

## STARTERS (ANTIPASTI)

### BRUSCHETTA AL POMODORO V 9.5

Bread topped with fresh tomatoes, garlic, basil and olive oil

### CALAMARI FRITTI 13

Lightly fried squid rings with lemon and tartar sauce

### ANTIPASTO ALL'ITALIANA 19.9

A selection of cured meats, cheese, olives and grilled vegetables

### GAMBERI ALL'AGLIO 13.9

King prawns sautéed with garlic, white wine, butter and chilli

### INSALATA DI MARE 13.9

Chilled seafood salad with squid, shrimp and mussels marinated in lemon, parsley garlic and extra virgin olive oil

### COZZE AL VINO BIANCO 13.5

Mussels steamed in white wine, garlic and parsley

### FRITTO MISTO 16.9

Deep fried King prawns, squid and courgettes with tartare sauce and lemon

### TAGLIERE DI FORMAGGI MISTI V 13

Selection of Italian cheeses with honey and walnuts

### BRESAOLA CON RUCOLA 13.9

Bresaola beef with rocket, Parmesan and olive oil

## GARLIC BREAD

### PESTO ROSSO V 11.5

Garlic bread with sun-dried tomatoes pesto and Parmigiano

### FORMAGGIO V 10.9

Garlic bread topped with melted mozzarella cheese

## PESCE & CARNE

### POLLO CRISTIAN 24

Pan-fried chicken breast, onion and garlic in a white sauce topped with crispy bacon

### POLLO AGLI ASPARAGI 24.9

Chicken breast in a creamy asparagus pink sauce

### POLLO ALLA SICILIANA 23.9

Chicken breast cooked in a tomato sauce with peppers, onions, olives and a hint of chili

### SCALOPPINA AI FUNGHI 24

Pan-fried veal escalope with garlic, rosemary mushrooms and a touch of cream

### BISTECCA AL PEPE 33

Grilled sirloin steak cooked with black pepper and red wine, finished with rich aromatic sauce

### AGNELLO 29.9

Grilled lamb cutlets with herbs and olive oil, tender and full of Mediterranean flavour

### FUNGHI FRITTI V 10

Breaded deep fried mushrooms, served with tartar sauce

### ASPARAGI CON CAPRINO 13.9

Asparagus served with goat cheese crushed walnuts, and truffle honey

### VERDURE E MOZZARELLA V 13.9

Roasted aubergine, courgette, peppers with crushed pistachio, basil oil and glaze dressing with fresh mozzarella

### BURRATA V 15

Burrata cheese with mixed cherry tomatoes, basil leaves and extra virgin olive oil

### CROSTINO SARDO 13.9

Sardinian flatbread with sausage, mushrooms, Pecorino cheese and rosemary olive oil

### OLIVE MARINATE V 4.5

Olives marinated with herbs and extra virgin olive oil

### BASKET OF BREAD V 4.5

Fresh homemade bread

### PARMIGIANA DI ZUCCHINE V 13.9

Layered fried zucchini with eggs and Parmigiano cheese

### MARINARA V 10

Garlic bread with tomato sauce and a touch of Italian chilli

### ROSMARINO V 9.5

Garlic bread with rosemary and extra virgin olive oil

### BISTECCA ALLA GRIGLIA 31

Grilled sirloin steak seasoned with olive oil and herbs

### BRANZINO AL LIMONE 27

Sea bass with garlic, rosemary, lemon butter and white wine

### SALMONE ALLA MEDITERRANEA 28

Pan-fried salmon with cherry tomatoes, olives and basil

### SALMONE ALLA GRIGLIA 26.9

Grilled salmon fillet with olive oil, lemon and rosemary

### GRIGLIATA DI PESCE 29.9

Grilled king prawns and sea bass topped with olive oil & lemon dressing

All mains served with mixed vegetables.

## SALAD

### POMODORO E CIPOLLA V 8.5

Tomatoes, onions, basil, and extra virgin olive oil

### RUCOLA E PARMIGIANO V 8.5

Rocket salad with cherry tomatoes and shaved Parmigiano cheese

### INSALATA ITALIANA V 9.9

Mixed lettuce leaves with tomatoes, rocket, olives, shaved parmesan and extra virgin olive oil

### INSALATA FANO V 13

Rocket, cherry tomatoes, asparagus, pine nuts, basil, buffalo mozzarella and extra virgin olive oil

### INSALATA MISTA V 9

Mixed leaf salad with tomato, red onion, peppers and cucumber

### PANZANELLA TOSCANA V 11

Classic Tuscan bread salad with ripe tomatoes, red onion, cucumber, basil and oregano, dressed with extra virgin olive oil and a touch of lemon

## PASTA

### **TAGLIATELLE AL SALMONE** 18.9

Tagliatelle with salmon, zucchini and light tomato sauce

### **LINGUINE AL BRANZINO** 23.9

Linguine with sea bass, garlic and cherry tomatoes

### **SPAGHETTI ALLE COZZE** 19.9

Spaghetti with mussels, garlic, chilli and white wine sauce

### **CALAMARATA AI FRUTTI DI MARE** 24

Tube pasta with prawns, mussels, calamari, garlic, tomato sauce and a touch of chilli

### **RISOTTO AI GAMBERI E ASPARAGI** 25

King prawn and asparagus risotto with lemon zest and fresh herbs

### **CALAMARATA CON SALSICCIA E FUNGHI** 23.9

Tube pasta with Italian sausage and mushrooms in truffle creamy sauce

### **PENNE POLLO** 18.9

Penne pasta with chicken and spinach in a smooth sun-dried tomato cream sauce, topped with grated Parmesan

### **PAPPARDELLE AL RAGÙ DI AGNELLO** 24.9

Wide ribbons of egg pasta with slow cooked lamb ragù, garlic and rosemary, finished with shaved pecorino cheese

### **GNOCCHI CONTADINA** V 21.9

Potato gnocchi with cherry tomato sauce, aubergine and ricotta cheese

### **TAGLIATELLE BOSCAIOLA** 18

Tagliatelle with mushrooms and ham in a creamy sauce

### **GNOCCHETTI SARDI** 21

Traditional Sardinian pasta with garlic, sausage, tomato sauce and Pecorino cheese

### **RISOTTO POLLO E FUNGHI** 24

Creamy Arborio rice with tender chicken and mushrooms, finished with Parmigiano cheese

### **TAGLIATELLE PRIMAVERA** V 19.9

Tagliatelle pasta with courgettes, aubergines, cherry tomatoes and garlic

### **RAVIOLI AL TARTUFO BURRO E SALVIA** V 21.9

Fresh ravioli filled with ricotta and black truffle served in butter and sage sauce

### **RAVIOLI ALLA PANNA** V 19.9

Ravioli filled with ricotta and spinach in a tomato, basil and cream sauce

### **SPAGHETTI AI GAMBERI** V 23.9

Spaghetti with king prawns, asparagus, chilli and cherry tomatoes

### **PENNE PESTO** V 14

Penne pasta with basil pesto and Parmigiano cheese

### **GNOCCHI AI QUATTRO FORMAGGI** V 21

Potato gnocchi with four cheeses sauce

## CLASSIC ITALIAN PASTA

### **SPAGHETTI ALLA CARBONARA** 19

Traditional Roman pasta with egg, guanciale, pecorino and black pepper

### **PENNE ALL'ARRABBIATA** 17.9

Penne with garlic, chilli and tomato sauce

### **TAGLIATELLE BOLOGNESE** 18

Tagliatelle pasta with Bolognese sauce

### **BUCATINI AMATRICIANA** 18.9

Bucatini pasta with tomato sauce, guanciale and Pecorino cheese

### **SPAGHETTI ALLA PUTTANESCA** 18.9

Spaghetti with anchovies, olives, capers, garlic and tomato sauce

### **BUCATINI AL POMODORO** V 16

Bucatini with tomato sauce, basil and Parmigiano

### **LASAGNA ALLA BOLOGNESE** 19.5

Classic oven-baked pasta layered with slow-cooked beef ragù, béchamel sauce and Parmigiano cheese

### **SPAGHETTI AGLIO, OLIO E PEPERONCINO** V 17

Spaghetti with garlic, extra virgin olive oil and chilli

## SIDES

### **FAGIOLINI** 5

Green beans

### **ZUCCHINE FRITTE** 7

Deep fried courgettes

### **PATATE ARROSTO** 5

Roasted potatoes

### **CHIPS** 5

## PIZZA

### **TONNO E CIPOLLA** 16.9

Tomato, mozzarella, tuna and red onion

### **PIZZA POLLO** 18

Tomato, mozzarella, chicken, mushrooms and caramelised onions

### **PIZZA PARMA** 19.9

Tomato, mozzarella, Parma ham and Straciatella cheese

### **DIAVOLA** 19.9

Tomato, mozzarella, spianata salami, nduja sausage and hot honey

### **PIZZA RICOTTA** V 16

Tomato, mozzarella, cherry tomatoes, rocket and ricotta cheese

### **PIZZA CON VERDURE** V 16.9

Tomato, mozzarella, grilled courgettes, peppers, aubergines and mushrooms

### **BUILD YOUR OWN** 19

Choose three standard pizza toppings

Vegan and Gluten Free options available.  
Please ask your server.

A discretionary optional service charge of 12.5% will be added to your bill. Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.