



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 lemon mayo			
ARANCINI MISTI			9.5
Duo of rice balls: Spicy nduja sausage & uncinato black truffle w sundried tomato mayo (veg option available (V))			
BRUSCHETTA CAPRESE (V)			7.95
Toasted Tuscan bread, tomato, black olives, burrata cream & basil			
BURRATA E PESCHE (V)			11.95
DOP Pugliese burrata & honey roasted peach, rocket, orange & thyme oil			
POLIPO SU CREMA DI CECI			10.95
Typical Sicilian marinated octopus, chickpea hummus & paprika			
CARPACCIO DI MANZO			12.95
Marinated thinly sliced beef carpaccio, rocket, cherry tomatoes & shaved parmesan			
FRITTURA DI MARE			11.95
Squid, king prawn & crispy zucchini w lemon mayo			

PIZZA 72 H DOUGH LEVITATION

(Gluten free available + £2.5)

MARGHERITA (V)			12
Tomato, fior di latte & basil			
DIAVOLA			13.5
Tomato, fior di latte, pepperoni & chilli			
VEGETARIANA (V)			14.5
Tomato, fior di latte & roasted vegetables			
PIGGY			15.5
Tomato, mozzarella, ham, pepperoni, bacon & jalapeno			
PROSCIUTTO E RUCOLA			16.95
Parma ham, rocket leaves & burrata cream			

PRIMI & RISOTTI (Gluten free available + £2.5)

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

RISOTTO SPINACI E BRANZINO	21.95
Aged arborio rice, spinach cream, white wine & crispy sea bass	
RISOTTO BARBABIETOLA E GAMBERONI	22.5
Aged arborio rice, cream of beetroot, Prosecco, king prawn, burrata cream & pistachio crumble	
RIGATONI ALLA GENOVESE	19.25
Rigatoni w slow cooked beef ragout & white wine	
PACCHERI CON NDUJA E BURRATA	18.95
Paccheri pasta w spicy nduja sausage, tomato & cream of burrata	
SCIALATELLI AI FRUTTI DI MARE	17.95
Scialatelli pasta w prawns, calamari & mussels, tomato, garlic & chilli	

VEGAN & VEGETARIAN

RISOTTO SPINACI (V) VEGAN	16.95
Aged arborio rice w spinach cream & white wine	
	Add Burrata cream 4
RISOTTO BARBABIETOLA (V) VEGAN	16.95
Aged arborio rice w beetroot cream, Prosecco & pistachio crumble	
	Add Burrata cream 4
RAVIOLI ALLA NORMA (V) (CAN BE VEGAN WITHOUT THE RICOTTA)	18.5
Handmade ravioli filled w aubergine, cherry tomato sauce, ricotta salata & basil	

SECONDI MAINS

FEGATO PULCINELLA	20.5
Milk-fed calf's liver w mash potato, spinach, sage & butter	
PORCHETTA	19.95
Tuscan marinated pork belly rolled w mixed herbs, apricot, citrus zest w roasted potato & arrosto sauce	
BRANZINO	22.95
Pan fried sea bass, saffron creamy potato, asparagus, cranberry & hazelnut	
SPIEDINI DI AGNELLO	21.95
Marinated grilled lamb skewers w roasted potato & grilled courgette & sundried tomato, salad	
TAGLIATA DI MANZO	26.95
Organic pasture 28-day aged rib-eye steak & Sicilian salmoriglio sauce	
POLLO RIPIENO	18.95
Chicken stuffed w scamorza cheese, spinach, sundried tomato served w mashed potato, white wine & lemon zest butter	

I CONTORNI SIDES

PATATE (V)	4.95	BROCCOLI (V).....	5.95
Roasted, mash or fries		Sautéed broccoli, lemon zest & almonds	
ZUCCHINE (V)	6.95	INSALATA MISTA (V)	5.25
Fried courgettes w lemon mayo		Mixed leaves salad	
SPINACI (V).....	4.95	INSALATA DI RUCOLA (V).....	5.95
Sautéed spinach in EVO oil & garlic		Rocket, tomatoes & Parmesan shaving salad	