

# menu

## Stuzzichini Nibbles

MARINATED ITALIAN OLIVES 4 (VG) (GF)

HOMEMADE ARTISAN BREAD & FOCACCIAS 6 (VG)

*Served with extra virgin olive oil & aged balsamic vinegar*

## Primi Starters

ZUPPA DI POMODORO 7 (VG)

*Rich soup made from fresh tomatoes and pepper with homemade crostini bread.*

GARLIC & CHEESE BREAD 6 (V)

TOMATO & BASIL BRUSCHETTA 7 (VG)

CREAMY MUSHROOM BRUSCHETTA 8(V)

ARANCINI WITH MUSHROOMS, PEAS, & PARMESAN 7

*with a truffle glaze*

MOZZARELLA IN CARROZZA 8 (V)

*Deep-fried mozzarella & pesto, pomodoro sauce & rocket leaves*

CALAMARI FRITTI 9

*Crispy calamari with tartar sauce*

CROCCHETTE DI SALMONE E BRAZINO CON SALSIA TARTARA 8

*Salmon & sea bass croquette with tartar Sauce*

GAMBERI AL BURRO CON AGLIO, LIMONE E PEPERONCINO 12

*Pan fried king prawns in chilli, lemon & garlic butter*

POLPETTE ALLA DIAVOLA 10

*Devilled spicy meatballs, homemade toasted bread.*

INSALATA DI PESCHE, CRUDO E BURRATA 11 (GF)

*Salad of peaches, parma ham & burrata cheese*

FRIED PORK BELLY CROQUETTES 8

*served with garlic mayo*

ARANCINI WITH MEAT RAGU 8

AFFETTATI MISTI 11

*Selection of cured meats, mozzarella, toasted sourdough bread sticks & pickles antipasti*

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



# menu

## **Pasta & Risotto** (Gluten Free pasta available)

### **RAVIOLI RIPIENI DI RAGU 18**

*Fresh homemade pasta filled with slow-cooked wild boar ragu*

### **PAPPARDELLE CON RAGU DI AGNELLO 19**

*Fresh pasta with rich lamb ragout*

### **RISOTTO CON CINGHIALE 18**

*Creamy wild boar sausage risotto*

### **PAPPARDELLE CON POLPETTE 16**

*Fresh pasta with Italian meatballs tomato sauce, parmesan*

### **PACCHERI ALLA BOSCAIOLA 14**

*Pancetta, mushrooms in creamy tomato sauce*

### **SPAGHETTI ALLA CARBONARA 14**

*Crispy pancetta, cream, egg, & parmesan pasta*

### **LASAGNE ALLA BOLOGNESE 15**

*Homemade lasagna with bolognese ragù*

### **RIGATONI CON SALSICCIA PICCANTE 15**

*Rigatoni in tomato sauce with spicy calabrian sausage*

### **RAVIOLI DI SPINACCI E RICOTTA 17 (V)**

*Fresh homemade pasta filled with spinach and ricotta*

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

*Potato gnocchi with toasted walnuts and gorgonzola cheese*

### **RISOTTO CON PORCHINI 16 (V)**

*Porcini mushroom risotto, aged parmesan*

### **GNOCCHI CON PESTO 14 (V)**

*Potato gnocchi, homemade basil pesto*

### **LASAGNE VEGETARIANE CON ZUCCHINE, MELANZANE, FUNGHI E PEPERONI 14 (V)**

*Vegetarian lasagne with courgettes, aubergine, mushrooms, & peas*

### **PACCHERI ALLA PUTTANESA 14 (VG)**

*Tomato sauce, capers, and olives*

### **SPAGHETTI CON GAMBERI E POMODORINI 18**

*Spaghetti with king prawns with cherry tomatoes*

### **RISOTTO CON GAMERI E ZUCCHINE 18**

*King prawn risotto with courgettes*

### **SPAGHETTI O RISOTTO ALLO SCOGLIO 18**

*Spaghetti or risotto in sauce of mixed seafood and cherry tomatoes*

### **SPAGHETTI CON TONNO 16**

*Spaghetti with tomato sauce, olives, onions, and tuna*

### **PACCHERI CON SALMONE 18**

*Wild salmon & sun-dried tomato pasta with creamy stracciatella sauce*



# menu



## **DALLA GRIGLIA** *From the Grill and Oven*

### **BISTECCA ALLA GRIGLIA 26 (GF)**

Grilled 10oz sirloin steak, roasted rosemary potatoes and selection of vegetables

~Garlic & mushroom sauce 1.50

~ Blue Cheese sauce 2.50

~Peppercorn & brandy sauce 1.50

### **SPALLA DI MANZO AL CHIANTI 23 (GF)**

Beef shoulder cooked for 5 hrs in Chianti served with mixed vegetables & roasted potatoes.

### **ABBACCHIO D'AGNELLO 23**

Spring lamb shoulder cooked with vegetables in wine, dauphinoise potatoes

### **POLLO DI FUNGHI 19 (GF)**

Pan Fried chicken breast with fresh mushroom & cream sauce & duchess potatoes

### **POLLO ALLA MILANESE 18**

Chicken breast milanese style served with spaghetti, chilli, oregano, parmesan.

### **SALTIMBOCCA DI MIALALE 18 (GF)**

Pan fried pork loin topped with Parma ham and sage, cooked in white wine & butter sauce

### **FEGATO BURRO E SALVIA 18**

Calf's liver with butter sage, white wine, selection of vegetables & roast potatoes

### **BRANZINO ALLA SICILIANA CON VERDURE MISTE E PATATE ARROSTO 20 (GF)**

Pan fried sea bass with cherry tomato, olives, capers, garlic, mixed vegetables & baby new potatoes

### **SALMONE CREMOSO 20 (GF)**

Salmon fillet in creamy sauce of chilli and sun-dried tomato, grilled courgette, buttered baby new potatoes.

### **TONNO ALLA GRIGLIA 20**

Grilled tuna steak topped with pesto & pisachio served with baby new potatoes & vegetables

# menu



## WOOD FIRED PIZZA (*Gluten Free Pizza is available on request*)

### MARGHERITA 13 (V)

*Tomato sauce, mozzarella, and basil*

### PIZZA COTTO E FUNGHI 14

*Italian cotto ham and mushrooms, tomato sauce and mozzarella*

### PIZZA TONNO 15

*Tomato sauce, mozzarella, tuna, olives and onions*

### PIZZA CIPOLLA E FUNGHI 14 (V)

*Tomato sauce, caramelised onion, mushrooms, mozzarella, parmesan*

### PIZZA 'NDUJA 15

*Nduja-Calabrian spicy sausage parmesan and mozzarella cheese*

### PIZZA PROSCIUTTO 16

*Tomato sauce, mozzarella, gorgonzola, and Parma ham*

### PIZZA ALLA DIAVOLA 14

*Tomato sauce, mozzarella, and spicy salami*

### PIZZA ORTOLANA 14 (VG)

*Grilled vegetables, caramelised onions, and vegan feta cheese*

## CONTORNI- *Side Dishes*

### TONY'S BAKED CAULIFLOWER & CHEESE 6 (V)

### GRILLED BROCCOLI & CHILLI 5 (GF) (VG)

### SEASONED MIXED LEAF SALAD 5 (GF) (VG)

### SWEET POTATO & PARMESAN CHIPS 7

### BAKED MACARONI CHEESE 5 (V)

### FRIED POTATO CHIPS 5

### FRESH GARDEN SALAD 5 (GF) (V)

### TOMATO & ONION SALAD 5 (GF) (V)



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.

# DESSERT

## menu

### **TIRAMISU 7**

Homemade delight of which every house in Italy keeps its own secret

### **AFFOGATO AL CAFFE 7**

*Italian vanilla ice cream topped with espresso coffee*

### **NUTELLA AND BAILEYS CHOCOLATE MOUSSE 7**

*Served with whipped cream and raspberry (GF)*

### **VEGAN MANGO & COCONUT PANNA COTTA 7**

*Served with raspberry coulis and fresh raspberry (GF) (Vegan)*

### **TORTA CAPRESE 7**

*White chocolate and limoncello torte with vanilla ice cream*

### **SALTED CARAMEL PANNA COTTA 7**

*Served with caramel sauce and sprinkle of sea salt*

### **SELECTION OF ITALIAN ICE CREAMS & SORBETS 5**

*Vanilla, chocolate, strawberry, mint chocolate, & honeycomb.*

*Lemon, raspberry & mango sorbet - Two scoops*

### **CHEEKY CHEESECAKE CREATIONS:**

*Strawberry 7*

*Biscoff 7*

*Dubai chocolate & pistachio 8*

**Add a scoop of Italian Ice cream to your dessert £2.00**



# DIGESTIVO

## menu

LIMONCELLO 3.70  
GRAPPA BIANCA 3.50  
MARTELL VS 4.20  
COURVOISIER 4.25  
HENNESEY 5.10  
GRAHAM'S PORT 3.75  
TAWNY PORT 4.00

### DESSERT COCKTAILS

VODKA ESPRESSO MARTINI 8.95  
GIN ESPRESSO MARTINI 8.95  
TIRAMISU MARTINI 8.95

### LIQUOR COFFEE

CAFFE CORRETTO 7 (GRAPPA, NO CREAM)  
IRISH COFFEE 7.50 (*JAMERSON*)  
CAFFE AMARETTO 7.50 (*DISARONNO*)  
FRENCH COFFEE 7.50 (*BRANDY*)  
CALYPSO COFFEE 7.50 (*RUM*)

POT OF TEA 3.50  
ESPRESSO 2.95  
DOUBLE ESPRESSO 3.50  
AMERICANO 3.45  
CAPPUCCINO 3.45  
LATTE 3.45  
HOT CHOCOLATE 3.45



# SPECIALS

## menu

**ALLORA!**

### **Primi Starters**

**Zuppa di polpette di vitello, pollo, porro e uovo stracciato 8.95**

*Chicken & Leek soup with veal meatballs*

**CAPELANTE AVVOLTE NELLA PANCETTA CON SALSINA DI PISELLI 12**

*Scallops wrapped in bacon with pea sauce.*

**IMPEPATA DI COZZE IN SALSINA DI POMODORO E PEPE 8**

*Fresh steamed mussels in a tomato and black pepper sauce.*

### **I Secondi Mains**

**BRANZINO INTERO ALLA GRIGLIA 25**

*Whole steamed sea bass (400g) served with vegetables & potatoes*

**Scaloppina di maiale in salsa di gorgonzola con patate e vegetali 19**

*Pork scallops in a gorgonzola sauce served with roasted potatoes and seasonal vegetables*

**Agnolotti Di Ragu 19**

*Homemade pasta filled with Lamb Ragu*

**Pappardelle ripiene di ricotta e speck in salsa di zafferano e pancetta 18**

*Stuffed Pappardelle pasta filled with ricotta, Italian bacon in a creamy saffron sauce*

**Ravioloni fatti in casa con ricotta e funghi, in salsa di porcini 18**

*Large homemade ravioli filled with ricotta & mushrooms in a porcini mushroom sauce*

