



STARTERS

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|--|-------|--------------------|----|
| Italian green olives, marinated | ve gf | 230 Kcal | 5 |
| Stonebaked focaccia, garlic and rosemary | ve | 540 Kcal | 6 |
| Breadbasket, balsamic vinegar and extra virgin olive oil | ve | 460 Kcal | 6 |
| Soup of the day, toasted sourdough bread | v gf | available 320 Kcal | 8 |
| Bruschetta, Datterino tomato, basil, ricotta cheese | | 390 Kcal | 9 |
| Buffalo mozzarella, heritage tomatoes, rocket, olives, basil dressing | gf | 430 Kcal | 12 |
| Fritto Misto, Calamari, Sicilian Prawns, Padron peppers, lemon mayo | | 720 Kcal | 13 |
| Winter salad, grapefruit, red cabbage, pumpkin seeds, raddish, citrus dressing | ve gf | 385 Kcal | 12 |
| Selection of Italian cured meats, pickled artichoke and altamura bread | | 510 Kcal | 13 |
| Polenta crostini with salami, mushrooms and Asiago cheese | gf | 480 Kcal | 13 |

MAINS & PASTA

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|--|----|---------------------|----|
| Rigatoni all’arrabbiata, tomato sauce, chilli, garlic, parsley | ve | 760 Kcal | 16 |
| Risotto radicchio with gorgonzola cheese | ve | available 620 Kcal | 17 |
| Maccheroncini with lamb ragu | | 620 Kcal | 17 |
| Tortelloni burrata and truffle, butter, parmesan | | 820 Kcal | 18 |
| Traditional lasagna Bolognese, mixed leaves salad | | 950 Kcal | 18 |
| Spaghetti with clams, garlic, chilli, parsley | | 590 Kcal | 19 |
| Tagliolini with Sicilian prawns, cherry tomatoes, basil | | 780 Kcal | 20 |
| Grilled seabass, borlotti beans stew, parsley pesto | | 620 Kcal | 22 |
| Chicken cacciatore with mash potato, tomato sauce, olives, mushrooms, capers | | 620 Kcal | 22 |
| Grilled lamb chops, sauteed potato, shallots and rosemary green beans | | 1100 Kcal | 24 |
| Grilled salmon with Sicilian “Caponata”, aubergines, raisins, olives, pinenuts | | 630 Kcal | 24 |
| Steak frites, bavette steak, skin on fries | gf | available 1150 Kcal | 24 |
| Grilled rib-eye steak 8oz*, mushroom, tomatoes, fries | gf | available 1150 Kcal | 32 |

SIDES

| | | | |
|--|-------|----------|-----|
| Sauteed new potatoes, garlic, rosemary | ve gf | 360Kcal | 5.5 |
| Sauteed green beans, shallots, rosemary | ve gf | 300 Kcal | 5.5 |
| Skin on fries | v | 620 Kcal | 5.5 |
| Chunky chips | v | 650 Kcal | 5.5 |
| Mixed leaves and cherry tomatoes salad | ve gf | 260 Kcal | 5.5 |
| Sicilian “Caponata”, aubergines, raisins, olives, pinenuts | ve gf | 340 Kcal | 5.5 |

PIZZA

| | | | |
|--|----|-----------|----|
| Margherita | v | 780 Kcal | 15 |
| Tomato sauce, mozzarella, basil | | | |
| Ortolana | v | 880 Kcal | 16 |
| Tomato sauce, mozzarella, aubergine, peppers, courgette | | | |
| Quattro Formaggi | v | 1060 Kcal | 17 |
| Tomato sauce, mozzarella, gorgonzola, Parmigiano, goat cheese | | | |
| Vegana | ve | 880 Kcal | 16 |
| Tomato sauce, vegan cheese, wild mushrooms, peppers, black olives, basil | | | |
| Siciliana | | 950 Kcal | 16 |
| Tomato sauce, mozzarella, grilled zucchini, roast ham, ricotta cheese | | | |
| Piccante | | 980 Kcal | 16 |
| Tomato sauce, mozzarella, “N’duja” spiced Calabrian salame, wild chicory | | | |
| Napoli | | 1035 Kcal | 17 |
| Tomato sauce, mozzarella, Italian sausage, wild chicory, provola cheese | | | |
| Diavola | | 920 Kcal | 17 |
| Tomato sauce, mozzarella, spicy salame, basil | | | |
| San Daniele | | 1030 Kcal | 18 |
| Tomato sauce, mozzarella, San Daniele ham, rocket, parmesan | | | |
| Salmone | | 1015 Kcal | 18 |
| Tomato sauce, mozzarella, smoked salmon, mascarpone cheese, rocket | | | |

DESSERT

| | | | |
|---|---------|----------|----|
| Tiramisu | v | 480Kcal | 8 |
| Chocolate fondant | v | 590 Kcal | 8 |
| Vanilla ice cream | | | |
| Apple and pineapple crumble | v | 435 Kcal | 8 |
| Vanilla ice cream | | | |
| Strawberry tart | v | 480 Kcal | 8 |
| Lemon ice cream | | | |
| Seasonal fruits and berries | v | 390 Kcal | 8 |
| Coconut sorbet | | | |
| Selection of ice cream and sorbet (2 scoops) | v ve gf | 380Kcal | 8 |
| Vanilla, chocolate, strawberry, raspberry, orange, lemon, coconut | | | |
| Selection of Italian cheeses | | 755 Kcal | 10 |
| Grapes, honey, walnuts | | | |

FOOD ALLERGIES & INTOLERANCES

Before you order your food and drinks, please speak to our staff if you would like to know about our ingredients; we cannotguarantee that any food or beverage item sold is free from traces of allergens.
PLEASE DRINK RESPONSIBLY. CALORIES- Adults need around 2,000kcal per day.

ve = vegan v = vegetarian gf = gluten free

A discretionary service charge of 12.5 %will be added to your bill. All prices in £ sterling (GBP). Prices include VAT.