



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
<small>Traditional Italian dumplings w Italian sausage ragout, ricotta & chive mousse</small>	
RIGATONI ALLA GENOVESE	17.95
<small>Rigatoni w slow cooked beef ragout in rich tomato sauce</small>	
FAGOTTINI AL CINGHIALE (P)	18.95
<small>Handmade fagottini w wild boar ragout & jus</small>	
TONNARELLI AI FRUTTI DI MARE (P)	17.95
<small>Fresh tonnarelli pasta w prawns, calamari & mussels, tomato, garlic & chilli</small>	

VEGAN & VEGETARIAN

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

SECONDI MAINS

FEGATO PULCINELLA	19.95
<small>Milk-fed calf's liver w mash potato, spinach, sage & butter</small>	
PORCHETTA	19.5
<small>Tuscan marinated pork belly rolled w herb pesto, roasted potato & jus</small>	
MERLUZZO	22.95
<small>Pan-fried cod, olive tapenade, cherry tomatoes & capers</small>	
SPIEDINI DI AGNELLO	21.95
<small>Marinated grilled lamb skewers, roasted potato, salad (mixed leaves, sundried tomato, courgette & pine nuts)</small>	
POLLO RIPIENO	18.95
<small>Chicken stuffed w spinach, ricotta, mash potato, garlic & butter</small>	
TAGLIATA DI MANZO	26.95
<small>Organic pasture 28-day aged rib-eye steak & peppercorn sauce</small>	

I CONTORNI SIDES

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