



Lunch Antipasti

Olive Miste (V)	3.95
Marinated mild and buttery mixed olives	
Pane & Pinzimonio (V)	4.5
Bread, olive oil & balsamic	
Zucchine (V)	6.95
Fried courgettes w aioli	
Bruschetta (V)	7.95
Toasted Tuscan bread, roasted marinated tomato, buffalo mozzarella & basil	
Arancini Spinaci (V)	6.95
Classic rice balls w spinach & mozzarella, tomato sauce	
Calamari Fritti	8.95
Deep fried fresh calamari served w aioli	
Cozze Alla Diavola	10.95
Sautéed mussels in tomato sauce, garlic & chilli, crostini	
Panzanella Con Burrata (V)	11.95
DOP Pugliese burrata & Panzanella salad (tomato, basil, olives & croutons)	

Primi Piatti Pasta & Risotto Gluten Free add £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.

Lasagne	12.95
Traditionally layered flat pasta alternated W beef ragout	
Tortelloni Tricolore (P) (V) Vegan	13.5
Handmade tortelloni w mixed vegetables, cherry tomato & basil sauce	
Spaghetti Carbonara	11
Pancetta, egg yolk & Parmesan	
Spaghetti Bolognese	12.5
Traditional Italian slow cooked beef ragout	
Penne Siciliana (V)	11.95
Aubergine, buffalo mozzarella & fresh basil	
Penne Pulcinella	12.5
Chicken, scamorza, basil pesto, cream, sundried tomato	
Penne Arrabbiata (V) Vegan	9.95
Homemade tomato sauce, garlic & chilli	
Risotto or Linguine Di Mare	13.5
Mixed seafood, tomato sauce, chilli & garlic	

Secondi Piatti Mains

Pollo Alla Milanese	14.95
Classic breaded chicken breast with spaghetti pomodoro	
Fegato Pulcinella	16.5
Calf's liver w mash potato, butter & sage	
Tagliata Di Manzo	26.50
Organic pasture 28-day aged rib-eye steak, rocket, parmesan, tomatoes & chimichurri	
Porchetta	19.95
Tuscan marinated pork belly rolled w herb pesto, spinach, roasted potato & jus	
Merluzzo	22.95
Pan-fried cod, cauliflower puree & gremolata	
Insalata Nicoise	12.5
Mixed leaves, new potatoes, boiled egg, french beans, tuna, olives, white wine vinegar & olive oil	

Panini Mon - Fri only served with fries and salad

Vegetariano (V)	8.95
Oven baked aubergine, roasted red peppers, pepper & herb sauce	
Caprese (V)	8.95
Tomato, mozzarella & pesto	
Pollo Club	8.95
Grilled chicken, bacon, aioli, tomatoes & salad	

Pizza 72 h dough levitation (Gluten free available + £2.5)

Margherita (V)	10.5
Tomato, fior di latte & basil	
Diavola	12.5
Tomato, fior di latte, pepperoni & chilli	
Vegetariana (V)	12.5
Fior di latte & grilled mixed vegetables	
Porchetta	13.95
White base, fior di latte, roasted sliced pork belly, sundried tomatoes & rocket leaves	
Prosciutto e Rucola	14.95
White base, Parma ham, rocket leaves & cream of burrata	
Piggy	14.95
Tomato, fior di latte, ham, pepperoni, bacon & jalapeno	

Extra toppings:	Olives, red onions	1
	Aubergine, pepperoni, peppers, mushrooms, tomato, jalapenos	1.5
	Parma ham, chicken, burrata cream	4

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 carrots, spinach & potatoes		Mixed leaves salad	
Spinaci (V)	4.95	Insalata di Rucola (V)	5.95
Sautéed spinach in EVO oil & garlic		Rocket, tomatoes & Parmesan shaving	

Gluten free pastas & 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