

## Finger Food

( V ) BRUSCHETTA BASILICO £ 6  
4 pcs tomato vine, garlic and fresh basil

BRUSCHETTA ALLA LUCIANA £ 9  
baby octopus, tomato and capers

BRUSCHETTA BURRATA GAMBERI £ 10  
burrata, pan fried prawns, crunchy ham and lemon zest

BRUSCHETTA CICORIA E SALSICCIA £ 7  
chicory, Tuscany sausage and small drops of burrata

( V ) BREAD & TARALLI £ 4  
bread, sardinian carasau and apulian taralli

( V ) MIXED OLIVES £ 4  
mixed Italian olives marinated in garlic, chilly and oregano

## STARTER & SHARING DISHES

BRODINO DI PESCE £ 6  
seabass, celery, carrots, onions and maltagliati pasta

POLPO ALLA SARDA £ 14  
octopus, tomato, potatoes, taggiasche olives, parsley ,lemon juice

YELLOWFIN TUNA TARTARE £ 14  
tuna, olives, rucola, capers cherry tomato resting on carasau bread

SAUTE' DI COZZE E VONGOLE £ 16  
clams, mussels, garlic fresh chilly & parsley

TAGLIERE DOC £ 22  
Selection of charcuterie

( V ) ( N ) CAPRINO AL FORNO £ 9  
oven baked goat cheese, served with toasted pine nuts tossed in butter, topped with fresh thyme and honey

BRESAOLA & BURRATA £ 14  
bresaola from Valtellina, burrata cheese and cherry tomato

( V ) MELANZANE PARMIGIANA £ 9  
aubergine, tomato, parmigiano, mozzarella and fresh basil

## PASTA

RISOTTO ALLA PESCATORA £ 18  
prawns,calamari,mussels & wild clams

SPAGHETTI CON TRIGLIE £ 15  
red mullet, tomato,basil,parsley

( V ) ( N ) LASAGNE PESTO CAPRINO PINOLI £ 14  
basil pesto, goat cheese and pine kernels

CALAMARATA DI MARE £ 15  
mussels, clams and prawns in a white wine sauce

FETTUCCINE SALSICCIA E CICORIA £ 17  
Tuscany sausage, chicory, fresh chilli and garlic

TAGLIATELLE ARAGOSTA £ 25  
lobster, cooked in seafood sauce and tomato

CANNELLONI DELLA NONNA £ 16  
(owner and staff favourite)  
beef, pork, mortadella, parma ham, mozzarella and parmesan filled oven baked cannelloni

( V ) WILD MUSHROOM GNOCCHETTI £ 16  
gnocchi,wild mushroom, and burrata cheese

## TIMELESS CLASSICS £ 14

Spaghetti Carbonara  
Amatriciana  
( V ) Aglio Olio & Peperoncino  
( V ) Pasta Pomodoro  
( V ) Arrabbiata

## MAINS

BRANZINO MEDITERRANEA AL CARTOCCIO £ 16  
Seabass, capers, black olives and tomato

CALAMARI RIPIENI £ 14  
Stuffed fantail squid, capers, olives, basil and shallots

FILETTO DI TONNO £ 19  
pan fried yellowfin tuna steak, mixed leaf salad, datterini tomatoes

ORATA IN TORTIERA £ 15  
sea bream layered zucchini with parmesan, mozzarella and bread crumbs

SEABASS TORTINO DI PATATE £ 15  
layered potatoes with Seabass, pecorino, mozzarella and grated bread

## SALADS

( V ) CAPRESE £ 12  
tomato vine, bufala mozzarella, rocket salad and fresh basil

( V ) MIXED SALAD £ 8  
mixed bay leaf, cherry tomato, shallots

## DESSERT

TIRAMISU £ 7  
original recipe, savoiardi, mascarpone, eggs and coffee

CHEESECAKE £ 7  
homemade cheesecake with fresh berries

CANTUCCI E VIN SANTO £ 7  
traditional cantucci biscuit with vin santo

CHEESE SELECTION £ 15  
selection of four Italian cheese

**\*\* PLEASE ADVISE US OF ANY ALLERGIES\*\***

Speak to a staff member before ordering your food.

**v: vegetarian**

although we do our best to minimise the risk of cross contamination, we can't guarantee that this will not occur.  
a discretionary 12.5 service charge will be added to your bill.

**Gluten free pasta available on request.**