



## DINNER

### APERITIVI APERITIFS

<b>APEROL SPRITZ</b> .....	7.5
Aperol, Prosecco & soda water	
<b>BELLINI</b> .....	7.95
Prosecco & purée or nectar of the day	
<b>PORN STAR MARTINI</b> .....	7.95
Gin, Campari & Martini Rosso	
<b>NEGRONI SBAGLIATO</b> .....	7.95
Campari, Martini Rosso & Prosecco	

<b>COSMOPOLITAN</b> .....	8.95
Vodka, Cointreau, cranberry juice & lime	

<b>PALOMA</b> .....	9.25
White tequila, grapefruit, lime & vanilla syrup	

### SANGRIA

<b>BIANCA</b> .....	9.25	24.5
Fresh fruits, white wine, brandy, peach & orange juice		

<b>ROSATA</b> .....	9.25	24.5
Fresh fruits, rose wine, Malibu, Bacardi, pineapple & mango juice		

<b>ROSSA</b> .....	9.25	24.5
Fresh fruits, red wine, brandy, peach & orange juice		

### PER INIZIARE STARTERS

<b>PANE &amp; PINZIMONIO</b> (V) .....	3.95
Bread, olive oil & balsamic	

<b>OLIVE MISTE</b> (V).....	3.5
Mild and buttery mixed marinated olives	

<b>ARANCINI</b> .....	6.5
Classic rice balls w beef ragu, peas & mozzarella, spicy tomato sauce dip	

<b>BRUSCHETTA</b> (V) .....	6.95
Toasted Tuscan bread w marinated courgette carpaccio & stracciatella cheese	

<b>CARPACCIO</b> .....	9.95
Thinly sliced tuna carpaccio, fennel, rocket & citrus dressing	

<b>BURRATA</b> (V) .....	8.95
Pugliese burrata, roasted peach, rocket leaves & truffle oil	

<b>ZUPPA DI COZZE</b> .....	8.95
Sautéed mussels in white wine, garlic, chilli & crostini	

<b>MELANZANE</b> (V) VEGAN .....	7.5
Oven roasted spiced aubergine, lemon & herb quinoa	

<b>TAGLIERE DI SALUMI</b> (price per person) .....	8.5
Selection of salami, cheese, pickled veg & crostini	

<b>FRITTURA DI MARE</b> .....	9.5
Squid, king prawns & crispy parsnip w aioli	

### GIN & TONIC

BOMBAY 8	HENDRICKS 8.75	PINK 8.75
----------	----------------	-----------

<b>SERENATA</b>
Blackcurrant, lemon & mint

<b>TUSCAN SUNSET</b>
Blueberry cassis, fresh grapefruit, lime & rosemary

<b>CUBANO</b>
Strawberry puree, lime & mint

<b>MEDITERRANEO</b>
Orange, lemon & basil

GLASS JUG

# PRIMI & RISOTTI

HAND CRAFTED FRESH PASTA (*Gluten free available + £2*)

<b>RAVIOLI TRICOLORE</b> ① VEGAN .....	12.5
Handmade ravioli w mixed vegetables, cherry tomato & basil sauce	
<b>SPAGHETTI ALLE VONGOLE</b> .....	13.5
Spaghetti pasta w sauteed fresh clams in white wine, garlic & chilli	
<b>RISOTTO ASPARAGI E BURRATA</b> ① .....	12.95
11 month aged carnaroli rice, asparagus, garlic, white wine & burrata cream	
<b>FUSILLI SALSICCIA E PORCINI</b> .....	13.95
Fusilli pasta w Italian sausage, porcini mushroom & white wine	
<b>TAGLIATELLE ANATRA</b> .....	14.5
Tagliatelle pasta w slow cooked duck in light tomato sauce	
<b>TAGLIATELLE AI FUNGHI</b> ① .....	12.5
Tagliatelle pasta w wild mushrooms, truffle cream, white wine, cream, garlic & Parmesan	
<b>SCIALATIELLI ALLO SCOGLIO</b> .....	14.95
Scialatielli pasta w mixed seafood, tomato, garlic & chilli	

## SECONDI MAINS

<b>POLLETTO</b> .....	15.5
Grilled marinated spring chicken, rocket & chicory salad	
<b>FEGATO PULCINELLA</b> .....	16.5
Milk-fed calf's liver w mash potato, spinach, sage & butter	
<b>MERLUZZO</b> .....	17.5
Pan fried cod, pea puree, roasted potato, tomato, olives & white wine sauce	
<b>FILETTO DI MAIALE</b> .....	18.5
Pan fried pork medallions, saffron, cream, rosemary sauce, mashed potato, spinach	
<b>STRACCETTI DI AGNELLO</b> .....	17.95
Lamb strips sautéed w aubergine in white wine, lemon juice & parmesan & sautéed potatoes	
<b>MANZO</b> .....	24.5
Grilled organic pasture rib-eye steak, rocket leaves, cherry tomatoes, Parmesan & chimichurri sauce	

## PIZZA SOURDOUGH

<b>MANZO</b> .....	14.95
Rib-eye strips, rocket leaves, Parmesan shavings & cherry tomatoes	
<b>POLLO</b> .....	13.5
Chicken, sweet pepper, red onions & goat's cheese	
<b>PROSCIUTTO E RUCOLA</b> .....	14.95
Parma ham, rocket leaves & burrata	
<b>DIAVOLA</b> .....	12.5
Tomato, mozzarella, pepperoni & Italian sausage, chilli	

## I CONTORNI SIDES

<b>ZUCCHINI</b> ① .....	4.5	<b>BROCCOLI</b> ① .....	3.95
Saffron coated fried courgettes		Sautéed broccoli in garlic & chilli	
<b>PATATE</b> ① .....	3.95	<b>INSALATA MISTA</b> ① .....	3.95
Roasted, mash or fries		Mixed leaves salad	
<b>SPINACI</b> ① .....	3.75	<b>INSALATA DI RUCOLA</b> ① .....	4.5
Sautéed spinach in EVO oil & 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