

2 COURSES FOR 30 | 3 COURSES FOR 37

DRINKS

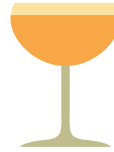
LIMONCELLO FIZZ 12

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 & STARTERS

FOCACCIA DELLA CASA 

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

GARLIC BREAD 

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

ADD MOZZARELLA, NAPOLI SAUCE, OR CARAMELISED ONIONS +1

CALAMARI FRITTI

Crispy fried squid served with creamy aioli for dipping

DUO DI OLIVE  

Kalamata & nocellara olives marinated in garlic, lemon & oregano

BRUSCHETTA DI POMODORO 

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

MELANZANA ALLA PARMIGIANA 

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

BURRATA E PESCHE  

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

ADD PARMA HAM, ITALY'S FAVOURITE +3

ARANCINI AL RAGÙ E MOZZARELLA

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

PASTA & RISOTTO

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

UPGRADE TO A LARGER PORTION +4


SPAGHETTI BOLOGNESE

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

SPAGHETTI CARBONARA

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

MAFALDE STRACCIATELLA 

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

SPAGHETTI COZZE E VONGOLE

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

Slow-braised lamb ragù topped with smoked stracciatella

RISOTTO AI FUNGHI  

Slow-cooked Arborio rice with wild mushrooms, truffle oil, white wine, aged Parmigiano & mascarpone

RICOTTA E TARTUFO 

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

TORTELLONI AI GAMBERI

Fresh tortelloni stuffed with crayfish & prawn, finished in a white wine & cream sauce with lemon, dill & a touch of chilli



MAIN COURSES

POLLO SALTIMBOCCA 

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

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

BRANZINO AL LIMONE 

Pan-fried sea bass fillet in a sauce of baby prawns, brown butter, lemon & white wine served with sautéed potatoes & green beans

BISTECCA TAGLIATA  +5

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

SALMONE AL FORNO 

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

# 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

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

## DIABLO

Spicy pepperoni, prosciutto cotto, chilli flakes & black olives

## NAPOLI

Sicilian anchovies, capers, black olives & Genovese basil

## QUATTRO STAGIONI

Pepperoni, artichoke hearts, chestnut mushrooms & black olives

## CALABRESE

Spicy Calabrian Nduja, aged Parmigiano shavings & Genovese basil

## NONNA

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

## NOCCIOLA

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

## PEPPERONI PICCANTE

Pepperoni & salami Milano drizzled with a sweet & spicy honey

## FRIARIELLI

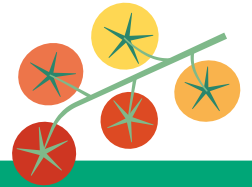
Sicilian pork & fennel sausage, sautéed friarielli (broccoli rabe) & a touch of red chilli

## MEDITERRANEA

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

## SALSICCIA

Sicilian pork & fennel sausage with caramelised onions



## 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

# DESSERTS

## HOMEMADE TIRAMISU

Tiramisu with Tia Maria, Amaretto & a scoop of vanilla gelato

## CLASSIC AFFOGATO

Vanilla gelato topped with a shot of hot espresso

ADD ROSSELLA NOCCIOLA

+3

## CHEESECAKE FRUTTI DI BOSCO

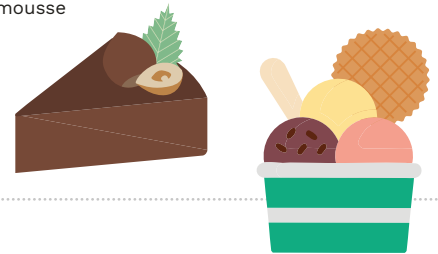
Mascarpone & raspberry Chantilly cream, mixed berry cheesecake on a buttermilk cheesecake biscuit base

## CRÈME BRÛLÉE

Rich & creamy custard base with a brittle top of melted sugar that cracks when you gently tap it with a spoon

## GIANDUJA TORTA

Soft cocoa sponge layered with hazelnut praline, a heart of dark chocolate & a light hazelnut mousse



# GELATO & SORBETS

CHOOSE 1 OR 2 SCOOPS

## GELATO

Madagascan Vanilla | Italian Coffee  
Organic Coconut | Sea Salt & Caramel  
Organic Pistachio | Amerena Cherry  
Mint Choc Chip | Ferrero Rocher

## SORBET

Dark Chocolate | Lime & Mint  
Alphonso Mango | Organic Strawberry

## TOPPINGS

+1.5

Crushed Orea | Amerena Cherries  
Rainbow Sprinkles | Honeycomb

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.

