



MENU

STUZZICHINI

PANE 3.5

Homemade bread with olive oil & balsamic vinegar.

OLIVE VERDE GF 4.5

Marinated green olives.

FOCACCIA ROSEMARINO 5.75

Pizza bread with garlic butter, rosemary & rock salt.

BRUSCHETTA 4.5

Flatbread with cherry tomatoes, red onion & olive oil.

CROSTINI DI SCAMORZA 5.75

Flatbread with smoked scamorza cheese & red pepper sauce.

FOCACCIA MOZZARELLA 6.5

Pizza bread topped with garlic butter & mozzarella cheese.

ANTIPASTI

ZUPPA DEL GIORNO GF 6

Homemade soup of the day.

BURRATA E TARTUFO GF 10.5

Burrata with prosciutto, salsa verde, almonds, rocket & truffle oil.

GAMBERONI 10.5

With king prawns, pak choi, sweet chilli & soy sauce (GF).

SPEZZATINO DI 8.5

SALSICCIA GF

Tuscan sausage & roasted red pepper stew.

HOME SMOKED 10.5

MAPLE DUCK SALAD

Honey chestnuts, agro dolce & croutons.

CALAMARI FRITTI 8.5

Calamari rings with citrus aioli.

RICOTTA FRITTA 8

Ricotta cakes with sundried tomatoes & roasted red pepper sauce.

ANTIPASTO MISTO GF 16.5

Italian charcuterie board for two.

PRIMI

SPAGHETTI FRUTTI DI MARE 15.5

Spaghetti with prawns & calamari in a cherry tomato & white wine sauce.

PENNE CON PESTO 13

DI RUCOLA

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

RAGU DI AGNELLO 15

Fettucini with slow cooked lamb shoulder, red wine & chickpea ragu.

PENNE AGLIO, OLIO 13

E SALSICCIA

Penne with olive oil, chilli, roasted peppers, green olives & Tuscan sausage.

SPAGHETTI CARBONARA 13

A LA ROMANA

Spaghetti with pancetta, egg yolk & parmesan.

FETTUCINI AI 13.5

PEPPAROLI ROSSI

with roasted peppers, olives, chilli & a red pepper coulis.

RAVIOLI CON CAPESANTE 16

E GAMBERI

Ravioli stuffed with king prawns & scallops, doused in sage butter.

SPAGHETTI TOSCANA 14

Spaghetti with Tuscan sausage, chilli & ricotta ragu.

CACIO E PEPE 15

Filled ravioli with cheese mousse & black pepper, in a parsley butter.

SECONDI

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

CARRÉ DI AGNELLO GF 25.5

Rack of lamb with porcini mushrooms & a celeriac purée.

ANATRA A LA MORA GF 21

Duck breast with blackberry sauce & sautéed spinach.

BRACIOLA DI MAIALE GF 21.5

12oz pork chop with a rosemary & lemon butter.

POLLO AL CAVOLFIORE GF 19

Cornfed chicken supreme with thyme jus, cauliflower purée & pickled cauliflower.

SALTIMBOCCA A LA 17.5

ROMANA GF

Veal escalopes wrapped in prosciutto & sage with a rich marsala sauce.

FILETTO DI MANZO 32

ALL'AGLIO GF

Chargrilled prime Scotch fillet with garlic butter.
28 day dry-aged

BISTECCA TAGLIATA GF 28.5

10oz chargrilled Scottish beef ribeye with homemade chimichurri.
28 day dry-aged

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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.

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FRESH TRADITIONAL ITALIAN CUISINE WITH A MODERN TWIST

PIZZA

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

MARGHERITA

Simply topped with tomato & fresh mozzarella.

10

INFERNO

Tomato, mozzarella, pepperoni & chilli.

11.5

RUSTICANA

Tomato, mozzarella, prosciutto, rocket & parmesan shavings.

15

TARTE FLAMBÉE

A white pizza topped with creme fraîche, gruyère, rosemary & pancetta.

13

POLLO E FUNGHI

Tomato, mozzarella, marinated chicken, mushrooms & chilli.

12

'NDUJA

Tomato, smoked scamorza, spicy nduja, roasted peppers & rocket.

13

ACCIUGA

Tomato, mozzarella, anchovies, salami & green olives.

13

SFIZZIOSA

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

13

LA BURRATA

Pesto, burrata, salsa verde drizzle, cherry tomatoes & rocket.

14.5

CONTORNI

SAUTEED SPINACH IN GARLIC BUTTER

4.5

GREEN BEANS WITH CHILLI

4.5

SAUTEED WILD MUSHROOMS WITH THYME

5

MIXED SALAD

4

ROCKET & PARMESAN SALAD

5

FRENCH FRIES

4

DESSERTS

TIRAMISU

7

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

STICKY TOFFEE PUDDING

7.5

Nancy's famous recipe!

DOUBLE CHOCOLATE PROFITEROLES

7.5

Profiteroles with milk chocolate mousse & white chocolate cream.

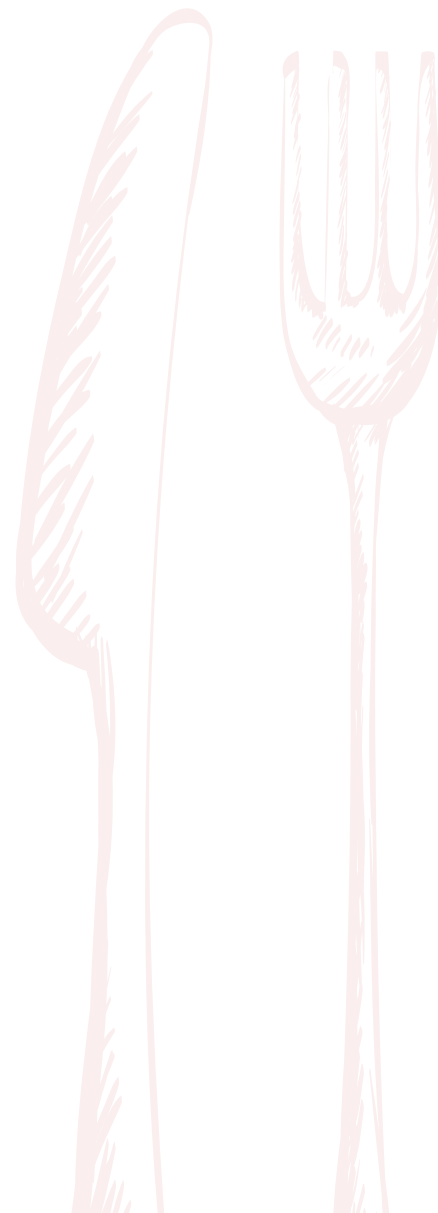
HONEY PANNA COTTA ^{GF}

7

Honey & yoghurt set cream with candied oats & berries.

ASSORTED GELATO ^{GF}

4.75



A 10% SERVICE CHARGE WILL BE ADDED TO GROUPS OF 8 OR MORE

PLEASE ADVISE YOUR SERVER OF ANY DIETARY REQUIREMENTS

GF - Gluten Free

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.

PENNE PICCANTE

Fettucine 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.