



## Lunch Antipasti

<b>Olive Miste</b> (V) Vegan .....	3.95
Marinated mild and buttery mixed olives	
<b>Pane &amp; Pinzimonio</b> (V) Vegan .....	4.5
Bread, olive oil & balsamic	
<b>Zucchine</b> (V) .....	6.95
Fried courgettes w aioli	
<b>Bruschetta</b> (V) .....	7.95
Toasted Tuscan bread, tomatoes, black olives, burrata cream & basil	
<b>Arancini Misti</b> .....	9.5
Duo of rice balls: Spicy nduja sausage & uncinato black truffle w sundried tomato mayo (veg option available (V))	
<b>Calamari Fritti</b> .....	8.95
Deep fried fresh calamari served w aioli	
<b>Polipo</b> .....	10.95
Typical Sicilian marinated octopus, chickpea hummus & paprika	
<b>Burrata</b> (V) .....	11.95
DOP Pugliese burrata & honey roasted peach, rocket, orange & thyme oil	

### Primi Piatti Pasta & Risotto Gluten Free add £2.5

Kindly note that some of our pastas are prepared with the delightful addition of  
Parmesan cheese during the cooking process.

<b>Spaghetti Carbonara</b> .....	12.5
Pancetta, egg yolk & Parmesan	
<b>Spaghetti Bolognese</b> .....	13.5
Traditional Italian slow cooked beef ragout	
<b>Lasagne</b> .....	14
Traditionally layered flat pasta alternated w beef ragout	
<b>Spaghetti Alle Vongole</b> .....	15
Sauteed fresh clams & cherry tomatoes in white wine, garlic & chilli	
<b>Ravioli Alla Norma</b> (V) .....	17.5
Handmade ravioli filled w aubergine, cherry tomato sauce, ricotta salata & basil	
<b>Penne Pulcinella</b> .....	13.5
Chicken, scamorza, basil pesto, cream, sundried tomato, touch of tomato sauce & pine nuts	
<b>Penne Arrabbiata</b> (V) Vegan .....	10.5
Homemade tomato sauce, garlic & chilli	Add Burrata cream 4 Prawns 5 Chicken 4
<b>Risotto or Spaghetti Di Mare</b> .....	15.5
Mixed seafood, tomato sauce, chilli & garlic	

## Secondi Piatti Mains

<b>Pollo Alla Milanese</b> .....	16.5
Classic breaded chicken breast with spaghetti pomodoro	
<b>Fegato Pulcinella</b> .....	20.5
Milk-fed calf's liver w mash potato, spinach, sage & butter	
<b>Porchetta</b> .....	19.95
Marinated pork belly rolled w mixed herbs, apricot, citrus zest w roasted potato & arrosto sauce	
<b>Spiedini Di Agnello</b> .....	21.95
Marinated grilled lamb skewers w roast potatoes, grilled courgette & sundried tomato, salad	

## Panini Mon - Fri only served with fries and salad

<b>Vegetariano</b> (V) Vegan .....	9.25
Oven baked aubergine, roasted red peppers, pepper & basil pesto	
<b>Caprese</b> (V) .....	9.25
Tomato, mozzarella & basil pesto	<b>Add Parma ham 4</b>
<b>Pollo Club</b> .....	9.5
Grilled chicken, bacon, aioli, tomatoes & salad	

## Pizza 72 h dough levitation (Gluten free available + £2.5)

<b>Margherita</b> (V) .....	12
Tomato, fior di latte & basil	
<b>Diavola</b> .....	13.5
Tomato, fior di latte, pepperoni & chilli	
<b>Vegetariana</b> (V) .....	14.5
Fior di latte & grilled mixed vegetables	
<b>Prosciutto e Rucola</b> .....	16.95
White base, Parma ham, rocket leaves & cream of burrata	
<b>Piggy</b> .....	15.5
Tomato, fior di latte, ham, pepperoni, bacon & jalapeno	

<b>Extra toppings:</b>	Olives, onions, chilli .....	1
	Grilled veg (aubergine, peppers & courgette), pepperoni, tomato, jalapenos .....	1.5
	Cooked ham, bacon .....	2.5
	Parma ham, chicken, burrata cream .....	4

## I Contorni Sides

<b>Patate</b> (V) .....	4.95	<b>Broccoli</b> (V) .....	5.95
Roasted, mash or fries		Sautéed broccoli, lemon zest & almonds	
<b>Zucchine</b> (V) .....	6.95	<b>Insalata Mista</b> (V) .....	5.25
Fried courgette w lemon mayo		Mixed leaves salad	
<b>Spinaci</b> (V) .....	4.95	<b>Insalata di Rucola</b> (V) .....	5.95
Sautéed spinach in EVO oil & garlic		Rocket, tomatoes & Parmesan shaving	

Gluten free pastas & pizza, more vegetarian & vegan options available on request  
 Not all the ingredients are stated on the dishes description. Please inform your server of any allergies/ intolerances  
 An optional 12.5% service charge will be added to the bill