



DINNER

APERITIVI APERITIFS

APEROL SPRITZ	6.5
Aperol, Prosecco & soda water	
BELLINI	7
Prosecco & purée or nectar of the day	
NEGRONI	7
Gin, Campari & Martini Rosso	
PROSECCO ROYALE	7.5
Prosecco & creme de cassis	

GIN & TONIC

BOMBAY SAPPHIRE 6.5	HENDRICKS 8.5
PEAR	Fresh sage & sweet pear
CINNAMON	Succulent orange & warming cinnamon
ELDERFLOWER	Lime twist & blooming elderflower
CUCUMBER	Refreshing cucumber & aromatic rosemary

PER INIZIARE STARTERS

PANE & PINZIMONIO (V)	3.5
Bread, olive oil & balsamic	
OLIVE NOCELLARA DEL BELICE (V)	3.5
Mild and buttery olives from Valle del Belice	
BRUSCHETTA (V)	5.95
Toasted ciabatta bread, slow roasted balsamic tomatoes, buffalo mozzarella & basil	
FRITTURA DI MARE	8.5
Baby squid, king prawns & julienne courgettes w aioli	
ZUCCA (V)	6.95
Roasted butternut squash soup, hazelnuts and shredded burrata	
COZZE	7.5
Sauteed mussels in white wine, garlic, chilli & crostini	
CARPACCIO DI MANZO	8.95
Barolo soaked beef carpaccio, rocket leaves & dressing	
TAGLIERE DI SALUMI (price per person)	7.95
Thinly sliced Tuscan Parma ham, wild boar mortadella, montain speck, Finocchiona salami, grilled mix vegetable & carasau bread	
MOSCARDINI	8.5
Sauteed baby octopus in tomato sauce, diced potatoes & black olives	
BURRATA (V)	8.5
Pugliese burrata, slow roasted tomatoes, fresh basil pesto, capers	

PRIMI & RISOTTI

HAND CRAFTED FRESH PASTA (*Gluten free available*)

RIGATONI	12.5
Rigatoni pasta with slow cooked wild boar ragout, chestnut & porcini	
CONCHIGLIE	11.85
Conchiglie pasta with swordfish, roast aubergine, cherry tomatoes, pistachio & fresh basil	
TAGLIATELLE (V)	11.95
Tagliatelle pasta with Julliene courgettes, cherry tomatoes, shallots & basil	
RAVIOLINI	13.5
Handmade raviolini stuffed W pork, beef, rabbit & spinach, light veal jus & Parmigiano Reggiano	
TONNARELLI ALLO SCOGLIO	14.5
Abruzzo fresh egg pasta tossed W sea bass, calamari, mussels, cherry tomatoes & chilli	
DITALI (V)	10.5
Typical Italian broth of borlotti & cannellini beans, ditali pasta, cherry tomatoes, onion & garlic	
RISOTTO	12.95
12 month aged carnaroli rice, radicchio, gorgonzola and red wine	

SECONDI MAINS

SPEZZATINO	15.5
Beef stew slowly cooked for 5 hours W carrots, onions, rosemary in Puglian tomato sauce served W mash potatoes	
POLLO	14.95
Chicken breast, scamorza cheese, spinach W whiskey & mascarpone sauce, roasted potatoes	
PORCHETTA	16.5
Roasted pork belly rolled with ham, spinach, mixed herbs, jus & new potatoes	
BRANZINO	17.5
Pan-fried whole sea bass fillet, roasted potatoes, spinach, capers & chimichurri sauce	
CERVO	18.95
Marinated saddle of venison, forest fruits & red wine sauce, potato arrosti	
BISTECCA	19.5
Grilled rib-eye steak, shallots & red wine sauce, chushed butternut squash	
FEGATO PULCINELLA	14.95
Milk fed calf's liver w mash potato, sage & butter	

I CONTORNI SIDES

VERDURE GRIGLIATE (V)	3.5	BROCCOLI (V)	3.95
Grilled mix veg & EV olive oil		Sautéed broccoli in garlic & chilli	
PATATE (V)	3.5	INSALATA MISTA (V)	3.75
Roasted, mash or fries		Mixed leaves salad	
SPINACI (V)	3.5	INSALATA DI RUCOLA (V)	3.95
Sautéed spinach in butter & 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