

DRINKS

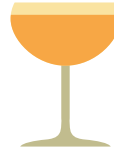
LIMONCELLO FIZZ 12

Our family recipe limoncello from Naples, with a dash of vodka, hint of saffron & ginger beer



MELONCELLO SOUR 12

Our own meloncello mixed with Sacred gin, lemon juice, Lillet rose & soda water



NEGRONI 12

Traditional Italian negroni balanced with Malfy gin, Highgate-distilled vermouth & Campari



SMALL PLATES

FOCACCIA DELLA CASA 4.5

Rosemary focaccia bread, Rossella's extra virgin olive oil & balsamic vinegar

GARLIC BREAD 7

Italians do it best! Freshly baked garlic pizza bread topped with rich garlic butter

ADD MOZZARELLA, NAPOLI SAUCE, OR CARAMELISED ONIONS +1

TRIO DI OLIVE 4

Kalamata, nocellara & black olives marinated in garlic, lemon & oregano

BRUSCHETTA DI POMODORO 7

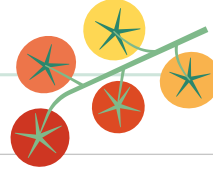
Plum vine tomatoes, basil, olive oil & balsamic glaze on Dunns classic ciabatta bread

ZUCCHINI FRITTI 9

Ribbons of courgette in a crispy batter & topped with aged Parmigiano

ARANCINI AL TARTUFO 9.5

Crispy rice balls filled with mushrooms, truffle & walnuts, served with a rich aged Parmigiano



STARTERS

BURRATA E PERA 9

Creamy burrata, pear, heritage cherry tomatoes, toasted walnuts, basil & extra virgin olive oil  
ADD PARMA HAM, ITALY'S FAVOURITE +3

CALAMARI FRITTI 11/17

Crispy fried squid served with creamy aioli for dipping

GAMBERI AL LIMONE 13/18

King prawns pan-seared in butter, garlic, white wine & lemon served with homemade focaccia to soak up the sauce

CARPACCIO DI FILETTO 12

Hand-beaten beef carpaccio, dressed with a classic lemon & mustard vinaigrette, finished with aged Parmigiano shavings

MOZZARELLA FRITTA 11

Crispy, gooey mozzarella sticks coated in breadcrumbs, served with a rich & tangy tomato dip

MELANZANA ALLA PARMIGIANA 11

Layers of slow-cooked aubergine in a tomato sauce topped with aged Parmigiano

PASTA & RISOTTO

MOST PASTA DISHES CAN BE MADE VEGAN & GLUTEN-FRIENDLY +2

UPGRADE TO A LARGER PORTION +4

TONNARELLI ALLA NERANO 14

Pici with courgette, garlic, Pecorino, extra virgin olive oil, lemon zest & fresh basil

PAPPARDELLE RAGÙ DI AGNELLO 15

Slow-braised lamb ragù topped with smoked stracciatella & homemade chilli oil

RIGATONI ALL'ARRABBIATA 13

Black olives & chilli cooked in a classic Napoli sauce with Genovese basil

RIGATONI STRACCIATELLA 14

Sautéed aubergine & cherry tomatoes in a classic Napoli sauce topped with smoked stracciatella  
VEGAN VERSION AVAILABLE

TONNARELLI BOLOGNESE 14.5

Ragù sauce made with beef, pork, veal, red wine & tomatoes slow-cooked for 8 hours with parmesan crisp

TONNARELLI CARBONARA 14.5

Crispy smoked pancetta, aged Parmigiano, black pepper & rich egg yolk

LASAGNA AL RAGÙ 14.5

Traditional Ragù with béchamel, fresh mozzarella & aged Parmigiano baked to crispy golden top

PAPPARDELLE ALFREDO 14

Sautéed chicken & wild mushrooms in a rich aged Parmigiano, cream & white wine sauce

TONNARELLI COZZE E VONGOLE 18

A mix of clams & mussels sautéed in garlic & white wine with cherry tomatoes, chilli, extra virgin olive oil & a sprinkle of bottarga

RISOTTO AGLI ASPARAGI 18

Slow-cooked Arborio rice with asparagus, mascarpone, aged Parmesan, white wine, lemon zest, fresh herbs & smoky stracciatella

RISOTTO AI FRUTTI DI MARE 19

Creamy Arborio rice, slowly cooked in a classic Napoli sauce with white wine & a touch of chilli, with king prawns, calamari, mussels & clams, finished with fresh parsley & a splash of lemon

FILLED PASTA

RICOTTA E TARTUFO 18

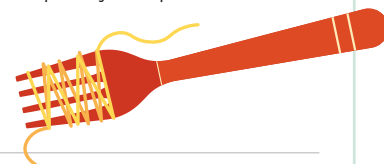
Raviolini filled with ricotta & black truffle, served in a wild mushroom, aged Parmigiano, cream & white wine sauce

TORTELLONI AL CINGHIALE 19

Tortelloni filled with slow cooked wild boar in Chianti, served in Napoli tomato sauce, finished with aged Parmigiano

TORTELLONI AI GAMBERI 21

Tortelloni stuffed with king prawns, finished in a white wine & cream sauce with lemon, dill & a touch of chilli



# PIZZAS

48HR SLOW FERMENTED DOUGH ON A TOMATO BASE, FIOR DI LATTE MOZZARELLA

VEGAN MOZZARELLA GLUTEN FRIENDLY PIZZA +3

AIOLI OR SPICY HONEY DIP +2

|   |    |  |    |   |    |
|---|----|--|----|---|----|
| <b>MARGHERITA</b>   | 12 | <b>BOLOGNA</b>   | 15 | <b>FRIARIELLI</b>   | 16 |
| Fior di latte mozzarella, basil & a drizzle of extra virgin olive oil |    | Mortadella with pistacchio, creamy burrata & rocket                                  |    | Sicilian pork & fennel sausage, sautéed friarielli (broccoli rabe) & a touch of red chilli                              |    |
| <b>DIABLO</b>   | 14 | <b>NONNA</b>   | 15 | <b>MEDITERRANEA</b>   | 16 |
| Spicy pepperoni, prosciutto cotto, chilli flakes & black olives       |    | Roasted aubergine & rocket topped with smoked stracciatella & toasted pine nuts      |    | White garlic based - sundried tomatoes, artichoke hearts, roasted red peppers, goat's cheese & a drizzle of truffle oil |    |
| <b>NAPOLI</b>   | 13 | <b>GORGONZOLA</b>  | 14 | <b>CALABRESE</b>  | 14 |
| Sicilian anchovies, capers, black olives & Genovese basil             |    | Gorgonzola dolce, roasted pear, toasted walnuts & basil. Choice of white or red base |    | Spicy Calabrian Nduja, aged Parmigiano shavings & Genovese basil  |    |
| <b>QUATTRO STAGIONI</b>   | 14 | <b>PEPPERONI PICCANTE</b>  | 15 | <b>RUSTICA</b>  | 15 |
| Pepperoni, artichoke hearts, chestnut mushrooms & black olives        |    | Pepperoni & salami Milano drizzled with a sweet & spicy honey                        |    | Vegan mozzarella, aubergine, roasted red peppers & marinated in-house sundried tomatoes                                 |    |



## CREATE YOUR OWN

START WITH A CLASSIC MARGHERITA BASE & CUSTOMISE YOUR PIZZA

|   |    |   |    |  |    |
|---|----|---|----|--|----|
| <b>VEGETABLES</b>   | +2 | <b>CHEESES</b>  | +3 | <b>MEATS &amp; FISH</b>  | +4 |
| Roasted peppers   Mushrooms   Black olives<br>Rocket   Red onion   Capers   Aubergine<br>Sundried tomatoes   Caramelised onions<br>Artichoke   Friarielli +3   Truffle oil +3 |    | Goats Cheese   Fior di latte mozzarella<br>Gorgonzola dolce   Parmesan shavings<br>Smoked stracciatella +4   Burrata +5 |    | Prosciutto cotto   Pepperoni   Nduja   Chicken<br>Salami Milano   Prosciutto di Parma DOP<br>Sicilian sausage   Anchovies   Mortadella |    |

## LARGE SALADS

|  |    |  |    |
|--|----|--|----|
| <b>INSALATA POLLO</b>  | 15 | <b>INSALATA SALMONE</b>  | 18 |
| Chargrilled chicken breast, rocket & spinach, Kalamata olives, Parmesan shavings, sundried tomatoes, toasted pine nuts & basil pesto dressing<br>ADD AVOCADO                           | +3 | Oven-roasted salmon fillet with rocket, fine green beans, heritage cherry tomatoes & avocado, finished with fresh pomegranate & our honey & mustard house dressing |    |
| <b>INSALATA FRESCA</b>   | 14 | <b>INSALATA CAPRINA</b>  | 13 |
| Creamy burrata, avocado, sundried tomatoes, artichokes hearts, cucumber, mixed leaves & Genovese basil with house dressing & a drizzle of balsamic glaze<br>ADD GRILLED CHICKEN BREAST | +5 | Baked goat's cheese on mixed leaves, beetroot, roasted red peppers, walnuts & pomegranate seeds with house dressing & a drizzle of balsamic glaze                  |    |

## MAIN COURSES

|   |       |  |         |
|---|-------|--|---------|
| <b>POLLO SALTIMBOCCA</b>  | 17    | <b>BISTECCA TAGLIATA</b>   | 13/100g |
| Chicken breast wrapped in prosciutto & fresh sage, pan-seared & finished with a white wine butter sauce, served with sautéed potatoes & tenderstem broccoli |       | Chargrilled & sliced fillet steak drizzled with a rich balsamic glaze, served alongside rocket, sweet cherry tomatoes & aged Parmigiano shavings |         |
| <b>POLLO OR VEAL MILANESE</b>   | 17/19 | <b>SALMONE AL FORNO</b>  | 19      |
| Chicken or veal escalope panéed with breadcrumbs & oregano served with tonnarelli in a light Napoli sauce   |       | Oven-roasted salmon fillet with lemon & garlic, topped with a vibrant tomato & red onion salsa, served with roasted asparagus & sautéed potatoes |         |
| <b>BRANZINO AL LIMONE</b>   | 18    |  |         |
| Pan-fried sea bass fillet in a sauce of baby prawns, brown butter, lemon & white wine served with sautéed potatoes & green beans                            |       |  |         |



## SIDES

5.5 EACH

|   |    |
|---|----|
| <b>SAUTÉED POTATOES</b>                       |    |
| <b>MIXED SALAD</b>                            |    |
| <b>GREEN BEANS</b>                            |    |
| <b>TENDERSTEM BROCCOLI</b>                    |    |
| <b>CHIPS</b>                                  |    |
| ADD PARMIGIANO & TRUFFLE OIL                  | +2 |
| <b>ROASTED ASPARAGUS WITH AGED PARMIGIANO</b> | 7  |
| <b>INSALATA DI RUCOLA E PARMIGIANO</b>        | 7  |

VEGETARIAN VEGAN GLUTEN FRIENDLY CONTAINS NUTS SHARED FRYER

If you suffer from a food allergy or intolerance, please let the manager know upon placing your order. Guests with severe allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present. A 12.5% discretionary cover charge will be added to your bill.