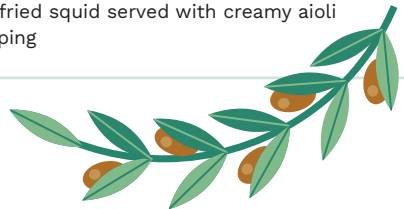


DISHES COME OUT AS THEY'RE READY, ITALIAN STYLE.  
ORDER A FEW PLATES, GRAZE, SHARE & ENJOY.

## CICCHETTI

<b>TRIO DI OLIVE</b> <span>V</span> <span>GF</span>	4	<b>BRUSCHETTA DI POMODORO</b> <span>V</span>	7
Kalamata, nocellara & black olives marinated in garlic, lemon & oregano		Plum vine tomatoes, basil, olive oil & balsamic glaze on Dunns classic ciabatta bread	
<b>ZUCCHINI FRITTI</b> <span>V</span>	9	<b>ARANCINI AL TARTUFO</b> <span>V</span> <span>N</span>	9.5
Ribbons of courgette in a crispy batter & topped with aged Parmigiano		Crispy rice balls filled with mushrooms, truffle & walnuts, served with a rich aged Parmigiano sauce	
<b>MELANZANA ALLA PARMIGIANA</b> <span>V</span>	11	<b>GARLIC BREAD</b> <span>V</span>	7
Layers of slow-cooked aubergine in a tomato sauce topped with aged Parmigiano		Italians do it best! Freshly baked garlic pizza bread topped with rich garlic butter	
<b>BURRATA E PERA</b> <span>V</span> <span>GF</span> <span>N</span> <span>SF</span>	9	<b>ADD MOZZARELLA, NAPOLI SAUCE, OR CARAMELISED ONIONS</b>	+1
Creamy burrata, pear, heritage cherry tomatoes, toasted walnuts, basil & extra virgin olive oil		<b>INSALATA DI RUCOLA</b> <span>V</span> <span>GF</span>	7
<b>ADD PARMA HAM, ITALY'S FAVOURITE</b>	+3	Rocket leaves topped with shaved Parmigiano, olive oil & balsamic glaze	
<b>MOZZARELLA FRITTA</b> <span>V</span>	11	<b>INSALATA MISTA</b> <span>V</span> <span>GF</span>	5.5
Crispy, gooey mozzarella sticks coated in breadcrumbs, served with a rich & tangy tomato dip		Mixed seasonal leaves with red onions & cherry tomatoes, finished with olive oil & balsamic vinegar	
<b>FOCACCIA DELLA CASA</b> <span>V</span>	4.5	<b>ASPARAGI ARROSTO</b> <span>V</span> <span>GF</span>	7
Rosemary focaccia bread, Rossella's extra virgin olive oil & balsamic vinegar		Asparagus roasted with olive oil & topped with grated aged Parmigiano	
<b>PATATINE FRITTE</b> <span>V</span> <span>GF</span> <span>SF</span>	5.5	<b>CALAMARI FRITTI</b>	11/17
Crispy golden fries finished with sea salt		Crispy fried squid served with creamy aioli for dipping	
<b>ADD PARMIGIANO &amp; TRUFFLE OIL</b>	+2		



# PIZZAS

VEGAN MOZZARELLA **V**  
GLUTEN FRIENDLY PIZZA **GF** +3

AIOLI OR SPICY HONEY DIP +2

## MARGHERITA **V** 12

Fior di latte mozzarella, basil & a drizzle of extra virgin olive oil

## DIABLO 14

Spicy pepperoni, prosciutto cotto, chilli flakes & black olives

## NAPOLI 13

Sicilian anchovies, capers, black olives & Genovese basil

## QUATTRO STAGIONI 14

Pepperoni, artichoke hearts, chestnut mushrooms & black olives

## CALABRESE 14

Spicy Calabrian Nduja, aged Parmigiano shavings & Genovese basil

## NONNA **V** **N** 15

Roasted aubergine & rocket topped with smoked stracciatella & toasted pine nuts

## GORGONZOLA **V** **N** 14

Gorgonzola dolce, roasted pear, toasted walnuts & basil. Choice of white or red base

## PEPPERONI PICCANTE 15

Pepperoni & salami Milano drizzled with a sweet & spicy honey

## FRIARIELLI 16

Sicilian pork & fennel sausage, sautéed friarielli (broccoli rabe) & a touch of red chilli

## MEDITERRANEA 16

White garlic based - sundried tomatoes, artichoke hearts, roasted red peppers, goat's cheese & a drizzle of truffle oil

## BOLOGNA 15

Mortadella with pistacchio, creamy burrata & rocket

## RUSTICA **V** 15

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

Roasted peppers | Mushrooms | Black olives  
Rocket | Red onion | Capers | Aubergine  
Sundried tomatoes | Caramelised onions  
Artichoke hearts | Friarielli +3 | Truffle oil +3

### MEATS & FISH +4

Prosciutto cotto | Pepperoni | Nduja | Chicken  
Salami Milano | Prosciutto di Parma DOP  
Sicilian sausage | Anchovies | Mortadella

### CHEESES +3

Goats Cheese | Fior di latte mozzarella  
Gorgonzola dolce | Parmesan shavings  
Smoked stracciatella +4 | Burrata +5



**V** VEGETARIAN **V** VEGAN **GF** GLUTEN FRIENDLY **N** CONTAINS NUTS **SF** 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.