



PER INIZIARE STARTERS

PANE & PINZIMONIO (V)	4.95	NOCELLARA DEL BELICE (V)	3.95
Bread, olive oil & balsamic		Mild & buttery Nocellara olives	
ZUCCHINE (V)			6.95
Fried courgettes w aioli			
ARANCINI TARTUFO (V)			9.5
Piedmont uncinato black truffle rice balls w truffle mayo			
BRUSCHETTA (V)			7.95
Toasted Tuscan bread, roasted marinated tomato, buffalo mozzarella & basil			
PANZANELLA CON BURRATA (V)			11.95
DOP Pugliese burrata & Panzanella salad (tomato, basil, olives & croutons)			
MELANZANE E ZUCCHINE ALLA PARMIGIANA (V)			9.95
Oven baked aubergine & courgette layered w tomato sauce & Parmigiano Reggiano			
COZZE ALLA DIAVOLA			10.95
Sautéed mussels in tomato sauce, garlic & chilli, crostini			
CARPACCIO DI MANZO			11.95
Thinly sliced beef carpaccio, fennel, dill & citrus dressing			
FRITTURA DI MARE			11.95
Squid, king prawn & crispy parsnip w aioli			

PIZZA 72 H DOUGH LEVITATION

(Gluten free available + £2.5)

PASTORE			14.5
Tomato, scamorza cheese, Italian sausage & rocket leaves			
DIAVOLA			13.5
Tomato, fior di latte, pepperoni & chilli			
VEGETARIANA (V)			14.5
Tomato, fior di latte & grilled vegetables			
PORCHETTA			15.5
White base, fior di latte, roasted sliced pork belly, sundried tomatoes & rocket leaves			
PIGGY			15.5
Tomato, mozzarella, ham, pepperoni, bacon & jalapeno			
MARGHERITA (V)			12
Tomato, mozzarella & basil			
PROSCIUTTO E RUCOLA			16.95
Parma ham, rocket leaves & burrata cream			

PRIMI & RISOTTI *(Gluten free available + £2.5)*

(P) - PASTIAMO's handmade fresh pasta

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

GNOCCHI CON SALSICCIA E RICOTTA	16.95
Traditional Italian dumplings w Italian sausage, chives & ricotta cheese	
RIGATONI ALLA GENOVESE	17.95
Rigatoni w slow cooked beef ragout in rich tomato sauce	
FAGOTTINI AL CINGHIALE (P)	18.95
Handmade fagottini w wild boar ragout & jus	
TONNARELLI AI FRUTTI DI MARE (P)	17.95
Fresh tonnarelli pasta w prawns, calamari & mussels, tomato, garlic & chilli	

VEGAN & VEGETARIAN

RISOTTO AL FUNGHI SELVATICCI (V) Vegan option available	16.5
Aged carnaroli rice w mixed wild mushrooms, white wine, garlic, butter & parmesan Add Burrata cream 4	
RAVIOLI CON LA ZUCCA (P) (V)	16.5
Handmade butternut squash & cream of burrata filled ravioli, sage, butter & crushed amaretti	
TORTELLONI TRICOLORE (P) (V) VEGAN	16.5
Handmade tortelloni w mixed vegetables, cherry tomato & basil sauce	

SECONDI MAINS

FEGATO PULCINELLA	19.95
Milk-fed calf's liver w mash potato, spinach, sage & butter	
PORCHETTA	19.5
Tuscan marinated pork belly rolled w herb pesto, spinach, roasted potato & jus	
MERLUZZO	22.95
Pan-fried cod, cauliflower purée & gremolata	
OSSO BUCO DI VITELLO	23.5
Braised veal osso buco served w saffron risotto "alla Milanese" & veal jus	
POLLO RIPIENO	18.95
Chicken stuffed w spinach, ricotta, cauliflower purée, garlic & butter	
TAGLIATA DI MANZO	26.95
Organic pasture 28-day aged rib-eye steak & peppercorn sauce	

I CONTORNI SIDES

PATATE (V)	4.95	BROCCOLI (V)	4.95
Roasted, mash or fries		Sautéed broccoli in garlic & chilli	
VERDURE (V)	6.5	INSALATA MISTA (V)	5.25
Sautéed spinach, carrots & potatoes		Mixed leaves salad	
SPINACI (V)	4.95	INSALATA DI RUCOLA (V)	5.95
Sautéed spinach in EVO oil & garlic		Rocket, tomatoes & Parmesan shaving salad	