

2 COURSES 21.50 | 3 COURSES 26.50

ANTIPASTI

BRUSCHETTA CLASSICA (9)

Toasted sourdough, vine ripened tomatoes, garlic, oregano & fresh basil

CALAMARI

Crispy fried squid, chilli & lemon mayonnaise

PEPERONI GRIGLIATI (V)

Grilled red peppers, buffalo mozzarella, rocket, pine nuts

FEGATINA CREMA

Sautéed chicken livers, marsala cream, grapes, pine nuts & toasted sourdough

TRICOLORE (V)

Buffalo mozzarella, heritage tomatoes, avocado & fresh basil

CAPESANTE

Pan-seared king scallops, salmoriglio sauce, creamed potatoes, garlic spinach & crispy breadcrumbs (£3.00 supplement)

SECONDI

SPIEDINI DI PESCE

Grilled seafood skewers, line-caught tuna, scallops, prawns, courgette, basil & lemon

PENNE ARRABBIATA (6)

Slow-cooked tomato & chilli sauce, garlic & flat leaf parsley

SPAGHETTI CARBONARA

Free range egg, guanciale, Pecorino Romano & flat leaf parsley

CAESAR

Chargrilled chicken, gem lettuce, Parmesan, pancetta, anchovies & garlic sourdough croutons

PIZZA MARGHERITA (V

Traditional Neapolitan recipe, mozzarella, tomato & fresh basil

TAGLIATELLE BOLOGNESE

Slow cooked beef ragù, tomato & fresh basil

LASAGNE

Slow-cooked beef ragù, béchamel, tomato, matured Italian cheese & fresh basil

BISTECCA FINA ALLA GRIGLIA

Flash grilled steak, garlic & parsley butter, served with fries (£3.50 supplement)

TIRAMISÚ

Espresso coffee, amaretto soaked sponge biscuits, mascarpone cream & cocoa powder

CREMA CARAMELLATA (V)

Baked caramel custard, rum poached prunes & vanilla cream

TORTINO AL CIOCCOLATO (V)

Warm chocolate fondant, chocolate sauce & vanilla ice cream

GELATI (V)

Selection of award-winning ice cream Vegan option available on request

A discretionary service charge will be added to your bill, 100% of this service charge will go to our team. Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes.







PICCOLINO