

À LA CARTE

# BRUSCHETTA

## BREADS & BRUSCHETTA

### BRUSCHETTA CLASSICA <sup>VG</sup>

Toasted olive oil ciabatta with chopped vine tomatoes, red onion, fresh basil and sea salt.

£8

### PANE FRESCO E OLIVE ASSORTITE <sup>Ⓢ</sup>

Freshly baked breads, butter and marinated artisan olives with toasted almond flakes and rosemary grissini.

£10

### GARLIC BREAD

- With Tomato <sup>Ⓢ</sup> £8
- With Mozzarella Cheese <sup>Ⓢ</sup> £8
- With Porcini Mushroom and Scamorza <sup>Ⓢ</sup> £8

### FOCACCIA CON SAN DANIELE

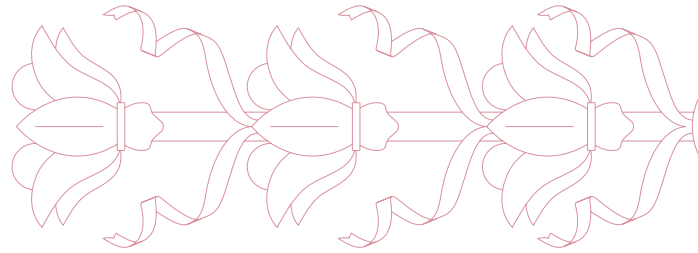
Hand-stretched, freshly baked flat bread with rocket, prosciutto San Daniele and Puglian truffle burrata.

£15

### BRUSCHETTA CON PEPERONI ARROSTO <sup>VG</sup>

Toasted olive oil ciabatta with roasted pepper.

£8



### GARLIC BREAD SELECTION <sup>Ⓢ</sup>

Sharing board with three small garlic bread ovals from the individual selections.

£12

<sup>Ⓢ</sup> Denotes dishes suitable for vegetarians <sup>VG</sup> Denotes dishes suitable for vegans.

Some of our dishes may contain nuts. Fish may contain small bones. Please speak to a member of staff before placing your order if you have any allergies or intolerances or dietary requirements. All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to all bills. Payment by cheque is not accepted.

# ANTIPASTI

## STARTERS

### PROSCIUTTO D'ANATRA CON PANNA COTTA AL CAPRINO

Duck ham, asparagus, goat's milk cheese pannacotta and caramelised walnuts.

£16

### CROSTINI CON ARAGOSTA

Lobster crostini with basil and pickled red chillies.

£22

### BURRATA AL FORNO

Baked Burrata and toasted focaccia with...

- Pesto Genovese and lemon zest ☺ **£15**
- N'duja and tomato **£17**
- Shaved black truffle ☺ **£20**

### CAPELANTE A CRUDO CON ARANCIA BRUCIATA

Scallop crudo with burnt orange, Taggiasca olives and mint.

£18

### POLPO GRIGLIATO PICCANTE

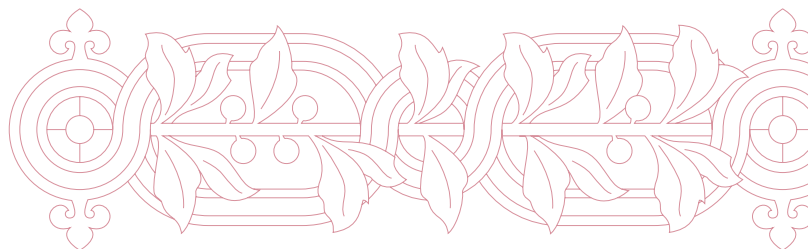
Grilled octopus tentacles with roast potatoes, N'duja, chopped tomatoes and roast peppers.

£16

### PATE DI FEGATINI DI POLLO

Chicken liver pâté with pickled cherries and griddled sourdough.

£15



### POLPETTE IN STILE ROSSO

Grilled meatballs with rich tomato sauce and topped with whipped cream cheese and chopped herbs served with garlic crostone.

£16

# ANTIPASTI

## STARTERS

### GAMBERONI ALLA ROSSO

King prawns simmered in lime and chilli butter, topped with a garlic and dill bread crostone.

£18

### PECORINO FRITTO CON PERA

Breaded and fried pecorino Toscano served with a spiced poached pear and drizzled with truffle honey.

£16

### PROSCIUTTO DI NORCIA CON STRACCHINO

Prosciutto Di Norcia with Stracchino cheese, gnocco frito and grappa soaked raisins.

£17

### CALAMARI FRITTI

Fried calamari with lemon and garlic aioli.

£16

### ANTIPASTO MISTO TERRA

Sharing plate of the finest Italian cured meats, marinated vegetables, mushrooms, olives and luxurious cheeses and breads.

£18pp

### CAVOLFIORE FRITTO VG

Fried cauliflower and roasted chickpeas with spiced aubergine and a smoky paprika salsa verde.

£14

### CARPACCIO DI MANZO

Green peppercorn crusted fillet of beef, gorgonzola dressing, balsamic roasted shallot and rocket.

£20

### INSALATA DI ZUCCA ARROSTO VG

Salad of squash, with toasted cumin and a fennel jam.

£14



# PASTA E RISOTTO

## PASTA & RISOTTO

Dishes are available in small/large portions, prices indicated.

### GNOCCHI DI BARBABIETOLA <sup>VG</sup>

Pan roasted potato gnocchi with roasted beetroot and a watercress oat crème fraiche.

£14/£18

### SPAGHETTI CARBONARA

Spaghetti pasta with cold-smoked pancetta, garlic, egg, parmesan and a touch of cream.

£16/£20

### PICI CON RAGU D'AGNELLO E PROVOLA PICCANTE

Pici with smoked lamb ragù finished with pickled fennel and provolone picante.

£16/£20

### RAVIOLI AI FUNGHI <sup>Ⓢ</sup>

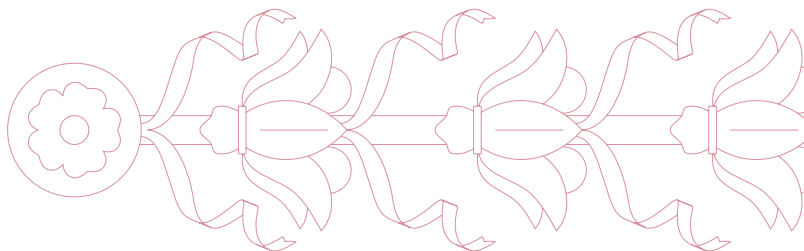
Pasta parcels filled with mushroom, truffle and ricotta mousse in a wild mushroom cream.

£16/£20

### CAVATELLI CON SALSICCIA AL TARTUFO NERO

Cavatelli with truffle sausage, white wine, cream, parmesan and black truffle.

£16/£20



### TORTELLONI CON GAMBERI E GRANCHIO

Prawn and crab tortelloni in a cream sauce with tarragon oil.

£18/£22

### LASAGNA BIANCA DI POLLO

Chicken, spinach and garlic mushroom white lasagne.

£18

# PASTA E RISO

## PASTA & RISOTTO

Dishes are available in small/large portions, prices indicated.

### RISOTTO DI ORZO E RISO CON TOPINAMBUR ☺

Jerusalem artichoke orzo and arborio risotto with Jerusalem artichoke crisps and lovage oil.

£14/£18

### RISOTTO CON POLLO AFFUMICATO

Smoked chicken and marjoram risotto of aged carnaroli rice, confit cherry tomato.

£16/£20

### SPAGHETTI NERI ALLA CHITARRA CON COZZE E VONGOLE

Mussel and clam spaghetti neri alla chitarra with a garlic, chilli and tomato sauce.

£18/£22

### RIGATONI CON GAMBERI E ZUCCHINE

Creamy king prawn and courgette rigatoni topped with a herb and lemon zest pangrattato.

£16/£20

### TAGLIATELLE BOLOGNESE

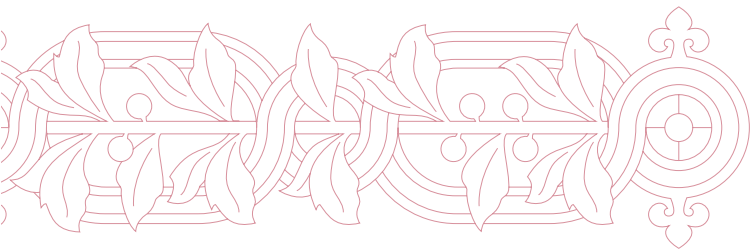
Mixed slow cooked minced beef and chopped shin of beef ragù with long pasta ribbons.

£16/£20

### SPAGHETTI ALL' ARAGOSTA

Half or full fresh lobster roasted in chilli butter with spaghetti in a lobster bisque soup, cherry tomatoes and a hint of brandy.

£45/£90



# PIZZERIA

## PIZZA

Our very own selection of stonebaked pizzas, all made to order and topped with the freshest ingredients.

### MARGHERITA

Classic San Marzano tomato sauce, mozzarella cheese and fresh basil.

£15

### ANACAPRESE

Tomato sauce, basil, buffalo mozzarella, fresh chopped tomatoes and roasted peppers.

£16

### PUTTANESCA

Tomato sauce, tuna fillets, capers, chilli, fresh chopped tomatoes and oregano.

£17

### BIANCA CON FICHI

Fig chutney, guanciale, rosary ash goat's milk cheese, fresh figs and rocket.

£16

### FANTASIA DI CARNE

Tomato sauce, meatballs, N'duja, roasted ham, pepperoni, pancetta, mozzarella and pecorino romano cheese.

£20

### POLLO AFFUMICATO

Tomato sauce smoked shredded chicken, mozzarella, roasted peppers, bbq sauce.

£18

### FUNGHI SELVATICI

Mozzarella, grilled wild mushrooms, basil pesto, parmesan shavings, rocket and truffle oil.

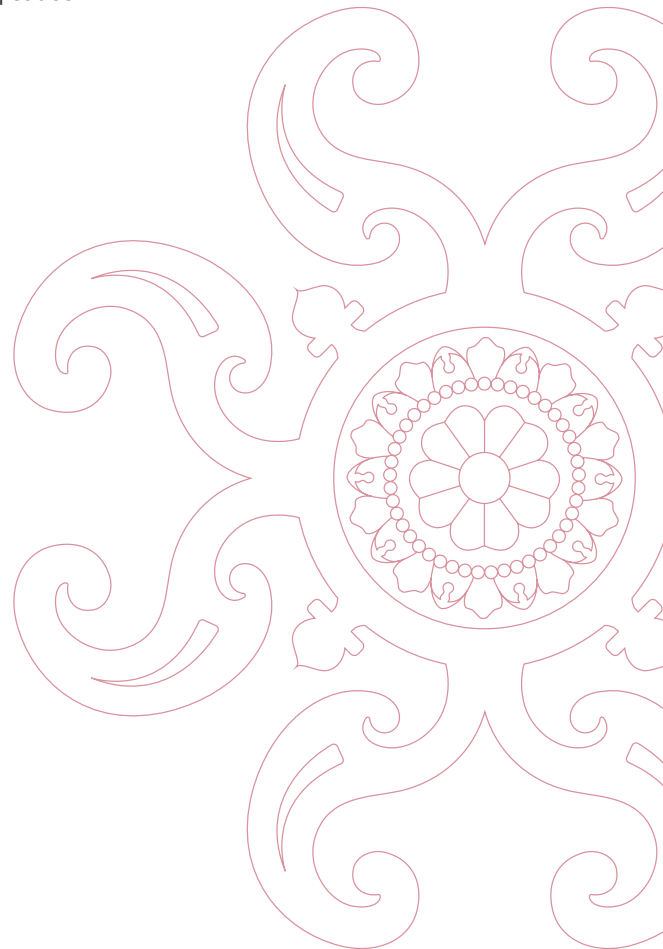
£16

### ZUCCA E POMODORI SECCHI

Tomato sauce, roasted squash, sundried tomato pesto, walnuts, rocket.

Add goat's milk cheese or vegan cheese + £4

£16



# PESCE

## FISH

### GAMBERI ROSSI IN SALSA, CON RISO AL LIMONE

Large red prawns in a tomato, garlic and chilli sauce with lemon wild rice and a flat herb dressing.

£30

### FILETTO DI BRANZINO

Sea bass fillets, crispy langoustine tails and a Calabrian chilli and flat leaf parsley dressing.

£34

### IPPOGLOSSO IMPANATO CON CAPONATA

Breaded halibut loin with red pepper, burnt aubergine, caper and fennel pollen vinaigrette.

£36

### GRIGLIATA MISTA DI MARE

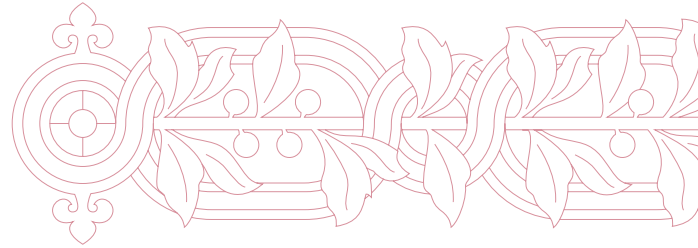
A daily selection of our finest mix of grilled fish and shellfish served with sweet potato fries and a roasted garlic, chilli, tomato and flat herb dressing.

£60

### TRANCIO DI TONNO CON INSALATINA DI VERDURE

Tuna steak with a fennel, carrot and zucchini coleslaw with seaweed and chilli flake crackers.

£34



### SOGLIOLA DI DOVER RIPIENA CON TARTUFO NERO

Black truffle stuffed Dover sole with chicken butter sauce, broad beans and crispy Lardo di Colonata.

£48



# SECONDI

## MAINS

### CODA DI BUE BRASATA AL CHIANTI

Oxtail braised in chianti with nocellara olives served on garlic, onion and herb mashed potato.

£32

### LOMBATA DI CERVO ARROSTO

Roast loin of venison with blackberries, pickled walnuts, truffled heritage potato galette and smoked bone marrow butter.

£42

### COSTOLETTA DI VITELLO ALLA PAPRIKA

Veal chop – served with tenderstem broccoli and smoked paprika salsa verde.

£45

### SEDANO RAPA ARROSTITO CON RAFANO E RADICI VG

Coal roasted celeriac steak with horseradish and root veg braised lentils with a watercress and preserved lemon dressing.

£26

### GALLETTO ALLA BRACE MARINATO IN LIMONE

Roasted brace of spatchcocked poussin marinated in a mix of chilli, lemon and fresh oregano, served with blistered peppers, sweet and sour red onions and soured cream.

£38

### BISTECCA DI COSCIA D'AGNELLO BRASATA

Braised lamb leg steaks with figs and black chickpeas served with wilted cavolo nero.

£30

### VITELLO ALLA MILANESE

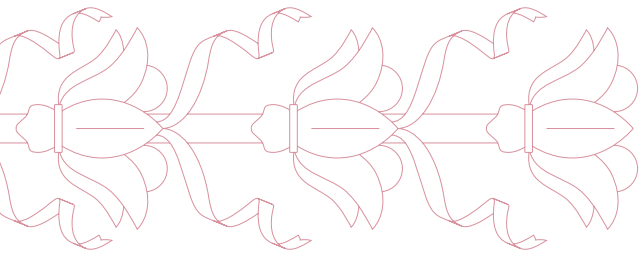
Veal escalope pan-fried in breadcrumbs and fried duck egg served with spaghetti in tomato sauce.

£34

### FILETTO ROSSINI

Fillet steak Rossini – dry aged 8oz fillet steak, duck fat puff pastry disc, foie gras, madeira sauce and fresh shaved black truffle.

£42



# INSALATE

## SALADS

### INSALATA DI POLLO

Chicken, smoked pancetta and avocado salad with baby gem lettuce and a lemon basil aioli.

£26

### INSALATA DI SALMONE AFFUMICATO

Cold smoked salmon and grilled endive salad with blue cheese dressing and pumpernickel crumb.

£25

### INSALATA DI MANZO

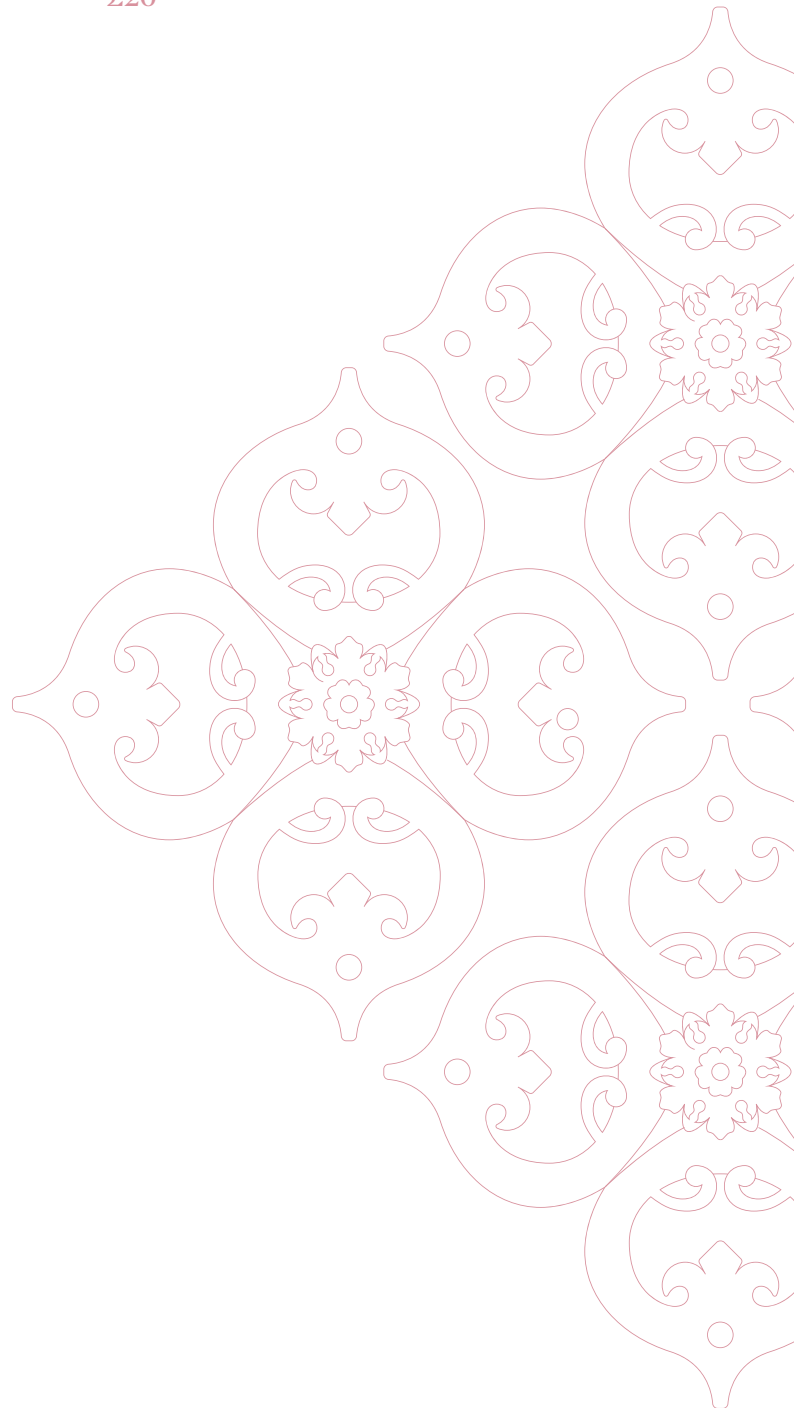
Tagliata of dry-aged sirloin steak with roasted peppers, almonds and smoked garlic with rocket.

£30

### INSALATA ORTOLANA

Salad of roasted artichoke, zucchini and broad beans with crispy new potatoes, sourdough croutons with a basil and pine nut dressing.

£20



# GRIGLIATA

## THE GRILL

All our grilling cuts are supplied from local dedicated butchers and cooked to your preference over sustainably sourced single-origin holm oak.

### OCCHIO DI BUE 10oz, 283gm

Dry-aged rib eye steak, Portobello mushrooms sautéed with onions, grilled tomato and hand cut chips.

£36

### POLLO

Skin-on chicken fillet, Portobello mushrooms sautéed with onions, grilled tomato and hand cut chips.

£24

### FILETTO DI MANZO 8oz, 227gm

Dry-aged prime beef fillet, Portobello mushrooms sautéed with onions, grilled tomato and hand cut chips.

£45

### COSTOLETTE D'AGNELLO

Lamb cutlets, Portobello mushrooms sautéed with onions, grilled tomato, and hand cut chips.

£38

### BISTECCA DI MANZO 10oz, 283gm

Dry-aged beef sirloin, Portobello mushrooms sautéed with onions, grilled tomato and hand cut chips.

£40



# GRIGLIATA

## THE GRILL

All our grilling cuts are supplied from local dedicated butchers and cooked to your preference over sustainably sourced single-origin holm oak.

### GRIGLIATA MISTA

Our selection of prime beef fillet (4oz), beef sirloin (5oz), lamb cutlets (2oz) and chicken fillet (9oz), served with Portobello mushrooms sautéed with onions, grilled tomato and hand cut chips.

£65

### CHATEAUBRIAND

Prime beef fillet, Portobello mushrooms sautéed with onions, grilled tomatoes, rocket and parmesan and served with a pot of freshly made sauce and hand cut chips.

£85

### ADD A SAUCE

Peppercorn	£4	Roasted garlic, chilli tomato and flat herb dressing	£5
Diane	£4	Salsa di Burrata	£5
Béarnaise	£4		
Truffle Béarnaise	£7		



# CONTORNI

## SIDES

### SPINACI CON CREMA <sup>Ⓟ</sup>

Creamed spinach.

£5

### LEGUMI MISTI <sup>Ⓟ</sup>

Mixed market vegetables with olive oil.

£5

### CAROTE GLASSATE

Roasted carrots finished with a little chicken stock and crispy chicken skin.

£5

### CAVOLFIORE <sup>Ⓟ</sup>

Cauliflower and cheese.

£5

### BROCCOLI E MANDORLE <sup>Ⓟ</sup>

Grilled tenderstem broccoli with almonds.

£5

### LATTUGA BRASATA CON PISELLI E PANCETTA

Braised lettuce and peas with pancetta.

£5

### PATATE SPESSA <sup>Ⓟ</sup>

Hand cut chips.

£5

### PATATE DOLCI FRITTE <sup>Ⓟ</sup>

Sweet potato fries.

£5

### PATATE FRITTE <sup>Ⓟ</sup>

Thinly cut potato fries.

£5

### PATATE SALTATE <sup>Ⓟ</sup>

Herb and onion sautéed potatoes.

£5

### PUREE DI PATATE <sup>Ⓟ</sup>

Garlic, herb and onion creamed potato.

£5

Add truffle and parmesan for £2.

### INSALATA RUCCOLA

Wild rocket salad with 36 month aged parmesan and aged balsamic vinegar.

£5

### INSALATA POMODORI <sup>Ⓟ</sup>

Ripe beef tomato, fresh basil, sea salt and olive oil.

£5

### INSALATA MISTA <sup>Ⓟ</sup>

Mixed seasonal salad with a citrus and olive oil dressing.

£5

<sup>Ⓟ</sup> Denotes dishes suitable for vegetarians <sup>Ⓟ</sup> Denotes dishes suitable for vegans.

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