

DRINKS

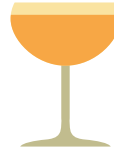
LIMONCELLO FIZZ 12

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

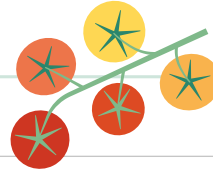
Plum vine tomatoes, basil, olive oil & balsamic glaze on Dunns classic ciabatta bread

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 sauce



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

GAMBERI AL LIMONE 13/18

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

MOZZARELLA FRITTA 11

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

CALAMARI FRITTI 11/17

Crispy fried squid served with creamy aioli for dipping

CARPACCIO DI FILETTO 12

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

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

PICI ALLA NERANO 14

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

PICI BOLOGNESE 14.5

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

PICI 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

MAFALDE RAGÙ DI AGNELLO 15

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

PICI CARBONARA 14.5

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

RISOTTO AGLI ASPARAGI 18

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

RIGATONI ALL'ARRABBIATA 13

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

LASAGNA AL RAGÙ 14.5

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

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

MAFALDE STRACCIATELLA 14

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

MAFALDE ALFREDO 14

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

FILLED PASTA

RICOTTA E TARTUFO 18

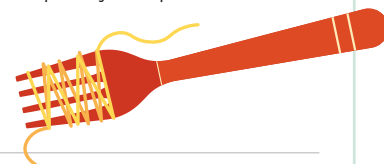
Raviolini filled with ricotta & black truffle, served in a wild mushroom, aged Parmigiano, cream & white wine sauce

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

MARGHERITA	12	BOLOGNA	15	FRIARIELLI	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	
DIABLO	14	NONNA	15	MEDITERRANEA	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	
NAPOLI	13	GORGONZOLA	14	CALABRESE	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	
QUATTRO STAGIONI	14	PEPPERONI PICCANTE	15	RUSTICA	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

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

LARGE SALADS

INSALATA POLLO	15	INSALATA SALMONE	18
Chargrilled chicken breast, rocket & spinach, Kalamata olives, Parmesan shavings, sundried tomatoes, toasted pine nuts & basil pesto dressing 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	
INSALATA FRESCA	14	INSALATA CAPRINA	13
Creamy burrata, avocado, sundried tomatoes, artichokes hearts, cucumber, mixed leaves & Genovese basil with house dressing & a drizzle of balsamic glaze 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

POLLO SALTIMBOCCA	17	BISTECCA TAGLIATA	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	
POLLO OR VEAL MILANESE	17/19	SALMONE AL FORNO	19
Chicken or veal escalope panéed with breadcrumbs & oregano served with picci 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	
BRANZINO AL LIMONE	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

SAUTÉED POTATOES	
MIXED SALAD	
GREEN BEANS	
TENDERSTEM BROCCOLI	
CHIPS	
ADD PARMIGIANO & TRUFFLE OIL	+2
ROASTED ASPARAGUS WITH AGED PARMIGIANO	7
INSALATA DI RUCOLA E PARMIGIANO	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.