



Lunch

ANTIPASTI

Garlic Bread (V)

Plain / Mozzarella / Tomato & pesto

Pane & Pinzimonio (V)

Bread, olive oil & balsamic

Olive Nocellara Del Belice (V)

Mild and buttery olives from Valle Del Belice

Bruschetta Pomodoro (V)

Creamy buffalo ricotta & fresh tomato on toasted ciabatta bread

Polpettine

Rustic slow cooked beef & pork meatballs in rich tomato sauce served W crostini

Prosciutto e Rucola

Tuscan Parma ham, rocket leaves & parmesan shavings

Burrata (V)

Puglian burrata cheese, Torpedino tomato, rocket leaves & balsamic dressing

Calamari Fritti

Deep fried fresh calamari served W aioli

Zuppa Di Fagioli

Borlotti & Cannellini beans W pancetta slow cooked in a terracotta casserole

Primi Piatti Pasta & Risotto

Classics

Rigatoni Arrabbiata (V)

Homemade tomato sauce, garlic & chilli

Lasagne

Traditionally layered flat pasta alternated W beef & pork ragout

Spaghetti Carbonara

Pancetta, egg yolk & Parmesan

Tagliatelle Funghi (V)

Mix of oyster & champignon mushrooms, garlic & olive oil

Gnocchi Sardi

Traditional Sardinian pasta W Italian sausage, borlotti & cannellini beans

Penne Siciliana Al Forno (V)

Aubergine, smoked provola cheese, cherry tomatoes, fresh basil & Parmesan

House Specials

Raviolini Del Plin

Patrik's handmade raviolini stuffed W beef, pork, rabbit & spinach, light veal jus & Parmigiano Reggiano

Risotto Ai Funghi (V)

11 months aged carnaroli rice, butter, shaved parmesan & fresh mixed mushrooms

Tonnarelli Allo Scoglio

Abruzzo fresh egg pasta tossed w sea bass, calamari, mussels, cherry tomatoes & chilli

Secondi Piatti Mains

Pollo Alla Milanese

Classic breaded chicken breast with mix salad

Pesce Spada

Sicilian Pan-fried sword fish, new potatoes, cherry tomatoes, oregano, garlic & white wine

Branzino

Pan-fried seabass, parsley mash potatoes, tenderstem broccoli & lemon infused olive oil

Fegato Pulcinella

Calf's liver w caramelised onions, pancetta, creamed potato & red wine sauce

Salciccia e Patate

Italian sausage W roast potatoes, mushrooms, onions & melted Provola cheese

Sourdough Pizza

Margherita (V)

Tomato, mozzarella, basil & Parmesan

Diavola

Tomato, mozzarella, salame Napoli Dolce & chilli

Vegetariana (V)

Grilled mix veg, mozzarella, tomatoes, black olive & basil

Capricciosa

Tomato, mozzarella, artichoke, mushrooms, ham & black olives

Prosciutto e Rucola

Mozzarella, Parma ham, cherry tomatoes, rocket leaves & Parmesan

Calzone (Folded Pizza)

Tomato, mozzarella, ham, mushroom & Parmesan

Pizza Fritta

Folded deep fried pizza W ricotta, salami, ham & mozzarella

Panini

served with chips and salad

Vegetariano (V)

Roast mix veg w goats cheese & pesto

Caprese (V)

Tomato, mozzarella, avocado & pesto

Pollo Club

Grilled chicken, bacon, aioli, tomatoes & salad

Prosciutto

Parma ham, rocket leaves, tomato & mozzarella

Salad

Chicken Caesar

Grilled Chicken breast, gem lettuce, anchovies, Parmesan dressing & croutons

Barbabetola e Caprino (V)

Fresh beetroot, goats cheese, mixed leaves, olives, cherry tomatoes & balsamic dressing

I Contorni Sides

Patatine Fritte (V)

Chips

Insalata Mista (V)

Mixed leaves, raw thinly sliced beetroot, walnuts & blue cheese dressing

Insalata Di Rucola (V)

Rocket, cherry tomatoes & Parmesan shaving salad

Gluten free pastas and 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