



PER INIZIARE STARTERS

PANE & PINZIMONIO (V)	4.95	NOCELLARA DEL BELICE (V)	3.95
Bread, olive oil & balsamic		Mild & buttery Nocellara olives	
ZUCCHINE (V)			6.5
Saffron coated fried courgettes w aioli			
ARANCINI SPINACI (V)	8.95	ARANCINI OSSO BUCO	9.5
Spinach & mozzarella, sweet pepper		Veal & mozzarella rice balls, sweet pepper	
BRUSCHETTA			8.95
Toasted Tuscan bread, Parma ham, buffalo mozzarella, sundried tomato pesto, basil & balsamic			
BURRATA (V)			11.95
DOP Pugliese burrata, roasted beetroot, celery & rocket			
CARPACCIO DI POLIPO			10.5
Thinly sliced octopus carpaccio, citrus & EV olive oil dressing			
COZZE			10.5
Sautéed mussels in white wine, lemon & pepper, crostini			
TAGLIERE DI SALUMI (price per person)			11.5
Selection of salami, cheese & crostini			
FRITTURA DI MARE			11.95
Squid, prawns & crispy parsnip w aioli			

INSALATE SALADS

BARBABIETOLA (V)		14.5
Rocket & mixed leaves, beetroot, buffalo mozzarella & roasted pine nuts		
INSALATA NICOISE		15.5
Mixed leaves, new potatoes, boiled eggs, french beans, tuna, olives, white wine vinegar & olive oil		

PIZZA 72 H DOUGH LEVITATION

(Gluten free available + £2.5)

PIGGY		16.5
Tomato, mozzarella, ham, pepperoni, bacon & jalapeno		
DIAVOLA		15
Tomato, mozzarella, pepperoni & chilli		
VEGETARIANA (V)		14.95
Tomato, mozzarella & grilled vegetables		
SALSICCIA E FRIARIELLI		16
White base, mozzarella, Italian sausage & broccoli rabe		
PROSCIUTTO E RUCOLA		17.95
Parma ham, rocket leaves & burrata cream		

Gluten free pasta & 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 10% service charge will be added to the bill

PRIMI & RISOTTI (Gluten free available + £2.5) (P) - PASTIAMO's handmade fresh pasta

RISOTTO ALLE ZUCCHINE E GAMBERONI	18.5
Aged carnaroli rice, courgette & leek pesto, garlic w king prawn	
ORECCHIETTE CON FRIARIELLI E SALSICCIA	16.95
Orecchiette w broccoli rabe, Italian sausage & Gorgonzola sauce	
RIGATONI ALLA GENOVESE	17.5
Rigatoni w slow cooked beef ragout, white wine, garlic, touch of tomato & onions	
TORTELLONI DI POLIPO ALLA PESCATRICE (P)	18
Tortelloni filled w octopus w cherry tomatoes, olives, capers, chilli & garlic sauce	
CAPELLETTI AL MERLUZZO AFFUMICATO (P)	18.95
Capelletti filled w smoked haddock & fennel w saffron & lemon zest cream	
LINGUINE ALLE VONGOLE E POMODORINI	17.95
Linguine w sauteed fresh clams& cherry tomatoes in white wine, garlic & chilli	
TONNARELLI AI FRUTTI DI MARE (P)	19.5
Tonnarelli w mixed seafood, tomato, garlic & chilli	

VEGAN & VEGETARIAN

RISOTTO ALLE ZUCCHINE VEGAN	14.95
Aged carnaroli rice, courgette & leek pesto & garlic Add Burrata 6.5	
RAVIOLI TRICOLORE VEGAN	16.95
Handmade ravioli w mixed vegetables, french beans, cherry tomato & basil sauce	

SECONDI MAINS

FEGATO PULCINELLA	20.95
Milk-fed calf's liver w mash potato, spinach, sage & butter	
PORCHETTA RUSTICA	19.95
Tuscan marinated pork belly rolled w herb pesto, roasted potato & jus	
HALIBUT	24.95
Pan-fried halibut, sauteed spinach & seafood sauce	
COSTOLETTE DI VITELLO	27.5
Grilled veal chop w rocket, fennel & orange salad, white wine, butter & lemon sauce	
POLLO RIPIENO	18.95
Chicken stuffed w scamorza, Parma ham, potato mash, garlic & butter	
TAGLIATA DI MANZO	29.95
Organic pasture 28-day aged rib-eye steak, rocket leaves, parmesan, tomatoes & chimichurri sauce	

I CONTORNI SIDES

PATATE	4.5	BROCCOLI	4.95
Roasted, mash or fries		Sautéed broccoli in garlic & chilli	
VERDURE	4.95	INSALATA MISTA	5.25
Sautéed carrots & green beans		Mixed leaves salad	
SPINACI	4.95	INSALATA DI RUCOLA	5.95
Sautéed spinach in EVO oil & garlic		Rocket, tomatoes & Parmesan shaving salad	