



MENU

PER INIZIARE STARTERS

BRUSCHETTA (V)	6.95
Toasted Tuscan bread w Sicilian caponata (aubergine, capers, black olives, tomato) & burrata cream	
ARANCINI	6.5
Classic rice balls w beef ragu, peas & mozzarella, spicy tomato sauce dip	
TRICOLORE (V)	6.5
Avocado, fresh sliced tomatoes, buffalo mozzarella & basil	
MELANZANE PARMIGIANA (V)	7.5
Aubergine, mozzarella & Parmesan tower, basil pesto	
FRITTURA DI MARE	9.5
Baby squid, king prawns & crispy parsnip w aioli	
BURRATA E PESTO (V)	8.5
Pugliese burrata, tomato & basil pesto	

PRIMI & RISOTTI

HAND CRAFTED FRESH PASTA

TAGLIATELLE AI FUNGHI (V)	12.5
Tagliatelle pasta w wild mushrooms, truffle cream, white wine, cream, garlic & Parmesan	
PENNE AMATRICIANA	11
Penne pasta, Guanciale (cured pork cheek), onions & tomato sauce	
SPAGHETTI BOLOGNESE	11
Spaghetti pasta w traditional Italian slow cooked beef ragout	
PACCHERI ANATRA	14.5
Short tube pasta w slow cooked duck & porcini mushroom ragout	
TORTELLONI CINGHIALE	13.5
Handmade wild boar filled tortelloni, parmesan & veal jus	
LASAGNE	12
Traditional layered flat pasta alternated w beef ragout	
PENNE ROMANA	12.95
Penne pasta w chicken, scamorza, basil pesto, cream, sundried tomato & a touch of tomato sauce	
RAVIOLI TRICOLORE (V) VEGAN	12.5
Handmade ravioli w mixed vegetables, cherry tomato & basil sauce	
LINGUINE MARE	13.5
Linguine pasta w mixed seafood, tomato, garlic & chilli	

SECONDI MAINS

POLLO ALLA MILANESE	12.5
Classic breaded chicken breast w spaghetti pomodoro	
SPEZZATINO	15.95
5 Hour slow cooked beef stew w winter vegetables & mash potatoes	
PORCHETTA	16.95
Roasted pork belly rolled with ham, spinach, mixed herbs, jus & mashed potato	
AGNELLO RIPIENO	18.5
Roasted leg of lamb rolled with apricots and rosemary infused lamb jus, roasted potato	

PIZZA SOURDOUGH PIZZA

MARGHERITA (V)	8.5
Tomato, mozzarella, basil & Parmesan	
PEPPERONI	10.5
Tomato, mozzarella & pepperoni sausage	
MANZO	14.5
Rib-eye strips, rocket leaves, Parmesan shavings & cherry tomatoes	
POLLO	13.5
Chicken, sweet pepper, red onions & goat's cheese	

I CONTORNI SIDES

PATATE (V)	3.5	BROCCOLI (V)	3.5
Roasted, mash or fries		Sautéed broccoli in garlic & chilli	
SPINACI (V)	3.5	INSALATA MISTA (V)	3.5
Sautéed spinach in EVO oil & garlic		Mixed leaves salad	
		INSALATA DI RUCOLA (V)	3.5
		Rocket, cherry tomatoes & Parmesan shaving salad	

DOLCI DESSERTS

TIRAMISU	6
Classic tiramisu	
BANOFFEE PIE	6
Chef Pasquale's famous banoffee pie	
MANGO CHEESECAKE	6
Fresh mango cheesecake	
APPLE STRUDEL	6
Apple & cinnamon filled puff pastry served w vanilla ice cream	