

Gluten Free Menu

Information

This menu includes some of our dishes that are naturally gluten free. Don't see something you fancy? The majority of our main menu can also be adapted to suit many dietary requirements.

When ordering from this menu, please ensure you still tell us about your allergy / intolerance.

Please note: Due to the open aspect of our kitchen, we are unable to guarantee the complete absence of any allergens in our menu items despite the precautions we take.

Pizza & Pasta

Gluten free available £2.50 supp. **Excludes Calzone**

Antipasti

BURRATA Soft centred burrata mozzarella with tomatoes,	11.5
marinated roast red peppers and extra virgin olive oil	

PROSCIUTTO CAPRESE 10.75 Cured ham, bufala mozzarella and sun blushed tomatoes

GAMBERONI ALL'AGLIO / ARRABBIATA 13.5

King prawns in parsley, garlic and chilli or a spicy tomato sauce

INSALATA TRE COLORI V 9.5

Tomato, mozzarella and fresh basil

Carni, Polli e Pesce

SALTIMBOCCA ALLA ROMANA 27

Sliced veal with cured ham in a white wine, sage and butter sauce served with sautéed potatoes

POLLO ALLA CALABRESE 22.5

Pan fried chicken breast with a spicy nudja and tomato sauce served with steamed rice

POLLO ALLA ZAFFERANO 24.5

Chicken breast with sautéed wild mushrooms, pancetta, saffron and cream served with a choice of side order

SALMONE MEDITERRANEO

Pan fried salmon with fresh tomatoes, olives and capers served with sautéed spinach

PESCE SPADA IN PADELLA **24**

Pan fried swordfish with aromatic herbs served with mixed salad

BRANZINO AL GONDOLIERE Pan fried fillet of seabass with king prawns, chives and chilli butter

served with saffron potatoes 29.5

GAMBERONI ALL'AGLIO / ARRABBIATA King prawns in parsley, garlic and chilli or a spicy tomato sauce served with steamed rice

Contorni

GREEN BEANS V With butter and onions SAUTÉED SPINACH V With garlic and chilli

4.5 SAUTÉED POTATOES With pancetta, onion and

rosemary 4.5

STEAMED RICE

Insalate

INSALATA DI CARCIOFI V

Lrg 16

Artichokes, cherry tomatoes, walnuts and torn burrata with an olive oil, dill and lemon dressing

Sml 5.5 Lrg 10.5

Mixed lettuce, red onion, tomatoes, cucumber and parmesan shavings with an olive oil and balsamic vinegar dressing

dalla Griglia

Served with grilled tomato and mushrooms. Steaks aged 28 days.

29
33
22

POLLO E ROSMARINO	18
Grilled chicken breast with rosemary	
ACMELLO	Q.

Grilled lamb cutlets with rosemary and thyme

VEAL ESCALOPE 24 **SWORDFISH 22**

Le Salse 3.5 FACH

Arrabbiata · all'Aglio · Dolcelatte

Dolci

RASPBERRY PAVLOVA

Italian meringue topped with raspberry ice cream, raspberry puree, vanilla cream and a meringue crown

ETON MESS ITALIANO

Meringue, mixed berries and sweet mascarpone

NEW YORK CHEESECAKE

7.75

7



Vegan Menu

Primi

CROSTINI TRE COLORI

8.5 Crostini topped with cherry tomatoes, red onion and basil drizzled with extra virgin olive oil

ZUCCHINI FRITTI

Deep fried battered courgettes

ANTIPASTO DI VEGETALI

A selection of grilled vegetables and marinated artichokes served with flatbread and vegan parmesan

INSALATA MEDITERRANEA

Vegan mozzarella and sautéed mixed Mediterranean vegetables in extra virgin olive oil with fresh basil

Secondi

RISOTTO ALLA VERDURE

14.75

PIZZA

14.75

Sml 9.5 Lrg 15

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Risotto with courgettes, peas, red onion and spinach

SPAGHETTI AGLIO E OLIO

Garlic, extra virgin olive oil, black pepper and chilli

Tomato, vegan mozzarella and your choice of 2 toppings, choose from:

Peppers | Cherry Tomatoes | Mushrooms | Spinach Courgettes | Artichoke | Red Onion

Insalate

INSALATA POMODORO

Sml 5.5 Lrg 10.5

INSALATA SARDO

Marinated artichokes, cannellini beans and spinach salad in a olive oil and garlic dressing topped with shaved vegan parmesan

INSALATA RUCOLA Sml 8.5 Lrg 14

Mixed lettuce, cherry tomatoes, red onion and

cucumber with an olive oil and balsamic vinegar

Rocket, walnut, cherry tomato and red onion salad with an olive oil, dill and lemon dressing

Dolci

GELATO

dressing

Per Scoop 2.25

FRESH FRUIT SALAD

6.5

Vegan vanilla ice cream

AFFOGATO ESPRESSO

7.5 Two scoops of vegan vanilla ice cream drowned in

freshly brewed espresso

CHEESECAKE

Vegan vanilla cheesecake with mixed berries

7.75