



Lunch

Antipasti

Olive Miste ① Vegan	3.95
Herb-infused olives w a hint of garlic & citrus.	
Pane & Pinzimonio ① Vegan	3.95
Bread, olive oil & balsamic	
Bruschetta ① Vegan without the cheese	8.5
Rustic bruschetta w confit cherry tomatoes & herby ricotta mousse	
Arancini Nduja & Scamorza	8.95
Crispy Nduja & Scamorza rice balls served w a delicate sundried tomato & basil mayo	
Calamari Fritti	10.5
Deep fried fresh calamari served w lemon mayo	
Polpo Siciliano	12.95
Octopus in zesty Sicilian marinade paired w a vibrant chickpea hummus, paprika	

Primi e Secondi Piatti Pasta, Risotto & Main Gluten Free available

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

Spaghetti Carbonara	11.95
Pancetta, egg yolk & Parmesan	
Spaghetti Bolognese	11.95
Traditional Italian slow cooked beef ragout	
Penne All'Arrabbiata ① Vegan	10.5
Homemade tomato sauce, garlic & chilli	
Add Burrata cream 4 Prawns 5 Chicken 4	
Casareccia Alla Norma ① Vegan without the cheese	13.95
Aubergine, cherry tomato sauce, ricotta salata & basil	
Orecchiette Con Salsiccia (Vegetarian without the sausage)	12.95
Broccoli cream, Italian sausage, cherry tomatoes, stracciatella & tarallo crumble	
Risotto or Spaghetti Di Mare	13.5
Mixed seafood, tomato sauce, chilli & garlic	
Cotoletta Di Pollo	18.5
Crispy Herb-Infused Chicken cutlet – served w roasted potato, sundried tomato gremolata & parmesan cream	

Panini sandwiches
served on artisan brown seeded ciabatta w fries & salad
Mon to Fri only

L'Italiano	9.95
Parma ham, stracciatella & basil pesto balanced w cherry tomato confit.	
Il Vegetariano (V)	9.25
A summery mix of chargrilled seasonal vegetables, stracciatella & olive pesto.	
Il Proteico	9.5
Marinated chicken, fresh tomato, mixed leaves & sundried tomato gremolata.	
Il Vegano (V) Vegan	9.5
Hummus, spiced aubergine & sundried tomato gremolata.	

Insalate Salads

Pollo	12.95
Marinated chicken strips, spiced aubergine, mixed leaves, olives & lemon & basil mayo.	
Vegana (V) Vegan	11.95
Chargilled seasonal vegetables, cherry tomato confit, mixed leaves, olives, balsamic glaze & carrot crisps.	

Pizza 72 h dough levitation
(Gluten free base + £1.5 & **Vegan cheese** available)

Margherita (V)	10.95
Tomato, fior di latte & basil	
Diavola	12.95
Tomato, fior di latte, pepperoni & chilli	
Vegetariana (V)	12.5
Fior di latte & grilled mixed vegetables	
Prosciutto e Rucola	13.95
White base, Parma ham, rocket leaves & cream of burrata	

Extra toppings:	Olives, onions, chilli, tomato	1
	Cooked ham, scamorza, grilled veg (aubergine, peppers & courgette), pepperoni, spianata salami, Italian sausage	2.5
	Parma ham, chicken, burrata cream	4

I Contorni Sides

Patate (V)	5.95	Broccoli (V) Vegan	6.95
Roasted (Vegan), mash or fries (Vegan)		Sautéed broccoli, lemon zest & almonds	
Spinaci (V) Vegan	5.95	Insalata Mista (V) Vegan	5.5
Sautéed spinach in EVO oil & garlic		Mixed leaves salad	
		Insalata di Rucola (V)	5.95
		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