 17.00

Rigatoni with artichoke and pecorino cheese

Melanzane alla Parmigiana £12

Aubergine, tomato sauce and Reggiano timbale

If you have a food allergy, intolerant or sensitivity ingredients, Celiac or special dietary, please speak to the waitress or the manager to help you with the menu, Thank you

Please note that we cannot guarantee that any of our food is free from nut trace elements.

Fritti/Fried

Calzoncini con pomodoro e formaggio £3.90 each

Deep fried "calzoncino" filled with tomato and cheese

Arancini con Zafferano, melanzane e mozzarella £ 3.90 each

Deep fried rice balls with saffron, aubergines and Mozzarella

Calamari fritti, mayo al limone £11.50

Fried calamari, lemon mayo

Polpette e salsicce

Meat balls and sausages

Polpette alla pizzaiola £ 11.50

Beef meatballs in tomato sauce

Polpette con melanzane al funghetto £11.50

Beef meatballs with aubergines and cherry tomatoes

Polpette con peperoni arrosto, capperi e olive nere £11.50

Beef meatballs with roast pepper, capers and black olives

Salsiccia con friarielli £ 13.50

Roast sausages served with bitter turnip tops

Salsiccia e fagioli £ 13.50

Sausages stewed with Borlotti beans

Salsiccia al sugo con polenta e pecorino Romano £13.50

Sausages cooked in tomato sauce, with polenta and pecorino cheese

Secondi/ Main Courses

Filetto D'Orata al forno con Insalata mista £17

Roast fillet of Seabream with mixed leaf salad

Filetto di Branzino al forno con rucola e capperi £17.50

Roast Sea Bass fillet with rocket and capers

Costata di Manzo con Osso alla griglia con patate arrosto 500gr £45

Grilled bone in Rib eye with roast potatoes 500gr

Petto di pollo alla Milanese £15

Chicken breast breaded and fried

Polletto alla griglia con insalata £ 15.50

Grilled baby chicken with salad

Guancia di Bue brasata al vino rosso con polenta £22

Braised Ox cheek in red wine with polenta

Verdure/Vegetables

Friarielli £4.50

Bitter turnip tops

Fagiolini olio e limone 5.50

Green beans with extra virgin olive oil and lemon

Fagioli all'uccelletto £ 4

Stewed borlotti beans with tomato sauce

Patate arrosto con aglio e rosmarino £4.50

Roast potatoes with garlic and rosemary

V.A.T. is included

A discretionary service charge of 12.5% will be added to your bill All the service charge is distributed to all employees of the restaurant