



PER INIZIARE STARTERS

PANE & PINZIMONIO ⑤ VEGAN	3.95	OLIVE ⑤ VEGAN	3.95
Bread, olive oil & balsamic		Herb-infused olives w a hint of garlic & citrus	
ARANCINI NDUJA & SCAMORZA	8.95		
Crispy Nduja & Scamorza rice balls served w a delicate sundried tomato & basil mayo			
BRUSCHETTA ⑤ VEGAN WITHOUT THE CHEESE	8.5		
Rustic bruschetta w confit cherry tomatoes & herby ricotta mousse			
GAMBERONI FRITTI	12.95		
Southern Italian fried prawns – crisp-fried, mango & pink peppercorn sauce, served w lemon & chive mayo			
BURRATA	12.95		
Pugliese burrata at its best—paired w spicy spianata salami, tomato confit & olive pesto Vegetarian option without Spianata ⑤			
POLPO SICILIANO	12.95		
Octopus in zesty Sicilian marinade paired w a vibrant chickpea hummus, paprika			
FRITTURA DI MARE	12.95		
Squid, king prawn & deshelled mussel, served w citrusy lemon & chive mayo			

PIZZA 72 H DOUGH LEVITATION (Gluten free + £ 2.50 & Vegan cheese available)

MARGHERITA ⑤	11.95
Tomato, fior di latte & basil	
DIAVOLA	12.5
Tomato, fior di latte, pepperoni & fresh chilli	
VEGETARIANA ⑤	12.95
Tomato, fior di latte & roasted vegetables	
PIGGY	14.5
Tomato, fior di latte, ham, pepperoni, Italian sausage & jalapeno	
MARIA ON FIRE	14.95
White base, fior di latte, courgette cream, spianata salami, olives, stracciatella & tarallo crumble	
PROSCIUTTO E RUCOLA	14.95
Parma ham, rocket leaves & burrata cream	

Gluten free pasta & 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

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 CON BARBABIETOLE E GAMBERI	16.95
Arborio rice w beetroot cream, Prosecco, pistachio crumble, marinated prawns, basil & ricotta mousse	
RAVIOLINI SBAGLIATI AL RAGÙ	16.95
Fresh handmade raviolini béchamel-filled served w a slow-cooked meat ragù and parmesan cream	
TORTELLI DI BRANZINO	19.5
Fresh handmade tortelli filled w seabass, served w courgette cream, sautéed clams & mussels, sundried tomato gremolata & tarallo crumble	
ORECCHIETTE CON SALSICCIA	16.95
Orecchiette pasta w broccoli cream, Italian sausage, cherry tomatoes, stracciatella & tarallo crumble	
PACCHERI AI FRUTTI DI MARE	18.95
Paccheri pasta w prawns, calamari, clams & mussels, white wine, garlic & chilli	

VEGAN & VEGETARIAN

RISOTTO CON BARBABIETOLE ⓧ VEGAN WITHOUT THE RICOTTA	13.95
Aged arborio rice w beetroot cream, Prosecco, pistachio crumble, basil & ricotta mousse	
CASARECCE ALLA NORMA ⓧ VEGAN	15.5
Casarecce pasta w aubergine, cherry tomato sauce & basil	

Add Ricotta salata 2.5

SECOND MAINS

FEGATO PULCINELLA	18.95
Milk-fed calf's liver w mash potato, spinach, agrodolce baby onions	
PORCHETTA	22.95
Tuscan marinated rolled pork belly w herbs, served w roasted potato, onion & roasted grape sauce, carrot crisps	
BRANZINO	21.95
Pan fried sea bass, saffron creamy potato, tomato & aubergine confit, roasted almonds	
SPIEDINI DI AGNELLO	21.5
Marinated grilled lamb skewers w roasted potato, mixed veg & herb-infused oil	
COTOLETTA DI POLLO	18.5
Crispy Herb-Infused Chicken cutlet – served w roasted potato, sundried tomato gremolata & parmesan cream	

I CONTORNI SIDES

PATATE ⓧ	5.95	BROCCOLI ⓧ VEGAN	6.95
Roasted (Vegan) , mash or fries (Vegan)		Sautéed broccoli, lemon zest & almonds	
SPINACI ⓧ VEGAN	5.95	INSALATA MISTA ⓧ VEGAN	5.5
Sautéed spinach in EVO oil & garlic		Mixed leaves salad	
		INSALATA DI RUCOLA ⓧ	5.95
		Rocket, tomatoes & Parmesan shaving salad (Vegan without the cheese)	