

## BREAD & OLIVES

<b>Marinated Olives</b> – Mixed olives with garlic & herbs	4.5
<b>Rustic Breads</b> – Seeded tuscan bread, cross cut sour dough & grissini	5.9
<b>Garlic Flatbread</b> – With rosemary & rock salt	4.9
<b>Garlic Flatbread with Tomato &amp; Pesto</b> – Made with a pomodoro sauce & pesto infused rocket leaves	5.9
<b>Garlic Flatbread with Mozzarella</b> – Made with imported Italian mozzarella	5.9

## STARTERS

<b>Bruschetta</b> – Vine tomatoes, garlic, basil & rocket on toasted crostini	7.9
<b>Funghi Fritti</b> – Deep fried mushrooms in seasoned breadcrumbs with garlic mayonnaise	7.9
<b>Calamari Fritti</b> – Crispy calamari fritti served with a wedge of lime & tartar sauce	9.5
<b>Mezzaluna Croccante</b> – Fried pastry parcels filled with melted mozzarella & aged parmesan, served with a chilli sauce & garlic mayonnaise dip	8.5
<b>Goat's Cheese Tart</b> – Warm goat's cheese, caramelised onion & beetroot tart, baby salad leaves, walnuts & balsamic reduction	8.9
<b>Wild Mushroom &amp; Chicken Liver Paté</b> – Wild mushroom & chicken liver paté with rustic bread & red onion marmalade	8.9
<b>Meatballs on Char-grilled Polenta</b> – Two of our signature recipe pork & beef Italian meatballs in a rich tomato sauce with a touch of chilli on char-grilled crispy polenta.	8.9
<b>Smoked Salmon Crostini</b> – Smoked salmon on toasted sourdough with lemon & dill mascarpone, crispy capers & micro herbs	9.9
<b>Sautéed King Prawns</b>	
- With cherry tomatoes, white wine, garlic & chilli, served with rustic bread	12.9
- With garlic butter, white wine, lemon & parsley, served with rustic bread	12.9

## SALAD

<b>Char-Grilled Chicken Salad</b> – Crispy prosciutto, avocado, vine tomatoes & mixed leaves, dressed with a creamy italian vinaigrette & parmesan shavings	14
<b>Grilled Goat's Cheese Salad</b> – Sardinian fregola pasta, mixed leaves, green beans, tomatoes, olives, roasted peppers, zucchini, fresh mint & toasted walnuts	13.9
<b>Char-Grilled Sashimi Tuna Nicoise</b> – Chargrilled tuna steak on baby new potatoes & green beans with mixed leaves, tomatoes, cucumber, olives & red onion, with a mustard vinaigrette, topped with anchovies & a soft boiled egg	19.9

Our fresh fish, meat and vegetables are sourced daily from Billingsgate, Smithfield and New Covent garden markets.

## MEAT & FISH

<b>Pollo Diavola</b> – Char-grilled marinated half chicken with spiced 'Nduja sausage, roasted red peppers, onions & chilli in a rosemary, red wine & tomato sauce, with French fries	17.9
<b>Veal Milanese</b> – Pan-fried veal in polenta and parmesan breadcrumbs, with spaghetti pomodoro & salad garnish	19.9
<b>Slow Roasted Lamb Shank</b> – Slowly roasted tender lamb shank in a rosemary & mint gravy on herb mash	21.9
<b>Pan Fried Calves Liver</b> – Pan-fried calves liver with onion gravy, crispy pancetta & herb mash	17.9
<b>Salmone Arrosto</b> – Pan roasted fillet of salmon, crushed new potatoes, peas & shallots, spinach & pea purée, crispy pancetta	19.9
<b>Branzino</b> – Fillet of sea bass with crispy polenta skin on herb mash with tender stem broccoli in a cream, white wine, spring onion & parsley sauce	19.9
<b>Char-Grilled Sashimi Tuna Steak</b> – Chargrilled tuna steak on Sardinian fregola pasta with sundried tomatoes, cucumber, raddish, green beans & tenderstem broccoli, finished with a lemon & herb dressing	19.9
<b>Sautéed King Prawns</b>	
- With cherry tomatoes, white wine, garlic & chilli, served with french fries	24.9
- With garlic butter, white wine, lemon & parsley, served with french fries	24.9

## STEAK

We use award winning british butchers who supply our steaks from ethically reared grass-fed cattle. We simply season them with sea salt and cracked black pepper before cooking to your liking.

<b>Rib Eye Steak &amp; Fries</b>	260g
Known as the butchers favourite, this cut has beautiful marbling that melts during cooking to give amazing flavour.	26.9
<b>Fillet Steak &amp; Fries</b>	200g
The most tender cut of beef, full of flavour and exceptionally lean. Its very fine marbling gives it a richer flavour.	28.9

## WITH YOUR STEAK

<b>Steak Sauces</b>	<b>Herb Butter</b>
Peppercorn	Garlic & parsley
Red wine & mushroom	

## SIDES

French fries	3.5	Green beans, spinach & garlic	4.5
Sweet potato fries	4.5	Tender stem broccoli & parmesan	4.9
Sautéed garlic mushrooms	3.9	House salad	4.5
Crispy zucchini	4.5		

🌿 = Vegetarian Dish

A discretionary service charge of 12.5% will be added to the bill. This goes directly to our staff.

## PASTA

Sauces made from scratch with fresh ingredients from the point of order...

<b>Penne Arrabbiata</b> – Pomodoro sauce, basil, garlic, chilli & cherry tomatoes	12.9
<b>Salmon &amp; Prawn Fettuccini</b> – Fettuccini with fresh salmon & tiger prawns in a cream, tomato, dill & white wine sauce	14.9
<b>Trofie Amatriciana</b> – Short twists of pasta in a tomato, basil & garlic sauce with crispy pancetta	12.9
<b>Spaghetti Carbonara</b> – A classic Italian dish made with smoked pancetta, egg, parmesan & cream	13.9
<b>Spaghetti &amp; Meatballs</b> – Our hand-made slow cooked signature pork & beef meatballs in a red wine & tomato sauce with a touch of chilli	15.9
<b>Trofie con Pesto</b> – Short twists of pasta tossed with pesto genovese, sun-blushed tomatoes, olives & cherry tomatoes, Finished with vegetarian 'parmigiano'	12.9
<b>Spaghetti Bolognese</b> – Meat ragu made with minced beef, red wine & tomato	13.9
<b>Linguine Pescatore</b> – Fresh mussels, clams, prawns & calamari in a light tomato, white wine, garlic & parsley sauce	17.9
<b>Fettuccini Giardino</b> – Fettuccini with goat's cheese, courgettes, peas & wilted spinach in a cream & white wine sauce, with vegetarian 'parmigiano'	13.9
<b>Lamb Ragu Fettuccini</b> – Fettuccini pasta tossed with slowly roasted lamb ragu, finished with fresh parmesan	14.9
<b>Penne Toscana</b> – Stone oven baked pasta with chicken, mushrooms & garlic in a cream & tomato sauce with melted mozzarella cheese	14.9
<b>Crab &amp; Prawn Linguine</b> – Cornish crab & prawn linguini in a white wine, cream & tomato sauce	15.9

## FILLED PASTA

<b>Conchiglia con Pollo</b> – Giant pasta shells filled with chicken, pesto & toasted pine nuts, with a parmesan, cream & white wine sauce	14.9
<b>Spinach &amp; ricotta ravioli</b> – Hand-made spinach & ricotta ravioli in a white wine & cherry tomato sauce with, baby basil & vegetarian 'parmigiano'	13.9

## RISOTTO

<b>Risotto Pollo e Funghi</b> – Wild mushroom, chicken, white wine & tarragon	14.5
<b>Risotto Vegetariana</b> – Roasted Mediterranean vegetable risotto in a light tomato sauce with a touch of chilli	13.9



Scan this QR code with your phone to view our Gluten Free & Allergen Menu

## Food Allergies & Intolerances

Food prepared in our kitchen may contain traces of nuts.

If you have a food allergy, please notify your server.