

**STUZZICHINI**  
Nibbles

**HOMEMADE ARTISAN BREADS and FOCACCIAS 6**  
Extra virgin olive oil and aged balsamic vinegar

**TOMATO AND BASIL BRUSCHETTA 5 (VG)**

**GARLIC AND CHEESE FOCACCIA BREAD 6 (V)**

**CREAMY MUSHROOM BRUSCHETTA 7 (V)**

**MARINATED ITALIAN OLIVES 7 (V)**

**FRIED PORK BELLY CROQUETTES 8**  
Garlic Mayo

**ARANCINI WITH MEAT RAGU 8**

**ARANCINI WITH MUSHROOMS, PEAS, AND PARMESAN 7**

**PRIMI**  
Starters

**ZUPPA DI POMODORI E PEPERONI 6 (VG)**  
Roasted tomato and red pepper soup with homemade crostini bread

**POLPETTE ALLA DIAVOLA 9**  
Devilleed spicy meatballs, homemade toasted bread.

**CALAMARI FRITTI 9**  
Crispy calamari with tartar sauce

**MOZZARELLA IN CARROZZA 8 (V)**  
Deep-fried mozzarella and pesto, pomodoro sauce and rocket leaves

**TORTINO DI SELVAGGINA 10**  
Juicy game pie of pheasant, rabbit wild boar served with Italian pickles.

**AFFETTATI MISTI 10**  
Selection of cured meats, mozzarella, toasted sourdough bread sticks and pickles antipasti

**CROCCHETTE DI SALMONE E BRANZINO CON SALSA TARTARA 8**  
Salmon & Sea Bass Croquette with Tartar Sauce

**GAMBERI AL BURRO CON AGLIO, LIMONE E PEPERONCINO 9**

Pan fried king prawns in chilli, lemon, and garlic butter

**COZZE ALLA MARINARA 9**

Steamed mussels with garlic, white wine, plum tomato with homemade crostini.

**VEGAN MIXED GRILL VEGETABLE 8**

Aubergine, courgette, red bell pepper, butternut squash, sundried tomato, and olive oil

**CAPRINO FRITTO 7**

Fried goats' cheese with caramelised onions and cherry tomatoes

**PASTA & RISOTTO**

**PACCHERI ALLA BOSCAIOLA 14**

Pancetta, mushrooms in creamy Tomato sauce

**GNOCCHI CON GORGONZOLA E NOCI 14 (V)**

Potato gnocchi with toasted walnuts and gorgonzola cheese

**SPAGHETTI CON GAMBERI E POMODORINI 18**

Spaghetti with king prawns with cherry tomatoes

**SPAGHETTI O RISOTTO ALLO SCOGLIO 18**

Spaghetti or risotto in sauce of mixed seafood and cherry tomatoes

**SPAGHETTI ALLA CARBONARA 13**

Crispy pancetta, cream egg, and parmesan pasta

**RAVIOLI DI SPINACCI E RICOTTA 17**

Fresh homemade pasta filled with spinach and ricotta

**RAVIOLI RIPIENI DI RAGU 18**

Fresh homemade pasta filled with slow-cooked meat ragu

**LASAGNE ALLA BOLOGNESE 15**

Homemade lasagna with Bolognese ragù

**PAPPARDELLE CON POLPETTE 16**

Fresh pasta with Italian meatballs tomato sauce, parmesan

**PACCHERI ALLA PUTTANESA 12(VG)**

Tomato sauce, capers, and olives

**PACCHERI CON SALMONE 18**

Wild salmon and sun-dried tomato pasta with creamy stracciatella sauce

**RISOTTO CON CINGHIALE 18**

Creamy wild boar sausage risotto

**RISOTTO CON PORCINI 16 (V)**

Porcini mushroom risotto, aged parmesan

**GNOCCHI CON PESTO 13 (V)**  
Potato gnocchi, homemade basil pesto

**PAPPARDELLE CON RAGU DI AGNELLO 18**  
Fresh pasta with rich lamb ragout

**RIGATONI CON SALSICCIA PICCANTE 15**  
Rigatoni in tomato sauce with spicy Calabrian sausage

**RISOTTO CON GAMBERI E ZUCCHINE 18**  
King prawn risotto with courgettes

**LASAGNE VEGETARIANE CON ZUCCHINE, MELANZANE, FUNGHI E PISELLI 14**  
Vegetarian Lasagne with Courgettes, aubergine, mushrooms, and peas

**DALLA GRIGLIA**  
From the Grill and Oven

**SPALLA DI MANZO AL CHIANTI 22 (GF)**  
Beef shoulder cooked for 5 hrs. in Chianti mixed vegetables, roasted potatoes.

**FILETTO DI TONNO ALLA GRIGLIA 20 (GF)**  
Grilled tuna fillet, pistachio pesto, green vegetables, and roasted potato

**BRANZINO ALLA SICILIANA CON VERDURE MISTE E PATATE ARROSTO 20**  
Pan fried Sea Bass with cherry tomato, olives, capers and garlic with mixed vegetables and roast potatoes

**SALMONE CREMOSO (GF) 20**  
Salmon fillet in creamy sauce of chilli and sun-dried tomato, grilled courgette, and potato

**ABBACCHIO D'AGNELLO 21**  
Spring lamb shoulder and chops cooked with vegetables in wine, roasted potatoes.

**PANCETTA DI MAIALE 19 (GF)**  
Slow-roasted pork belly, fennel and sweetcorn sauce, roasted potato

**INVOLTINO DI POLLO 18**  
Chicken breast stuffed with mozzarella and pesto. wrapped in pancetta, roasted potato, and vegetables.

**BISTECCA ALLA GRIGLIA 25**  
Grilled 8oz sirloin steak, roasted rosemary potatoes, garlic, and mushroom cream sauce or peppercorn and brandy sauce

**POLLO ALLA MILANESE 18**  
Chicken breast Milanese style with chilli, oregano, parmesan, and roasted potatoes

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A discretionary service charge of 10% will be added to your bill for a table of 4 or more. If you require information regarding the presence of allergens in any of our foods or drinks, please ask a member of our team. Whilst a dish may not contain a specific allergen, we use a wide range of ingredients in our kitchen, so foods may be at risk of cross contact with ingredients containing allergens.

## WOOD FIRED PIZZA

### MARGHERITA 12

Tomato sauce, mozzarella, and basil (V)

### PIZZA 'NDUJA 13

Nduja-Calabrian spicy sausage parmesan and mozzarella cheese

### PIZZA COTTO E FUNGHI 13

Italian cotto ham and mushrooms, tomato sauce and mozzarella

### PIZZA CIPOLLA E FUNGHI 13 (V)

Tomato sauce, caramelised onion, mushrooms, mozzarella, parmesan

### PIZZA GOLOSA 16

Tomato sauce, buffalo burrata, mortadella salami, toasted pistachios

### PIZZA ORTOLANA 14 (VG)

Grilled vegetables, caramelised onions, and vegan feta cheese

### PIZZA ALLA DIAVOLA 13

Tomato sauce, mozzarella, and spicy salami

### PIZZA PROSCIUTTO 15

Tomato sauce, mozzarella, gorgonzola, and Parma ham

## CONTORNI

### Side Dishes

TONY'S BAKED CAULIFLOWER AND CHEESE 6

GRILLED BROCCOLI AND CHILLI 5 (GF, VG)

SEASONED MIXED LEAF SALAD 5 (GF, VG)

SWEET POTATO AND PARMESAN CHIPS 7

BAKED MACARONI CHEESE 5

FRIED POTATO CHIPS 5

FRESH GARDEN SALAD 5

TOMATO AND ONION SALAD 5

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