

STARTERS

MIXED OLIVES (V) (VG)	4.50
Fresh soup of the day, served with bread	
ZUPPA DEL GIORNO (V)	5.50
Fresh soup of the day, served with bread	
CAPESANTE E PATATA VIOLA	12.95
Pan fried king scallops, purple potatoes purée topped with fried leeks	
BRUSCHETTA CLASSICA (V) (VG)	5.50
Topped with chopped tomatoes, garlic, fresh basil and evoo	
INSALATA CAPRESE (V)	8.50
Sliced tomato, D.o.p. buffalo mozzarella from Campania, fresh basil, evoo	
POLPETTE AL SUGO	10.95
Homemade beef mince meatballs in a rich tomato sauce	
COZZE SAUTÉE	10.95
Plump mussels cooked in a rich tomato sauce with evoo, garlic and cherry tomatoes	
CALAMARI FRITTI	10.95
Deep fried squid, served with a side salad and garlic mayonnaise	
GRILLED VEGETABLES (V)	11.50
Grilled vegetables marinated in mint, garlic and parsley, served with D.o.p buffalo mozzarella from Campania	
TAGLIERE DI SALUMI E FORMAGGI	12.95
Mixed cured meat and cheese platter, served with chutney, mixed salad and homemade bread	
CARPACCIO DI MANZO	12.95
Marinated beef carpaccio, served with rocket, olive oil and lemon vinaigrette, topped with Parmesan shavings	
PARMIGIANA DI MELANZANE (V)	11.00
as a main 14.95	
Oven baked layers of aubergine with a rich tomato sauce, grated Parmesan and mozzarella	

SIDES

MIX SALAD (V) (VG)	4.50
Mixed leaves, cucumber and tomatoes	
INSALATA DI RUCOLA (V)	5.50
Rocket salad, olives, parmesan shavings, evoo	
CHIPS (V) (VG)	3.95
Homemade french fries	
PASTA	
SPAGHETTI CARBONARA	12.95
Spaghetti tossed with eggs, pancetta, black pepper and Parmesan cheese	
PACCHERI AL RAGU	13.95
Paccheri pasta with a classic slow cooked beef shin ragu and San Marzano passata tomatoes	
RISOTTO VEGETARIANO (V) (VG)	13.50
Carnaroli rice tossed in a sauce of cherry tomatoes, garlic, fresh basil, evoo and mixed grilled vegetables	
RISOTTO AI GAMBERI E BOTTARGA	15.95
Carnaroli rice cooked with garlic, evoo, king prawns and topped with traditional aged Mullet bottarga (fish roe) from Sardinia	
SPAGHETTI ALLE COZZE	13.95
Spaghetti pasta tossed with garlic, parsley, fresh mussels and cherry tomatoes	
GNOCCHI SORRENTINA (V)	12.95
Gnocchi tossed with garlic, fresh basil and tomato sauce, topped with smoked provola cheese	
GNOCCHI AL PESTO DI PISTACCHIO (V)	13.95
Gnocchi tossed with a homemade pistachio pesto, topped with stracciatella cheese from Puglia	
PACCHERI ALLA SICILIANA	14.95
Pan fried swordfish, aubergine, cherry tomatoes, black olives and capers	
PACCHERI ALL'AMATRICIANA	13.50
Paccheri pasta tossed in a sauce of onion, pancetta, tomato sauce and Parmesan cheese	
PENNE ARRABIATA (V) (VG)	11.95
Penne pasta tossed with chilli, garlic, evoo and tomato sauce	

PIZZE

MARINARA (V) (VG)	9.95
Tomato sugo, oregano, garlic and evoo	
FOCACCIA AL ROSMARINO (V) (VG)	9.95
Focaccia topped with fresh rosemary and sea salt	
MARGHERITA (V)	10.50
Tomato sugo, D.o.p. fior di latte mozzarella and fresh basil	
CAPRICCIOSA	13.50
Tomato sugo, D.o.p. fior di latte mozzarella, artichokes, mushrooms, ham and olives	
PARMA	13.50
Tomato sugo, D.o.p. fior di latte mozzarella, rocket salad, Parma ham, Parmesan shavings	
PARMIGIANA (V)	13.50
Tomato sugo, D.o.p. fior di latte mozzarella, fried aubergine, ricotta cheese, fresh basil	
DIAVOLA	13.50
Tomato sugo, D.o.p. fior di latte mozzarella, Italian ventricina salami, mushrooms, Calabrian nduja and fresh chilli	
PISTACCHIO	14.50
D.o.P. fior di latte mozzarella, homemade pistachio pesto, smoked provola cheese, cured mortadella and crushed pistachio	
TARTUFATA	14.50
D.o.p. fior di latte mozzarella, porcini mushrooms, smoked provola cheese, fresh Italian sausages and truffle oil	
PIZZA DAJANA (V), (VG)	13.50
Vegan mozzarella cheese, yellow and green courgettes, potatoes and black pepper	
ADD ON'S	
TOPPINGS	each 1.50
Olives, onion, garlic, fresh chilli	
TOPPINGS	each 2.50
Fresh Italian sausages, homemade pistachio pesto, Calabrian nduja, Parma ham, Italian ventricina salami, smoked provola cheese, mortadella, mushrooms, crushed pistachio, ham, artichokes, fried aubergine	
SWITCH TO BUFFALO MOZZARELLA	2.95 extra
SWITCH TO GLUTEN FREE BASE FOR	3.50 extra

STEAKS AND CHICKEN

RIB EYE STEAK	26.95
10 Oz 28 days dry aged Scottish beef rib eye steak, served with chips and a side salad	
TAGLIATA DI MANZO	23.95
10 Oz 28 days dry aged Scottish beef flank steak served with rocket, Parmesan shaving and evoo	
SAUCES AVAILABLE	each 3.50
Peppercorn sauce, mushroom sauce	
POLLO FUNGHI E ROSMARINO	15.50
Chicken breast cooked in a sauce of wild mushrooms, onion, white wine and rosemary, served with chips	
POLLO ALLA MILANESE	15.50
Traditional Italian panko breaded chicken breast, served with a side salad and lemon wedge	

FISH

CATCH OF THE DAY	P.O.A.
Served with side salad.	
Ask your waiter for today's catch of the day	
PESCE SPADA E CAPONATA	23.95
Pan-fried swordfish steak, served with a classic Caponata style vegetable from Sicily	

DESSERT

DESSERT OF THE DAY	6.00
Please ask for our dessert of the day	
MIX ICE CREAM	Per scoop 1.95
HOME-MADE TIRAMISU	6.00
Lady fingers soaked in espresso coffee, layered with mascarpone, egg yolk and sugar cream, topped with cocoa	
TORTA PISTACCHIO	6.00
Soft sponge cake filled with pistachio cream	
CANNOLO SICILIANO	6.00
Classic cannolo from Sicily, stuffed with goat ricotta cheese and chocolate chips	

(V) VEGETARIAN - (VG) VEGAN - (GF) GLUTEN FREE *

*Traces of gluten, lactose or nuts: All our dishes are prepared in kitchens where nuts, flour & dairy products are commonly used, we regret that we cannot guarantee that our dishes are completely free from traces of gluten, lactose or nuts.

PLEASE NOTE:

WE ADD AN OPTIONAL SERVICE CHARGE TO YOUR BILL