



FOR THE TABLE

Olive (V/VG) Italian Olives.	7
Pane, aglio e olio (V/VG) Garlic bread with extra virgin olive oil	8
Pane, aglio e mozzarella (V) Garlic bread with melted mozzarella	10
Focaccia Trio (V/VG) Three styles of Focaccia: rosemary & sea salt, truffle infused and roasted cherry tomato	10

STARTER CONVIVIALE

Recommended to Share

Prosciutto e Melone (GF) 30-month matured Parma ham with Cantaloupe melon	25
Burrata e Datterini (V/GF) Jumbo Burrata (250gr) and Datterini tomatoes	27
Carpaccio di manzo (GF) Thinly sliced fillet of beef topped with Parmesan shavings, drizzled with a delicate mustard sauce	25
Tartare di Tonno con avocado (GF) Tuna tartare with avocado, shallots chive, lime juice and red chilli	27
Caprino (V) Grilled goat cheese, roasted aubergine and caramelised onions on soft Focaccia	25
Gamberoni al vino bianco (GF) Butterflied king prawns sautéed in chilli and white wine	27
Calamari alla Siciliana (GF) Sautéed squid with a spicy tomato, anchovy, parsley and garlic sauce	27
Capesante (GF) King scallops pan fried with butter, garlic and white wine	27
Calamari Fritti Deep-fried squid rings served with homemade tartare sauce	27

PASTA

LINGUINE

Aragosta Lobster, wild clams, garlic, Datterini sauce and Lobster bisque	46
Gamberoni King prawns, garlic, chilli. Datterini sauce and Lobster bisque	40
Pesto Genovese (V/N) Basil pesto, garlic, pine-nuts, Pecorino and Parmesan cheese and extra virgin olive oil	34

RIGATONI

Pasticciati con ragù Bolognese Slow-cooked prime beef ragù Bolognese, fresh cream and Parmesan cheese	35
Carbonara Smoked Guanciale, egg yolk and Parmesan cheese	35

TRADIZIONALI & RISOTTI

Melanzane alla Parmigiana (V) Oven-baked Aubergine slices layered with tomato sauce and Parmesan cheese	29
Gnocchi con crema ai formaggi (V) Potato dumplings with a delicate cheese sauce of tasty Dolcelatte, Pecorino Romano and Sardo	33
Gnocchi Margherita (V) Potato dumplings with tomato sauce, mozzarella and basil	33

MAIN

Grigliata di pesce (GF) Mix grill platter with the best fish and seafood the market offers served with roast potatoes	49
Cotoletta Milanese Pan fried veal escalope Milanese style -add spaghetti with tomato sauce side portion	36 45
Branzino (GF) Grilled Seabass fillet, drizzled with extra virgin olive oil and a splash of lemon juice *	39
Scottadito d'agnello (GF) Char grilled lamb cutlets served with a Balsamico reduction *	46

SAUCES

Red wine / Chimichurri / Peppercorn	3.5
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SPAGHETTI

Polpette di vitello Veal meatballs in a rich tomato sauce	36
Pescatora King prawn, wild clams, mussels and squid with tomato sauce, garlic and parsley	39
Vongole veraci Wild clams, white wine, garlic, parsley and extra virgin olive oil	39
Arrabbiata (V/VG) (spicy) Super traditional spicy tomato sauce with fresh chilli	33
Cacio e Pepe (V) Creamy sauce with Pecorino and black peppercorn	33

Ravioli di Vitello Ravioli filled with veal and Parmesan cheese in a tomato sauce	36
Ravioli Ricotta e Spinaci (V) Spinach and ricotta ravioli with melted butter, sage and Parmesan cheese	35
Risotto Pescatora (GF) King prawn, wild clams, mussels and squid with tomato sauce, garlic and parsley	39
Risotto ai Funghi (V/GF) Wild mushrooms, truffle oil, Parmesan cheese, a touch of butter and garlic	36

T-bone (GF) 500g 45 days dry-aged T-bone steak chargrilled and served sliced Tagliata style, drizzled with extra-virgin olive oil, served with chunky chips	60
Filetto di manzo alla griglia (GF) Grilled Aberdeen Angus fillet *	52
Petto di pollo al Balsamico (GF) Roasted chicken breast served with a silky Balsamico reduction *	36

* served with roast potatoes and a seasonal vegetable parcel drizzled with butter and topped with Parmesan cheese

SIDES

Roast Potatoes (V/VG)	8
Zucchine fritte (V) Fried courgettes	8
Spinaci (V/GF) Wilted baby spinach with a touch of butter	8
Broccolini (V/GF) dressed with melted butter and topped with Parmesan cheese	8
Chunky Chips (V/VG)	8

Vegetarian (V) Vegan (VG) Contains Nuts (N) Gluten Free (GF) If you have any food allergies or intolerances, please speak to your waiter before ordering. Please be aware that traces of allergens used in our kitchen may be present. 15% service charge will be added to your final bill. Prices include VAT