## **OFFERS**

### Monday deals:

Pasta or pizza £11.95



#### **TAKEAWAYS**

25% discount on main menu, collection only



# WEDNESDAY & THURSDAY DEALS

Receive complimentary glass of house wine when you order a steak

#### **SUNDAY**

Roast dinner served every Sunday 12-5pm £15.95 alongside main menu

### **HAPPY HOUR COCKTAILS**

2 of the same cocktails for £10 from 5pm-7pm & 9pm-11pm



#### **ALLERGY GUIDE**



















All meat weights denoted are pre-cooked.

Due to the presence of nuts in our restaurant, there is a small possibility that traces of nuts may be found in any of our dishes. All prices are inclusive of VAT.

For details of allergens please speak to a member of our team.

There is a discretionary 10% service charge for parties of 8 or more people.









Pane All'Aglio V - Sharing for two Hand stretched garlic bread.	
Rosemary, Garlic & Sea Salt	8.95
Garlic & Cheese	8.95
Mortadella, smocked scamorza	9.95
Smoked cheese, rocket, & ricotta	8.95

**Pane Fresco** 4.95

Fresh bread from our own bakery made by hand served with olive oil & tapenade olives.

L'insalata Greca 🛂 🙃 6.95 Greek salad, peppers, tomato, olives, cucumber, feta, capers, & oregano olive oil.

5.50 Carciofi Fritti 🕜 🌀 Artichokes stuffed with ricotta, fried in batter, served with a green vegetables puree &

balsamic glaze.

Croccette di Gamberoni 🖞 Shrimp croquettes served with a rosa mayonnaise.

5.95 Verdure fritti 🔼

Battered courgettes and broccoli, butternut squash, served with confit garlic mayonnaise.

#### **ANTIPASTI**

Gamberoni Al Forno 11.50

Oven baked king prawns in a white wine, butter, garlic gremolata sauce & sliced handmade bread.

Polpette Di Manzo 9.95

Oven baked homemade meatballs served with peppers and tomatoes sauce, served with pecorino cheese & sliced ciabatta.

Calamari Fritti G 🖸 Fried calamari served with almond flakes, coriander & lemon confit garlic mayonnaise.

9.95

Soft, milky cheese with cous cous, cherry tomato, pane carasau, & pesto herbs oil.

#### **SHARE BOARD FOR 1 OR 2 PEOPLE** £11.50/£22.95

#### Salumeria

Our selection of Italian cured meats; fennel salami, prosciutto, mortadella, Napoli salami, chicken liver pate, with artichokes, sundried tomato, feta cheese, & pane carasua.

Fried calamari, prawns, cod, courgettes, artichokes, and tenderstem broccoli, butternut sqush, served with lemon.

### **INSALATE**



6.95

8.95

14.50 Caesar Salad 🖭 🖞 Chargrilled chicken fillets, crispy pancetta, baby gem, lettuce,

parmesan shavings, anchovies, croutons & Caesar dressing.

Insalate Tricolore 🕐 12.95 Buratta, beef tomatoes, fresh avocado with a balsamic glaze, basil & olive oil.

Insalata Di Gamberi 📳 14.95 Baby prawns, peppers, cucumber avocado, baby gem lettuce, micro herbs, lemon oil

& Rosa mayonnaise. Zucchini Feta 🕐 12.95

Sliced courgettes, green beans, avocado, feta, watercress, basil, mint leaves & vinegar chilli oil dressing.

Our Pizzas are made using techniques by hand stretching the dough to create the perfect crust, waiting 20 hours proove.

Margherita 🕐	13.00
Tomato, mozzarella, oregano & basil.	
Burrata Mortadella Sa Tomato, mozzarella, mushrooms, cured mortadella ham & roast pistachio.	17.50
Vegetable Tomato, mozzarella, red onion, peppers, mushroom, olives & sun-dried tomato.	13.95
<b>BBQ</b> BBQ sauce, mozzarella, bacon, chicken, red onion & pancetta.	17.50
Tuna Pizza 🖭 Tuna, mozzarella, tomato base, red onion & black olives.	15.95
Pollo Tomato, mozzarella, nduja, chicken, ricotta & chilli oil.	16.95
<b>Tricolore </b> Tomato, mozzarella, ricotta, pesto, sun-dried tomato, & olive oil.	13.50
<b>Diavola</b> Tomato, fiordilatte mozzarella, nduja, Napoli salami, fennel salami & prosciutto.	17.50
<b>Trentina</b> Tomato, fiordilatte mozzarella, sausage, mushrooms & olives.	16.95
<b>Belluno Calzone</b> Tomato, mozzarella, meatballs, mushrooms, pecorino cheese, garlic oil served with gree leaves.	<b>16.95</b> en salad
Piccante Tomato, mozzarella, pepperoni, nduja & peppers.	16.95
<b>Zucca</b> Butternut squash pure, blue cheese, fordilatte mozzarella, pancetta, rocket, olive oil & pecorino shaving.	16.50

#### **PASTA**

Our pasta is Italian sourced Barilla that is delicately blended with each of our fresh ingredients to create the perfect pasta dishes.

Linguine Pescatore 👽 🖫 King prawns, mussels, white crab, cherry tomato, white wine, light cream tomato sauce & chilli & garlic butter.	18.95
<b>Linguine Rosa (*)</b> Chilli garlic butter with a light tomato cream, roast cherry tomato, pecorino cheese, olive oil, basil & burrata.	14.95
Ravioli 👽 🖞 Crab, lobster & prawn filled ravioli with a chilli garlic & butter lemon sauce.	24.95
Linguine Alla Carbonara Italian smoked bacon, with parmesan, egg cream sauce & crispy pancetta.	15.50
Fettucine Al Salmone Somble So	15.95
Fettucine Alla Bolognese Slow cooked beef ragu, tomato, basil & pecorino cheese.	14.95
Linguine Con Polpette Sicilian style cooked meatballs, tomato sauce, basil & pecorino cheese.	15.95
Spaghetti Con Zucca Sausage, pancetta, butternut squash pure, pecorino cheese & shaving, sage vegetable bro	14.95 oth.
Spaghetti Alla Puttanesca 🖾 Tomato sauce, anchovies, Kalamata olives, capers, parsley & pecorino cheese.	15.95

#### RISOTTO

<b>Risotto Con Salmone</b> Smoked salmon, peas & spinach puree with mascarpone & micro-herbs.	15.95
<b>Zucca E Slasiccia ()</b> (no sausage and pancetta) Risotto rice, sausage, pancetta, butternut squash pure, sage, vegetable broth, scmorza cheese, pand green oil.	<b>14.95</b> Decorino
Fregola Di Frutti Mare 🖞 💿 Rice style pasta, prawns, mussels, crab, chilli, garlic butter, touch of tomato sauce and pecorino o	<b>16.95</b> cheese.
MEAT & FISH	
<b>Pollo Con Funghi</b> Pan fried corn fed chicken, crushed new potatoes, Italian mushroom sauce, watercress, mushro truffle oil.	<b>22.95</b> oom &
Pollo Alla Milanese Corn fed chicken in panko breadcrumb, served with peppers and tomato salsa, pecorino, pes rocket.	<b>21.50</b> to &
Merluzzo Fritto 🖾 Fillet cod tempura, mixed vegetable cous cous, with a lemon & herbs oil.	22.50
Orata Con Fregola Fillet sea bream, fregola pasta, tenderstem broccoli, spicy pepperoni, pancetta, butternut squash pure & gremolata sauce.	23.95

### **HOUSE FLAME GRILL**

10oz Sirloin Steak	26.95
10oz Rump Steak	24.95

Tuscan Experience	64.95
1 kg of dry aged T-bone Served on a hot stone	
with two sides of your choice (to share)	

Peppercorn Sauce	1.95
Mushroom Sauce	1.95
Garlic & mix herb butter	1.50



SIDES	
Hand Cut Chips 🕜 🜝	4.95
Rocket & Parmesan 🕜	4.95
/ine Tomato, Basil & Onion Salad 🕐🌝	4.95
ender Stem Broccoli with Garlic Butter & Almonds 🕐 🕾	4.95
Green beans cooked in burned butter shallots 🕐	4.95
Green salad 🌝	4.95
New potatoes & herbs oil 🍲	4.50
ettuce salad, anchovies, pecorino, & crispy bread 🖾	4.95