

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

OLIVE E TARALLI 4

Kalamata & Nocellara olives marinated in garlic, lemon & oregano, served with classic fennel taralli

BRUSCHETTA DI POMODORO 7

Plum vine tomatoes, basil, olive oil & balsamic glaze on Rossella's homemade bread

ZUCCHINI FRITTI 9

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

ARANCINI AL RAGÙ E MOZZARELLA 9.5

Crispy rice balls filled with beef ragù & mozzarella, served with a rich aged Parmigiano sauce

STARTERS

BURRATA E PESCHE 9

Creamy burrata served with grilled peaches, heritage cherry tomatoes, toasted pumpkin seeds & fresh basil

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

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 mozzarella & aged Parmigiano

PASTA & RISOTTO

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

UPGRADE TO A LARGER PORTION +4

TONNARELLI POMODORO 11

A classic Napoli sauce with sautéed onions, garlic, plum tomatoes & Genovese basil

ADD MEATBALLS +5

PAPPARDELLE RAGÙ DI AGNELLO 15

Slow-braised lamb ragù topped with smoked stracciatella

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, 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 AI FUNGHI 18

Creamy Arborio rice with wild mushrooms, truffle oil, white wine, aged Parmigiano & mascarpone

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

RAVIOLINI RICOTTA E TARTUFO 18

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

TORTELLONI AL BRASATO 17

Stuffed with slow-cooked beef shin served in a classic Napoli sauce topped with grated aged Parmigiano

TORTELLONI AI GAMBERI 21

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

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 15

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

NOCCIOLA 14

Gorgonzola dolce, toasted walnuts, in-house marinated sundried tomatoes & basil

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

SALSICCIA 15

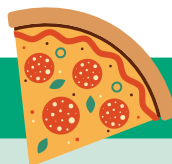
Sicilian pork & fennel sausage with caramelised onions

RUSTICA 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

CHEESES +3

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

MEATS & FISH +4

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

LARGE SALADS

INSALATA POLLO 15

Chargrilled chicken breast, rocket & spinach, Kalamata olives, Parmesan shavings, sundried tomatoes, toasted pine nuts & basil pesto dressing
ADD AVOCADO +3

INSALATA FRESCA 14

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

INSALATA SALMONE 18

Oven-roasted salmon fillet with rocket, fine green beans, heritage cherry tomatoes & avocado, finished with fresh pomegranate & our honey & mustard house dressing

INSALATA CAPRINA 13

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

Chicken breast wrapped in prosciutto & fresh sage, pan-seared & finished with a white wine butter sauce, served with sautéed potatoes & tenderstem broccoli

POLLO OR VEAL MILANESE 17/19

Chicken or veal escalope panéed with breadcrumbs & oregano served with tonnarelli in a light Napoli sauce

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

BISTECCA TAGLIATA 13/100g

Chargrilled & sliced sirloin steak drizzled with a rich balsamic glaze, served alongside rocket, sweet cherry tomatoes & aged Parmigiano shavings

SALMONE AL FORNO 19

Oven-roasted salmon fillet with lemon & garlic, topped with a vibrant tomato & red onion salsa, served with roasted asparagus & sautéed potatoes



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.