



DINNER

APERITIVI APERITIFS

APEROL SPRITZ	7.5
Aperol, Prosecco & soda water	
BELLINI	7.95
Prosecco & purée or nectar of the day	
MIMOSA	7.95
Prosecco & fresh orange juice	
SICILIAN MARGARITA SPRITZ	8.5
Tequila, lemon juice, Triple Sec & limonata	

GIN & TONIC

BOMBAY SAPPHIRE 7.5	HENDRICKS 8.5
SUMMER BERRIES Fresh berries & cassis	
STRAWBERRY JAMMY Heavenly juicy strawberries & mint	
HAPPY PEACH Succulent peach, lime twist & rosemary	
MEDITERRANEO Orange, lemon & basil	

SANGRIA

	GLASS	JUG
ROSSA	8.95	24.5
Fresh fruits, red wine, brandy & mixed juices		
ROSATA	8.95	24.5
Fresh fruits, rose wine, Grand Manier & mixed juices		
BIANCA	8.95	24.5
Fresh fruits, white wine, Bacardi & mixed juices		

PER INIZIARE STARTERS

PANE & PINZIMONIO (V)	3.95
Bread, olive oil & balsamic	
OLIVE MISTE (V)	3.5
Mild and buttery mixed marinated olives	
INVOLTINO DI MELANZANE E ZUCCHINE (V)	6.5
Grilled aubergine & courgette rolled w ricotta, tomato sauce & fresh basil	
BRUSCHETTA	6.95
Toasted ciabatta bread, Gorgonzola, fresh melon & Parma ham	
POLPO E PATATE	8.5
Octopus, crushed potatoes & black olives	
BURRATA E PESTO (V)	8.95
Pugliese burrata, tomato & basil pesto	
TAGLIERE DI SALUMI (price per person)	8.5
Selection of salami, cheese, grilled vegetables & carasau bread	
FRITTURA DI MARE	9.5
Baby squid, king prawns & julienne courgettes w aioli	

PRIMI & RISOTTI

HAND CRAFTED FRESH PASTA (*Gluten free available*)

RAVIOLI ZUCCA (V)	12.95
Handmade butternut squash filled ravioli, sage & butter	
SPAGHETTI VERDURE (V) (VEGAN)	12.5
Spaghetti pasta w Julienne veg, cherry tomatoes & tomato sauce	
RISOTTO FUNGHI (V)	12.95
11 month aged carnaroli rice, porcini mushrooms, creamy burrata cheese, garlic & white wine	
TORTELLONI CINGHIALE	13.95
Handmade wild boar filled tortelloni, parmesan & veal jus	
PAPPARDELLE ANATRA	13.95
Pappardelle pasta w slow cooked duck & porcini mushroom ragout	
LINGUINE MARE	14.95
Linguine pasta w mixed seafood, tomato, garlic & chilli	

SECONDI MAINS

POLLO	14.95
Corn-fed chicken breast stuffed w aubergine, sundried tomato, basil, cheese sauce, mash potato	
FEGATO PULCINELLA	15.95
Milk-fed calf's liver w mash potato, spinach, sage & butter	
BRANZINO	16.5
Oven baked seabass, breadcrumb, courgette & herb crust, celeriac puree & sauteed spinach	
STRACCETTI DI AGNELLO	16.95
Lamb strips sautéed w aubergine in white wine, lemon juice & parmesan & sautéed potatoes	
TAGLIERE DI MANZO	24.95
Grilled 60 days aged organic pasture rib-eye steak, rocket leaves, cherry tomatoes & Parmesan	

I CONTORNI SIDES

ZUCCHINI (V)	3.95	BROCCOLI (V)	3.95
Fried courgettes		Sautéed broccoli in garlic & chilli	
PATATE (V)	3.95	INSALATA MISTA (V)	3.95
Roasted, mash or fries		Mixed leaves salad	
SPINACI (V)	3.75	INSALATA DI RUCOLA (V)	4.5
Sautéed spinach in butter & garlic		Rocket, cherry tomatoes & Parmesan shaving salad	

Gluten free pastas & vegetarian options available on request

Not all the ingredients are stated on the dishes description. Please inform your server of any allergies/ intolerances

An optional 10% service charge will be added to the bill of groups of 5 or more