



PER INIZIARE STARTERS

PANE & PINZIMONIO (V) VEGAN	3.95	OLIVE (V) VEGAN	3.95
Bread, olive oil & balsamic		Herb-infused olives w a hint of garlic & citrus	
BURRATA (V)			13.5
Puglian burrata w slow-roasted cherry tomato confit, rocket & basil pesto			
BRUSCHETTA (V) VEGAN WITHOUT THE CHEESE			8.95
Rustic toasted bread w roasted aubergine w a subtle smoky finish, sun-dried tomato pâté & creamy straciatella			
		Add Parma ham	£4
BRESAOLA			14.5
Thinly sliced, ruby-red cured beef paired w fresh rocket, aged Parmesan shavings & citrus dressing			
GAMBERI E CALAMARI FRITTI			12.95
Crispy prawns & calamari w spicy mango sauce, pink peppercorn, lemon & basil mayo			
CAPRINO (V)			9.95
Warm goat's cheese in a delicate golden crust, fig jam, truffle honey & pistachio crumble			
		Add Parma ham	£4
ARANCINETTI SPINACI E SALSICCIA			10.5
Golden crisp arancini filled w cream of spinach & Italian sausage, served w sun-dried tomato mayo			

PIZZA 72 H DOUGH LEVITATION

(Gluten free + £ 2.50 & Vegan cheese available)

MARGHERITA (V)			11.95
Tomato, fior di latte & basil			
DIAVOLA			13.5
Tomato, fior di latte, pepperoni & fresh chilli			
VEGETARIANA (V)			12.95
Tomato, fior di latte & roasted vegetables			
PIGGY			14.95
Tomato, fior di latte, ham, pepperoni, Italian sausage & fresh chilli			
MARIUZZA			14.95
White base, fior di latte, cream of courgette, crispy Italian sausage, tomato confit, straciatella & tarallo crumble			
PROSCIUTTO E RUCOLA			15.5
Parma ham, rocket leaves & burrata cream			

NOT ALL INGREDIENTS ARE LISTED IN THE DISH DESCRIPTIONS –
 PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR INTOLERANCES
(GF) GLUTEN-INTOLERANT FRIENDLY (TRACES MAY BE PRESENT)
 PLEASE NOTE OUR KITCHEN IS FULL OF LOVE (AND FLOUR!), SO TRACES OF THE 14 MAJOR ALLERGENS MAY BE PRESENT
 ADDITIONAL VEGETARIAN & VEGAN OPTIONS CAN BE PREPARED ON REQUEST

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL

PRIMI & RISOTTI *(Gluten free available)*

Our pasta is freshly handmade. Selected dishes are finished w Parmesan during cooking for a richer, more indulgent flavour.

RISOTTO AL LIMONE E STRACCIATELLA	19.95
Creamy arborio rice w fragrant lemon & pea cream, finished w silky stracciatella, citrus-marinated prawns & crunchy pistachio	
RAVIOLI AL RAGÙ	19.5
Fresh handmade ravioli béchamel-filled, slow-cooked beef ragù & Parmesan cream	
TROCCOLI ALLA NERANO	20.5
Southern Italian fresh troccoli pasta (thick spaghetti) with courgette & basil cream, stracciatella and crispy courgette	
Choice of: citrus-marinated prawns or crispy Italian sausage	
CALAMARATA ALLO SCOGLIO	21.95
Neapolitan pasta (large ring-shaped) w calamari, prawns, mussel & sea bream in a light tomato, garlic, chilli & white wine sauce	
CAVATELLI PORCHETTA E 'NDUJA	20.95
Fresh cavatelli pasta w slow-cooked pork belly, Italian sausage & 'nduja ragù w a touch of tomato	

VEGAN & VEGETARIAN

RISOTTO AL LIMONE E STRACCIATELLA ⓧ VEGAN WITHOUT THE CHEESE	16.95
Creamy arborio rice w fragrant lemon & pea cream, finished w silky stracciatella & crunchy pistachio	
TROCCOLI ALLA NERANO ⓧ VEGAN WITHOUT THE CHEESE	16.95
Fresh troccoli pasta (thick spaghetti) w courgette & basil cream, stracciatella & crispy courgette	
TROCCOLI LA SAPORITA ⓧ VEGAN	17.5
Fresh troccoli pasta (thick spaghetti) w deeply roasted, smoky aubergine, vibrant daterino tomatoes, lemon zest & basil	
Chef's little indulgence... Add a whole burrata £5	

SECONDI MAINS

Enhance your dish w a choice of dip (+£1.5):

Parsley & Parmesan gremolata, sun-dried tomato pesto or chive & spring onion oil

POLLO RIPIENO	19.95
Succulent chicken supreme filled w spinach, sundried-tomato & smoky Scamorza, served w a creamy saffron-rosemary potato purée	
GAMBERONI GRIGLIATI	22.95
Grilled prawns infused w lemon & premium olive oil, accompanied by a bright rocket & orange salad w Kalamata olives & aromatic fennel	
TRIS DI SALSICCE	23.5
Indulge in a trio of flavourful sausages—spicy, fennel and black pepper—served alongside rustic roasted potatoes & traditional friarielli (broccoli rabe)	
BRANZINO	22.95
Delicate pan-fried seabass, served w aromatic saffron-rosemary potato cream, sweet cherry tomato confit, parsley gremolata & almonds	
MAIALE ARROSTO	22.5
Slow-roasted pork belly w a sweet & tangy mango-lime sauce, rosemary potatoes & a hint of pink peppercorns	

I CONTORNI SIDES

PATATE ⓧ VEGAN	5.95	INSALATA DI POMODORI ⓧ VEGAN	6.5
Roasted or fries		Tomato, red onion & basil salad	
BROCCOLI ⓧ VEGAN	6.95	INSALATA MEDITERRANEA ⓧ VEGAN	6.5
Sautéed broccoli, garlic, chilli & almonds		Fennel, orange and Kalamata olives	
SPINACI ⓧ VEGAN	5.95	INSALATA MISTA ⓧ VEGAN	5.5
Sautéed spinach in EVO oil & garlic		Mixed leaves salad, cucumber	
		INSALATA DI RUCOLA ⓧ	5.95
		Rocket, tomatoes & Parmesan shaving salad (Vegan without the cheese)	