

## APERITIVO

- Aperol Spritz** 8.70  
Aperol, Prosecco and sparkling water.
- Starlino Rosé Cosmopolitan** 8.70  
Starlino Rosé, vodka, garnished with  
Starlino Maraschino cherries.
- Tuscan Tree Aperitivo** (2 kcals) 5.60  
Non-alcoholic Tuscan Tree Aperitivo  
and sparkling water.
- Peroni Limone** 8.00  
Peroni, Limoncello and lemonade.

## PANE E OLIVE

- Mixed Olives** VG (139 kcals) 3.60  
Mixed marinated olives.
- Nocellara Olives** VG (139 kcals) 4.10  
Whole green Sicilian olives.
- Pesto Nuts** V (244 kcals) 2.50  
Basil-pesto-coated broad beans, peanuts and cashews.
- Focaccia** VG (464 kcals) 3.90  
Freshly baked every morning using a traditional Ligurian  
recipe, served with extra virgin olive oil and balsamic.
- Garlic Focaccia** V (663 kcals) 4.40  
Our freshly baked focaccia with garlic butter.

- Garlic & Mozzarella Focaccia** V (849 kcals) 4.90  
Our freshly baked focaccia with garlic butter  
and melted mozzarella.
- Burrata and 'Nduja Topped Focaccia** (699 kcals) 5.10  
Freshly baked focaccia topped with burrata  
and 'nduja from our deli.
- Selection of Breads** VG (746 kcals) 4.40  
Freshly baked focaccia, ciappe Italian  
flatbread and wholemeal sourdough, served  
with extra virgin olive oil and balsamic.

## ANTI PASTI

- Bocconcini** (471 kcals) 6.60  
Buffalo mozzarella deep fried in lemon  
and marjoram breadcrumbs. With a spicy  
tomato sauce.
- Zuppa di Funghi** V (558 kcals) 6.10  
A rich and earthy soup of porcini, shiitake &  
oyster mushrooms. Served with our freshly  
baked focaccia.
- Burrata** (617 kcals) 8.00  
Whole Pugliese burrata with 24-month-aged  
Parma ham, pea puree, lemon and mint  
marinated edamame beans. Served with toasted  
pane carasau and gremolata.
- Chicken Liver Pâté** (677 kcals) 7.20  
Served with red onion marmalade and toasted  
wholemeal sourdough.
- Prawns Marinara** (701 kcals) 8.20  
King prawns marinated in chilli and fennel  
seeds in a tomato, white wine & garlic sauce.  
Served with dressed fennel and homemade focaccia.
- Tomato Bruschetta** VG (458 kcals) 6.60  
Mixed cherry tomatoes, basil and garlic on toasted  
ciabatta, finished with extra virgin olive oil.
- Arancini** V (336 kcals) 7.20  
Sicilian rice balls filled with spinach and smoked  
mozzarella. With spicy tomato sauce.
- Antipasti Plate** (321 kcals) 8.00  
Pane carasau, 24-month-aged Parma ham,  
spianata Calabrese, finocchiona salami, artichoke,  
semi-dried tomatoes, olives & caperberries.
- Calamari Fritti**  
Hand-cut crispy squid rings, lightly floured and fried.  
Served with lemon mayonnaise.
- Small** (439 kcals) 7.50 | **Large** (807 kcals) 13.90
- Caponata Siciliana** V (547 kcals) 7.20  
Roasted goat's cheese topped with caponata.  
*Caponata is fried aubergine in an agrodolce  
sauce with tomatoes, capers and olives.*

## STEAKS

*Served with rosemary & garlic roasted potatoes with  
rocket and Parmigiano-Reggiano.*

- Minute Steak** (675 kcals) 14.40  
Chargrilled and tenderised minute steak, served pink.
- Sirloin Steak** (990 kcals) 20.50  
Dry-aged 8oz\* sirloin.

**Choose from:**  
**Garlic Butter** (+247 kcals) 2.10 | **Porcini Mushroom Sauce**  
(+125 kcals) 2.10 | **Truffle Butter** (+260 kcals) 2.10

## SECONDI

- Chicken Saltimbocca** (845 kcals) 15.40  
Chicken escalope with 24-month-aged Parma ham and  
sage in a white wine sauce. Served with roasted potatoes,  
rocket & pesto.
- Chicken Milanese** (687 kcals) 13.60  
Chicken breast in crispy rosemary breadcrumbs.  
Served with slow-roasted tomatoes and dressed salad  
leaves topped with Parmigiano-Reggiano.
- Pan-Fried Sea Bass Fillets** (827 kcals) 16.40  
Served with a tomato and white wine salsa and  
dressed fennel.
- Grilled Lamb Rump** (1196 kcals) 19.50  
With salsa verde, sautéed potatoes, smoked pancetta and  
a light frittedda of artichokes, peas, edamame and pea  
shoots. *Frittedda is a stew of lightly sautéed vegetables and  
is a speciality of Palermo, the capital of Sicily.*
- Cod with Semi-Dried Tomato Pesto** (871 kcals) 16.40  
Pan-fried cod on a bed of fresh mussels, tomatoes, peas  
& edamame. Topped with our freshly made semi-dried  
tomato and almond pesto.

## PASTA & RISOTTO

- Braised Beef Ragu Pappardelle** (718 kcals) 14.90  
Braised beef slow-cooked in red wine, black olives and  
herbs. Served with pappardelle pasta, *originating from  
the region of Tuscany.*
- Homemade Lasagne** (824 kcals) 12.80  
Slow-cooked beef and lamb ragu, layered with egg pasta,  
cheese and béchamel sauce.
- Seafood Linguine** (905 kcals) 16.40  
Prawns, whole mussels and squid in a crab & chilli sauce.  
Garnished with bottarga.
- Ricotta & Spinach Ravioli** V (712 kcals) 12.80  
Served in a sage & butter sauce.
- Veganescia Spaghetti** VG (738 kcals) 11.30  
A puttanesca-style sauce of olives, capers, tomato, chilli,  
and garlic, topped with toasted mixed nuts, raisins,  
garlic and herb breadcrumbs.
- Risotto ai Funghi** V (705 kcals) 14.70  
Arborio rice with a mix of porcini, shiitake & oyster  
mushrooms with garlic. Served with a truffle crisp.
- Add: Chicken** (+136 kcals) 3.00 | **Truffle Oil** (+11 kcals) 1.80
- Spaghetti Carbonara** (1000 kcals) 12.30  
A mix of eggs, guanciale, cheese and black pepper.
- Caserecce Piccante** (688 kcals) 13.30  
Caserecce pasta with a spicy sausage, rosemary, chilli  
and tomato sauce. Topped with burrata.
- Penne Giardiniera** V (1006 kcals) 12.30  
Our signature dish, made up of crispy spinach balls with  
grated courgette sautéed in garlic, chilli and cheese,  
served with giant Pugliese penne.
- We donate **50p** from every Giardiniera sold to the  
Antonio Carluccio Foundation.

## SALADS

- Tuna Abruzzese** (852 kcals) 14.40  
Grilled tuna steak with anchovy fillets, soft-boiled  
egg, green beans, red onion, roasted tomatoes and  
peppers, olives, new potatoes and croutons.  
Finished with an olive and caper dressing.
- Chicken, Avocado & Pancetta** (1098 kcals) 13.90  
Chicken, pancetta and avocado with green beans, red  
onion, semi-dried tomatoes, olives and mixed leaves.  
Finished with a balsamic dressing and  
crispy pancetta.
- Goat's Cheese, Avocado & Barley Salad** V (1144 kcals) 12.80  
Roasted goat's cheese, avocado, chargrilled courgette  
ribbons, rocket, baby spinach and semi-dried  
tomatoes, tossed with pearl barley and finished with  
tomato & beetroot pesto, flaked almonds & toasted  
pumpkin seeds.

## SIDES

- Tenderstem Broccoli** VG (343 kcals) 4.40  
Tossed in chilli, garlic and flaked almonds.
- Green Beans and Spinach** V (274 kcals) 4.40  
Topped with pine nuts.
- Caprese Salad** (272 kcals) 4.90  
Buffalo mozzarella, sliced beef tomatoes, basil and olives.  
Drizzled with extra virgin olive oil.
- Mixed Salad** VG (207 kcals) 4.60  
Tossed with a balsamic dressing.
- Rosemary & Garlic Roasted Potatoes** VG (289 kcals) 3.90
- Green Salad** (171 kcals) 4.40  
Finished with Parmigiano-Reggiano shavings and  
a balsamic dressing.
- Garlic Focaccia** V (663 kcals) 4.40  
Our freshly baked focaccia with garlic butter.
- Tomato Salad** VG (252 kcals) 4.10  
Sliced beef tomatoes and red onion, finished  
with a balsamic dressing.

PLEASE SEE REVERSE FOR OUR SET MENU.

If you have any food allergies or intolerances, please let your server know before ordering.

V Suitable for vegetarians VG Suitable for vegans

Please check full dietary information each time you visit our restaurant as from time-to-time ingredients may change. Calorie information is calculated using typical values and measures.

Calories (kcal) are detailed per serving, all servings are for one unless stated otherwise. A typical adult needs around 2000 kcal a day.

For the full range of calories please visit our website. Full dietary information can be found by scanning the QR code.

