



DOLCI

DELIZIA AL LIMONE

*Sponge Cake, Almond, Lemon Curd,
Lemon Gel*

£9

TIRAMISU

*Marsala Egg Whipped Cream,
Lady Fingers, Coffee, Cocoa Powder*

£8

PIZZETTA ALLA NUTELLA (GFO)

*Pizza Base, Chocolate and Hazelnut
Cream, Fresh Berries*

£8.5

PANNA COTTA

*Vanilla Panna Cotta, Almond Crumble,
Orange Segments, Cointreau*

£8.5

CANNOLO SICILIANO

Ricotta, Chocolate, Pistachio

£7.5

AFFOGATO

Vanilla Gelato & Espresso

£7.5

GELATO & SORBETTI

ICE CREAM (GFO) (V)

*Chocolate | Strawberry | Pistachio | Vanilla
(Two Scoops) £6*

SORBET (GFO) (VG)

*Lemon | Mango | Raspberry
(Two Scoops) £6*



(V) - Vegetarian (VG) - Vegan (VGO) - Vegan Option Available (GFO) - Gluten Free Option Available (GF) - Gluten Free

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FOR THE TABLE

CESTINO DI PANE (VG) (GFO)

Selection of Homemade
Italian Breads
£5.5

OLIVE MARINATE (GF) (VG)

Marinated Olives
£4.5

ARANCINI ALLO ZAFFERANO (V)

Saffron Mayo, Grana Padano
£6.5

TAGLIERE DI FORMAGGI

Selection of Cheeses, Pecorino with Chillies, Fontina,
Asiago Dop, Mixed Crackers, Seasonal Chutney
£15.5

POLENTA FRITTA (GFO)

Fried Polenta, Black Pepper, Grana Padano
£6.5

TAGLIERE DI SALUMI (GFO)

Selection of Charcuterie, Coppa Stagionata,
Prosciutto Di Parma Dop, Finocchiona
£16

STARTERS

BRUSCHETTA AL POMODORO (VG) (GFO)

Marinated Tomatoes, Garlic, Basil, Balsamic, Sourdough
£6

BRUSCHETTA AI CARCIOFI (GFO) (VG)

Sautéed Artichoke, Garlic, Thyme, Parsley, Sourdough
£7

BRUSCHETTA STRACCIATELLA & ALICI (GFO)

Creamy Burrata, Black Pepper, Anchovies, Garlic, Sourdough
£7.5

CAPELANTE (GF)

Hand Dive Scallops, Butternut Squash Purée, Samphire, Hazelnut, Brown Butter
£17

BURRATA (V) (GF)

Heritage Tomato, Roasted Tomato Dressing, Basil
£13

CALAMARI FRITTI

Fried Marinated Fresh Squid, Lime Mayo
£14.5

INSALATA DI CESARE (GFO)

Baby Gem Lettuce, Anchovy Dressing, Croutons, Grana Padano
£10 (Add Chicken £4)

INSALATA DI INDIVIA (GF)

Yellow and Red Endive, Pears, Gorgonzola, Candied Walnuts, Lemon Dressing
£10

INSALATA DI POLPO (GF)

Octopus, Mixed Olives, Cherry Tomato, Celery, Lime Mayo
£14.5

CARPACCIO DI MANZO (GF)

Sirloin, Rocket, Grana Padano, Balsamic Glaze
£15

ROCK OYSTERS £4.50 Each

Classic Garnish Shallots, Red Vinegar, Lemon, Tabasco | Leek & Apple, Herb Oil | Chargrilled Nduja Butter

SECONDI

BRANZINO (GF)

Pan Fried Sea Bass Fillet, Cauliflower Purée,
Capers, Lemon, Samphire, Parsley Oil
£24

NASELLO

Herbed Crusted Hake, Cherry Tomato,
Olives & White Wine Sauce
£22

IMPEPATA DI COZZE (GFO)

Mussels Cooked In White Wine, Black Pepper
& Lemon Sauce, Grilled Sourdough Bread
£18

GAMBERONI ALLA BUSARA (GF)

Grilled Prawns, Cherry Tomato, Chilli, Garlic
& White Wine Sauce
£21

Signature Dishes

For Two to Share

BRANZINO AL SALE MARKET (GF)

Salted Crust, Wild Caught Sea Bass,
(Choose 2 Side Dishes of your Choice)

Price Kg

FIorentina 35oz (GF)

T-Bone Steak, Peppercorn Sauce, Red Wine Jus
(Choose 2 Side Dishes of your Choice)

£85

SELEZIONE DI PESCE CRUDO (GF)

Selection of Raw Fish
(Market Price)

VITELLO ALLA MILANESE

Veal Chop, Breaded, Lemon, Thyme, Grana
Padano, Braised Cavolo Nero
£27

OSSOBUCO (GF)

Slow Cooked Ossobuco, Gremolata,
Tenderstem Broccoli

£26

SUPREMA DI POLLO (GF)

Chicken Supreme, Butternut Squash Purée,
Mixed Wild Mushroom, Red Wine Jus

£22

FILETTO AL PEPE VERDE 6oz (GF)

Beef Fillet, Braised Shallots, Green
Peppercorn Sauce

£29

PASTE E RISOTTI

BIGOLI AL POMODORO (VGO) (V) (GFO)

Thick Spaghetti Pasta, Tomato Sauce, Stracciatella, Basil Pesto
£14

TONNARELLI ALLA CARBONARA (GFO)

Square Shaped Spaghetti, Egg Yolk, Pecorino Romano Dop,
Guanciale Black Pepper
£17

TONNARELLI ALLA CACIO & PEPE (GFO)

Square Shaped Spaghetti, Pecorino Romano Dop, Black Pepper
£15

TONNARELLI ALL'AMATRICIANA (GFO)

Square Shaped Spaghetti, Rich Tomato Sauce, Guanciale, Pecorino
Romano Dop
£17

BIGOLI ALLO SCOGLIO (GFO)

Thick Spaghetti Pasta, Prawns, Mussels, Squid, White Wine,
Tomato, Garlic, Parsley
£22

CASARECCE AL PESTO (GFO)

Curled Pasta, Basil Pesto
£15

RAVIOLI RICOTTA & SPINACI (V)

Filled Pasta with Ricotta & Spinach, Sage & Brown Butter
£17

RAVIOLI ARAGOSTA E GAMBERI

Filled Pasta with Prawns, Lobster & Mascarpone,
Bisque Sauce
£23

LASAGNE AL FORNO

Layers of Pasta with Slow Cooked Ragù,
Béchamel Sauce, Grana Padano
£18

RISOTTO AI FUNGHI (GF) (VGO)

Carnaroli Rice, Wild Mushrooms, Grana Padano,
Parsley Oil
£16

PIZZE

Our dough is stretched by hand and is made from a mixture of different Italian flours, and then slowly proved for
72 hours to maximise the flavour and ensure a light and unique crust to our pizza

ALL OF OUR PIZZAS CAN BE GLUTEN FREE

MARGHERITA (VGO) (GFO)

Tomato, Fior Di Latte, Basil, Grana Padano
£14.95

DIAVOLA (GFO)

Tomato, Spicy Salami, Nduja Calabrese, Fior Di Latte
£17.5

4 FORMAGGI (VGO) (GFO)

Fior Di Latte, Gorgonzola, Scamorza, Ricotta
£18

RUSTICA (V) (VGO) (GFO)

Tomato, Goat's Cheese, Red Onion, Cherry Tomato, Rocket
£18

VEGETARIANA (V) (VGO) (GFO)

Tomato, Aubergine, Courgette, Mix Mushroom, Fior Di Latte
£17

PATATE & SALSICCIA (GFO)

Fior Di Latte, Scamorza, Roasted Potato, Fennel Sausage
£20

CALZONE £18

Tomato, Fior Di Latte, Smoked Ham, Wild Mushrooms

TOPPINGS

£2: Mixed Olives | Red Onion | Roasted Potato | Rocket | Cherry Tomato | Mushroom | Confit Garlic | Fresh Chilli

£3: Nduja | Pepperoni | Anchovies | Mozzarella | Gorgonzola | Scamorza

£4: Prosciutto Crudo Di Parma Dop | Fennel Sausage | Finocchiona | Smoked Ham | Burrata

CONTORNI

RUCOLA & GRANA PADANO (VGO) (GF)

Rocket Salad, Parmesan Balsamic Cherry Tomato
£6

PATATE FRITTE (GFO) (VG)

Skin on Fries
£4.75

PATATE FRITTE AL TARTUFO

& GRANA PADANO (VGO) (GFO)
Skin on Fries Truffle & Grana Padano
£7.5

PATATE AL FORNO (GFO)(VG)

Roasted New Potato Garlic & Herbs
£6.5

BROCCOLINI (VGO) (GFO)

Tenderstem Broccoli, Garlic, Chilli, Grana Padano
£8

PIZZA ALL'AGLIO (GFO) (V)

Pizza Bread, Confit Garlic, Oregano, Rosemary
£10 (Add Mozzarella £2)

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