



MENU

STUZZICHINI

PANE £3.50
Homemade bread with olive oil & balsamic vinegar.

OLIVE VERDE *GF* £4.50
Marinated green olives.

FOCACCIA ROSEMARINO £5
Pizza bread with garlic butter, rosemary & rock salt.

BRUSCHETTA £3.90
Flatbread with cherry tomatoes, red onion & olive oil.

CROSTINI DI SCAMORZA £5
Flatbread with smoked scamorza cheese & red pepper pesto.

FOCACCIA MOZZARELLA £5.50
Pizza bread topped with garlic butter & mozzarella cheese.

ANTIPASTI

ZUPPA DEL GIORNO *GF* £6
Homemade soup of the day.

BURRATA E TARTUFO *GF* £9
Burrata with prosciutto, almonds, rocket & truffle oil.

GAMBERONI VERDE *GF* £9.50
King prawns sautéed with roasted peppers, garlic & chilli.

SPEZZATINO DI SALSICCIA *GF* £7.50
Tuscan sausage and roasted red pepper stew.

TORTA DI CACCIATORE £8.00
Ham hough terrine wrapped in prosciutto.

CALAMARI FRITTI £7
Calamari rings with citrus aioli.

RICOTTA FRITTA £7
Ricotta cakes with sundried tomatoes & roasted red pepper sauce.

ANTIPASTO MISTO *GF* £16
Italian charcuterie board for two.

PRIMI

LINGUINI FRUTTI DI MARE £15.50
Linguini with prawns and calamari in a cherry tomato & white wine sauce.

PENNE CON PESTO DI RUCOLA £12
Penne with rocket pesto, green beans, broccoletti & toasted almonds.

RAGU DI AGNELLO £14.50
Pappardelle with slow cooked lamb shoulder, red wine & cannellini bean ragu.

PENNE AGLIO, OLIO E SALSICCIA £12
Penne with olive oil, chilli, roasted peppers, green olives & Tuscan sausage.

SPAGHETTI CARBONARA A LA ROMANA £12
Spaghetti with pancetta, egg yolk & parmesan.

PAPPARDELLE POMODORINI £12.50
Pappardelle with cherry tomato & roasted pepper sugo.

RAVIOLI CON CAPESANTE E GAMBERI £16
Ravioli stuffed with king prawns & scallops, doused in sage butter.

SPAGHETTI TOSCANA £13
Spaghetti with Tuscan sausage, chilli & ricotta ragu.

MEZZELUNE PORCINI £14
Half moon ravioli stuffed with porcini mushrooms, served with truffle butter.

SECONDI

All dishes served with either rosemary & garlic roasted potatoes or sea salt fries.

CARNE DI CERVO *GF* £22
Venison loin with braised red cabbage and apple & red wine sauce.

ANATRA A LA MORA *GF* £19
Duck breast with blackberry sauce & sauteed spinach.

PORCHETTA CON AGRODOLCE *GF* £19
Rosemary, fennel and chilli stuffed pork loin, wrapped in prosciutto, with broccoletti & agrodolce (a traditional shallot & red wine vinegar reduction).

POLLO E 'NDUJA £18
Chicken breast stuffed with 'nduja, ricotta and lemon, with roasted kale & red pepper sauce.

SALTIMBOCCA A LA ROMANA *GF* £16.50
Veal escalopes wrapped in prosciutto and sage with a rich marsala sauce.

FILETTO DI MANZO ALL'AGLIO *GF* £31
Chargrilled prime Scotch fillet with garlic butter.

BISTECCA TAGLIATA *GF* £28.50
10oz chargrilled Scottish beef ribeye with homemade chimichurri.

To ensure the freshness and quality of our produce, our fish selection varies from day to day. One of our team will be happy to inform you of the daily fish special.

PIZZA

All of our pizzas are 12" and thin based. 9" pizzas available on request.

MARGHERITA £10
Simply topped with tomato & fresh mozzarella.

INFERNO £11.50
Tomato, mozzarella, pepperoni & fresh chilli.

RUSTICANA £13.50
Tomato, mozzarella, prosciutto, rocket & parmesan shavings.

PARMIGIANA £11.50
Chopped cherry tomatoes, fresh garlic & a generous sprinkling of parmesan.

POLLO PEPPERONCINO £12
Tomato, mozzarella, spicy marinated chicken, green olives, red onion & dried chilli.

'NDUJA £13
Tomato, mozzarella, spicy nduja, roasted peppers & rocket.

ACCIUGA £13
Tomato, mozzarella, anchovies, fennel seed salami & green olives.

SFIZZIOSA £13
Tomato, mozzarella, Tuscan sausage, red onion & dried chilli.

LA BURRATA £13
Tomato, mozzarella, whole burrata, salsa verde drizzle.

CONTORNI

SAUTEED SPINACH IN GARLIC BUTTER £4

GREEN BEANS WITH CHILLI £4

BROCCOLETTI, LEMON & TOASTED ALMONDS £4.50

MIXED SALAD £4

ROCKET & PARMESAN SALAD £5

FRENCH FRIES £3.50

DESSERTS

TIRAMISU £6.50
The classic Italian pudding - espresso, mascarpone, amaretto & savoiardi biscuits.

STICKY TOFFEE PUDDING £7
Nancy's famous recipe!

DOUBLE CHOCOLATE PROFITEROLES £6.50
Profiteroles with milk chocolate mousse & white chocolate cream.

HONEY PANNA COTTA £7
Honey & yoghurt set cream with candied oats & berries.

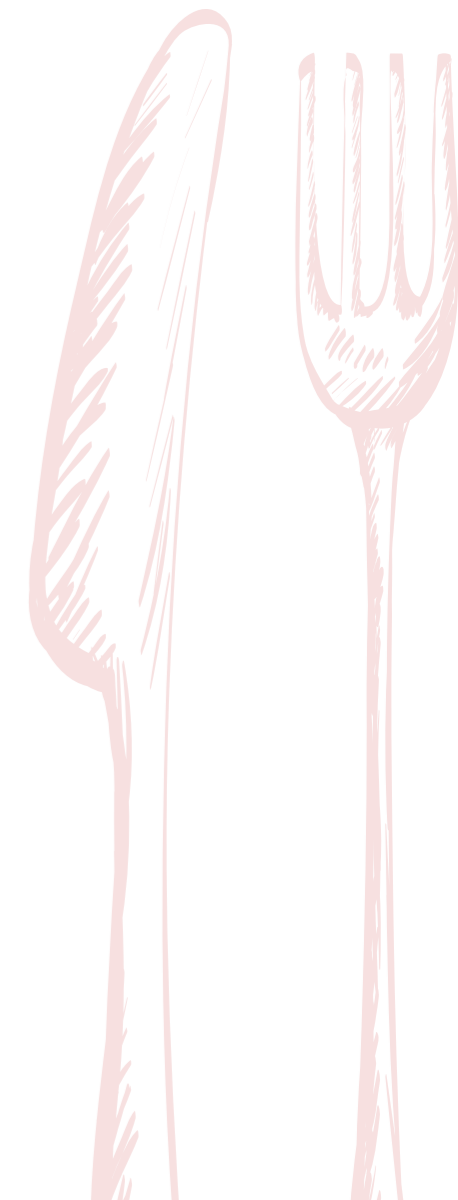
ASSORTED GELATO *GF* £4.75

PLEASE ADVISE YOUR SERVER OF ANY DIETARY REQUIREMENTS

GF - Gluten Free

FRESH TRADITIONAL
ITALIAN CUISINE WITH A
MODERN TWIST

WE GO WAY BACK



MIDWEEK MENU £17

Available Tuesday - Thursday

Starters

SOUP OF THE DAY

RICOTTA FRITTA

Ricotta cakes with sundried tomatoes & roasted red pepper sauce.

SPEZZATINO DI SALSICCIA

Tuscan sausage and roasted red pepper stew.

Mains

MAIALETTO E FUNGHI

Pork loin with a mushroom cream.

SFIZZIOSA

Tomato, mozzarella, Tuscan sausage, red onion & dried chilli.

RAGU DI AGNELLO

Pappardelle with slow cooked lamb shoulder, red wine & cannellini bean ragu.

LUNCH MENU £12

Available Friday - Sunday lunchtime

Starters

SOUP OF THE DAY

BRUSCHETTA

Flatbread with cherry tomatoes, red onion & olive oil.

CALAMARI FRITTI

Calamari rings with citrus aioli.

Mains

SPAGHETTI TOSCANA

Spaghetti with Tuscan sausage, chilli & ricotta ragu.

PIZZA INFERNO

Tomato, mozzarella, pepperoni & fresh chilli.

PENNE CON PESTO DI RUCOLA

Penne with rocket pesto, green beans, broccoletti & toasted almonds.



MENU