



ANTIDASTI	
Bruschetta	£8.95
Toasted sourdough topped with heirloom tomatoes, garlic, basil, and extra virgin olive oil.	
Arancini	£9.95
Crispy balls of Arborio rice, filled with tomato and mozzarella	
Zucchini fritti with lemon mayo	£11.95
Crispy fried courgette sticks served with zesty lemon mayonnaise.	
Aubergine parmigiana	£12.95
Classic baked aubergine with layers of tomato sauce, basil, and melted mozzarella.	
Burrata tricolore	£14.95
Burrata cheese with heirloom tomatoes, avocado, and fresh basil drizzled with balsamic glaze.	

PRIMI	
Spaghetti Aglio Olio e Peperoncino	£13.95
Spaghetti tossed with garlic, chilli, parsley and olive oil	
Penne Arrabbiata	£14.45
Penne in a spicy tomato and garlic sauce, finished with parsley.	
Gnocchetti Gorgonzola	£15.95
Soft potato gnocchi in a creamy gorgonzola sauce with pears and walnuts.	
Lasagna di Manzo	£16.45
Classic baked layers of pasta with meat ragù, béchamel, and parmesan.	
Tortelloni filled with Beef Shin, Butter & Sage Sauce	£17.95
Slow-braised beef shin encased in delicate pasta, finished with butter and sage.	
Mafaldine with Lamb Ragù	£17.95
Ribbon-shaped pasta tossed in a rich, slow-cooked lamb ragù with herbs and parmesan.	
Tagliolini with Chilli Prawns	£17.95
Fine egg pasta with sautéed prawns, garlic, chilli and parsley.	
Truffle Ravioli with Parmesan Cream	£18.95
Fresh handmade ravioli filled with black truffle, served in a velvety parmesan cream sauce.	

CEC NDI	
SECONDI	
Butternut con Salvia e Ricotta	£14.50
Roasted butternut squash with sage and ricotta.	
Cotoletta di Pollo alla Milanese	£15.95
Panko crumbed chicken escalope with rocket, cherry tomatoes salad.	
Spiedini di gamberoni with potato puree	£16.45
Grilled king prawn skewers served over creamy potato purée.	
Flank steak with salsa verde	£17.45
Tender grilled flank steak served with vibrant Italian salsa verde.	
Filetto di Branzino con Insalata di Finocchi e Arancia	£17.50
Pan fried sea bass fillet served with a fennel, roasted olives and orange salad.	

PIZZfl	
Margherita	£12.00
Tomato sauce, fior di latte mozzarella and fresh basil	
Funghi	£12.50
Mix of mushrooms, garlic, tomato sauce, fior di latte mozzarella	
Rucola e Formaggio di Capra	£12.50
Rocket and goat cheese with basil sauce base	
Ortolana	£12.50
Red peppers, aubergines and courgette, fior di latte mozzarella and tomato base	
Quatro Formaggio	£13.00
A mix of 4 different Italian cheeses: fior di latte mozzarella, taleggio, gorgonzola and scam	norza
Pollo	£13.00
Basil marinated chicken , tomato sauce, fior di lattemozzarella, onion, bell peppers	
Pepperoni	£13.50
Spiced cured sausage, tomato sauce, fior di latte mozzarella	
Rucola e Prosciutto di Parma	£13.50
Wild rocket, parma ham, tomato sauce and mozzarella	
Tonno e peperoncino rosso	£14.00
Tuna with red chilli, red onion, tomato sauce, fior di latte mozzarella	
Nduja	£14.50
Spicy soft Calabrian Sausage, tomato sauce, fior di latte mozzarella	
Capricciosa	£15.00
Cooked Italian ham, artichoke, mushrooms, black olives, fior di latte mozzarella and tomato	sauce

Cestino di Pane  A selection of artisan breads served with homemade butters  (Garlic, oregano and peperoncino Basil and	Patatine Fritte A side of chips Nocellara Olives Marinated Sicilian Nocellara olives	£4.50 £4.50		
lemon   White truffle and sage)	Insalata Mista	£5.50		
Pizza Foccacia £6.50/Each Pizza base with garlic, oregano, and peperoncino Pizza base with basil and lemon	A mix of seasonal greens and vegetables with virgin olive oil, lemon and salt	extra		



Pizza base with white truffle and sage