

# Winter Menu



## Starter

**GF Burrata and Prosciutto £9.95**  
Parma ham style served with a whole creamy burrata pugliese. Finished with cold-pressed extra virgin olive oil, and fresh basil leaves.

**GF Ventaglio di Vegetali di Stagione £10.50 or share £19.50**  
A colorful 'fan' of the freshest seasonal vegetables, lightly grilled or roasted and marinated in extra virgin olive oil and herbs served with a selection of cheeses.

**V Arancini Bolognese £9.00**  
Crispy, golden rice balls filled with a savory, slow-cooked meat ragù and melted mozzarella.  
(Vegetarian option available upon request.)

**Calamari fritti £9.50**  
Deep fried squid rings served with olives and mayo dip.

**Polpette al sugo £8.50**  
Traditional hand-rolled meatballs made with a savory blend of premium beef, seasoned with Parmigiano-Reggiano, fresh garlic, and Italian herbs. Slow-simmered for hours in tomato sauce and finished with fresh basil and a drizzle of extra virgin olive oil.

Please check for our  
weekly homemade  
pastas and specials.

## Pasta Dishes

**Rigatoni al Ragu di Agnello £16.50**  
A rich and savory lamb ragu mince, slow-simmered with red wine, aromatic vegetables with a touch of demi glacé, tossed with a classic rigatoni pasta.

**V GF Penne Arrabiata £13.50**  
Al dente penne pasta tossed in a vibrant tomato sauce, infused with toasted garlic, extra virgin olive oil, and a bold kick of crushed red chili flakes. Finished with fresh Italian parsley.

**GF Spaghetti Carbonara £16.50**  
A Roman classic in its purest form. Al dente spaghetti tossed in a rich emulsion of tempered egg yolks and sharp Pecorino Romano cheese. Finished with crispy, salt-cured guanciale (pork jowl) and a generous dusting of freshly cracked black pepper. Simple, savory, and timeless.

**GF Rigatoni Amatriciana £16.00**  
Large, ridged pasta tubes designed to catch our slow-simmered tomato sauce. Elevated with the smoky, savory depth of hand-cut guanciale, cracked black pepper, and chili flakes.

**GF Risotto alla Pescatora £18.50**  
An authentic taste of the Italian seaside. Creamy Arborio rice toasted with garlic and shallots, then deglazed with white wine. Tossed with a generous bounty of fresh Mediterranean seafood, parsley and a hint of tomato.

**GF Spaghetti Bolognese £14.95**  
Traditional Spaghetti Bolognese. A comforting bowl of al dente spaghetti topped with our signature slow-simmered ragù. Made with 100% lean ground beef, aromatic garden herbs, and a rich tomato sauce. Finished with a generous dusting of freshly grated Parmesan and a sprig of basil.

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## Main Course

### Welsh Lamb Shank £25.00

Traditional oven-roasted Welsh Lamb Shank infused with fresh rosemary, garlic, and wild thyme. Slow-cooked until tender and served in its own natural juices over a bed of creamy mashed potatoes.

### Pollo al Pepe Nero £18.95

Succulent Chicken Supreme cooked in a rich, creamy black pepper sauce, served with vegetables of the day.

### Pesce del Giorno M.P.

Our fresh Catch of the Day. Please ask your server for today's selection and preparation.

## Sides

### Pane all'Aglio £4.50

Warm, freshly baked Garlic Bread.

### Pane all'Aglio e Mozzarella £5.50

Warm Garlic Bread topped with melted mozzarella cheese.

### Olive Marinate £4.00

A selection of high-quality marinated olives.

### Patatine Fritte £4.50

Crispy French Fries (or chips).

### Cestino di Pane £4.50

A basket of fresh Italian bread (perfect for mopping up sauces!).

### Vegetali del Giorno £5.50

Our daily selection of fresh seasonal vegetables, simply prepared to highlight their natural flavours.

**Catering Service Available.**

**Private room available for hire, for parties & meetings up to 40 people.**

**Birthdays & special occasion cakes available upon request.**