



Lunch Antipasti

Olive Miste (V) <i>Vegan</i>	3.95
Herb-infused olives w a hint of garlic & citrus.	
Pane & Pinzimonio (V) <i>Vegan</i>	4.5
Bread, olive oil & balsamic	
Zucchine (V) <i>Vegan without the mayo</i>	6.95
Fried courgettes w lemon mayo	
Bruschetta (V) <i>Vegan without the cheese</i>	8.95
Toasted Tuscan bread, Sicilian caponata (aubergine, peppers, onions, tomato, capers, olives) pine nuts & ricotta salata	
Arancini Al Ragù	8.5
Tradicional Sicilian rice balls w beef ragout & mozzarella, spicy arrabbiata dip	
Calamari Fritti	8.95
Deep fried fresh calamari served w lemon mayo	
Melanzane Gratinata (V) <i>Vegan without the cheese</i>	9.95
Roasted aubergine w juicy tomatoes, fior di latte & crispy lemony breadcrumbs	

Primi Piatti Pasta & Risotto Gluten Free add £2.5

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

Spaghetti Carbonara	12.95
Pancetta, egg yolk & Parmesan	
Spaghetti Bolognese	13.5
Traditional Italian slow cooked beef ragout	
Lasagne	14
Traditionally layered flat pasta alternated w beef ragout	
Penne All'Arrabbiata (V) <i>Vegan</i>	10.5
Homemade tomato sauce, garlic & chilli Add Burrata cream 4 Prawns 5 Chicken 4	
Casareccia Alla Norma (V) <i>Vegan without the cheese</i>	17
Aubergine, cherry tomato sauce, ricotta salata & basil	
Penne Pulcinella	13.5
Chicken, scamorza, basil pesto, cream, sundried tomato, touch of tomato sauce & pine nuts	
Risotto or Spaghetti Di Mare	15.95
Mixed seafood, tomato sauce, chilli & garlic	

Secondi Piatti Mains

Pollo Alla Milanese	16.5
Classic breaded chicken breast with spaghetti pomodoro	
Fegato Pulcinella	20.5
Milk-fed calf's liver w mash potato, spinach, sage & butter	
Porchetta	19.95
Tuscan marinated rolled pork belly w herb, garlic & onion paste, served roasted potato, cavolo nero, berries & jus	
Spiedini Di Agnello	21.95
Marinated grilled lamb skewers w roast potatoes & Sicilian caponata	

Panini Mon - Fri only served with fries and salad

Vegetariano (V) Vegan	9.5
Oven baked aubergine, roasted red peppers, pepper & basil pesto	
	Add Scamorza 2.5
Caprese (V)	9.5
Tomato, mozzarella & basil pesto	
	Add Parma ham 4
Pollo Club	10
Grilled chicken, bacon, aioli, tomatoes & salad	

Pizza 72 h dough levitation (Gluten free base + £2.5 & Vegan cheese available)

Margherita (V)	11.95
Tomato, fior di latte & basil	
Diavola	12.95
Tomato, fior di latte, pepperoni & chilli	
Vegetariana (V)	14.5
Fior di latte & grilled mixed vegetables	
Prosciutto e Rucola	16.95
White base, Parma ham, rocket leaves & cream of burrata	

Extra toppings:	Olives, onions, chilli	1
	Grilled veg (aubergine, peppers & courgette), pepperoni, tomato, mushroom	1.5
	Cooked ham, bacon, scamorza	2.5
	Parma ham, chicken, burrata cream	4

I Contorni Sides

Patate (V)	5.5	Broccoli (V) Vegan	7.95
Roasted (Vegan), mash or fries (Vegan)		Sautéed broccoli, lemon zest & almonds	
Fries w Parmesan & truffle oil			6.5
Zucchine (V) Vegan without the dip ...	6.95	Insalata Mista (V) Vegan	5.25
Fried courgette w lemon mayo		Mixed leaves salad	
Spinaci (V) Vegan	5.5	Insalata di Rucola (V)	5.95
Sautéed spinach in EVO oil & garlic		Rocket, tomatoes & Parmesan shaving (Vegan without the cheese)	

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 12.5% service charge will be added to the bill