

STARTERS

SHARED FAMILY STYLE



ZUCCHINI FRITTI V 7

Bite sized pieces of courgette in a crispy batter & aioli dip

BURRATA V 10

Creamy burrata served alongside seasonal vine tomatoes & basil

ADD PARMA HAM +3

AUBERGINE PARMIGIANA V 9.5

Layers of slow cooked aubergine in a tomato sauce tipped with mozzarella & Parmigiano Reggiano

BRUSCHETTA DI POMODORO V 6.5

Chopped fresh tomatoes, basil, extra virgin olive oil & balsamic glaze, served on homemade bread

ROCKET & PARMESAN SALAD V 6.5

Parmigiano Reggiano with crispy rocket & cherry tomatoes

MAIN COURSES

CHOICE OF ONE OF THE FOLLOWING

SPAGHETTI POMODORO V 10

Classic Napoli sauce made with sautéed onions, garlic, plum tomatoes & basil

LASAGNA AL RAGU 13

Traditional ragu sauce with béchamel, fresh mozzarella & parmesan, oven baked for a crispy top

RICOTTA & BLACK TRUFFLE V 17

Fresh ravioloni filled with ricotta & black truffle in a mushroom, parmesan, cream & white wine sauce

VALENTINA PIZZA V 13

Mushrooms, rocket, sundried tomatoes, mascarpone & basil

SALSICCIA PIZZA 13

Italian pork & fennel sausage, caramelised onions & basil



DESSERTS

HOMEMADE TIRAMISU V 9

Rossella's classic homemade tiramisu with coffee-soaked sponge, Tia Maria, Amaretto, cocoa & a scoop of vanilla gelato

GELATOS & SORBETS N V V GF 4/7/9

Choose from 1-3 scoops. See dessert menu for flavour options

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.**