



Limuncello Fizz

12



Our family recipe limuncello from Naples, with a dash of vodka, hint of saffron & ginger beer

Meluncello Sour

12



Our own meluncello mixed with Highgate Sacred gin, lemon juice, Lillet rosé & soda water

Negroni

12



Traditional Italian negroni balanced with Malfy gin, sweet vermouth & Campari

SMALL PLATES

Focaccia della Casa V

4

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

Duo di Olive V GF

4

Kalamata & nocellara olives marinated in garlic, lemon & oregano

Bruschetta di Pomodoro V

7

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

Insalata di Rucola e Parmigiano V GF

7

Crispy rocket & cherry tomatoes topped with aged Parmigiano shavings & a drizzle of balsamic glaze

Zucchini Fritti V

9

Ribbons of courgette in a crispy batter served with aioli dip

Arancini Pistacchio e Pancetta N

9

Crispy rice balls filled with pancetta, pistachio & mozzarella served with cheesy sauce & topped with grated aged Parmigiano

STARTERS

Garlic Bread - Italians do it best V

7

Freshly baked garlic pizza bread topped with rich garlic butter
Add mozzarella, Napoli sauce, or caramelised onions +1

Burrata con Zucca V GF

9

Creamy burrata with roasted cherry tomatoes, butternut squash, toasted pumpkin seeds, pomegranate seeds & crispy sage leaves
Add Parma ham, Italy's most popular prosciutto +3

Calamari Fritti

11

Crispy fried squid served with creamy aioli for dipping

Mascarpone alla Napoletana V

13

Filo wrapped mascarpone & mozzarella with rosemary, deep fried until golden served on Napoli sauce & finished with balsamic glaze

Melanzana alla Parmigiana V

11

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

Polpette al Sugo

9

Hand-rolled beef & pork meatballs in a classic Napoli sauce with aged Parmesan

CLASSIC PASTA & RISOTTO

Most classic pasta dishes can be made gluten-friendly +2 GF
Upgrade to a larger portion +4

ALL DAY

Spaghetti allo Scoglio

18

A mix of fresh clams, mussels, prawns & squid in a classic Napoli sauce with garlic, white wine, a touch of chilli & a sprinkle of bottarga

Ricotta e Tartufo V

18

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

Brasato al Vino Rosso

17

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

Salmone Affumicato

18

Fresh tortelloni stuffed with smoked salmon & ricotta, served in creamy white wine & dill sauce with roasted courgette & tomatoes

Risotto alla Zucca V GF

18

Slow-cooked arborio rice with butternut squash, aged Parmesan, fresh rosemary, crispy sage leaves, toasted pumpkin seeds & a splash of white wine

Risotto ai Frutti di Mare GF

19

Creamy Arborio rice, slowly cooked in a classic Napoli sauce, white wine & a hint of chilli, with king prawns, calamari, mussels & clams. Finished with fresh parsley & a splash of lemon

LUNCH DEAL

Enjoy lunch for £11, available Monday to Friday, 12pm - 4pm

Spaghetti Pomodoro V

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

Tagliatelle Stracciatella V

Sautéed aubergine & cherry tomatoes in a classic Napoli sauce topped with smoked stracciatella - **Vegan version available**

Tagliatelle Ragù di Agnello

Slow-braised lamb ragù topped with smoked stracciatella

Penne all'Arrabbiata V

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

Spaghetti Bolognese

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

Spaghetti Carbonara

Crispy smoked pancetta, Parmesan, black pepper with a rich egg yolk

Lasagna al Ragù

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

Tagliatelle Alfredo

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

V Vegetarian V Vegan GF Gluten Friendly N Contain 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.

PIZZAS - Enjoy lunch for £11, available Monday to Friday, 12pm-4pm

Made in the classic Neapolitan style with a tomato base & fior di latte mozzarella
Vegan mozzarella +3 VG - **Gluten friendly pizza +3** GF - **With Dips: Aioli 2 | Spicy Honey 2**

Margherita V
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, Parmesan shavings & Genovese basil
Nonna N V
Roast aubergine & rocket topped with smoked stracciatella & toasted pine nuts
Nocciola N V
Gorgonzola dolce, toasted walnuts, basil & marinated in-house sundried tomatoes
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

Cinque Formaggi V - Life's too short for one cheese
Fior di latte mozzarella, gorgonzola DOP, taleggio DOP & Parmigiano Reggiano on a white base, finished with fresh basil, creamy burrata added after baking & a drizzle of balsamic glaze +£2 supplement
Salsiccia
Sicilian pork & fennel sausage with caramelised onions
Rustica V
Vegan mozzarella, aubergine, roasted red peppers & marinated in-house sundried tomatoes

CREATE YOUR OWN
Start with a classic margherita base & customise your pizza. Up to 3 toppings included in the lunch deal

Vegetables +2
Roasted red peppers Chestnut mushrooms Black olives Rocket Red onion Capers Aubergine Courgette Chilli flakes Sundried tomatoes Caramelised onions Artichoke hearts Friarielli (broccoli rabe) £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 Salami Milano Chicken Prosciutto di Parma DOP Sicilian sausage Anchovies Mortadella

LARGE SALADS - Enjoy lunch for £11, available Monday to Friday, 12pm-4pm

Insalata Pollo N GF	Insalata Caprina N V GF	Insalata Fresca V GF
Chargrilled chicken breast, rocket & spinach, Kalamata olives, Parmesan shavings, sundried tomatoes, toasted pine nuts & basil pesto dressing	Baked goat's cheese on mixed leaves, beetroot, roasted red peppers, walnuts & pomegranate seeds with house dressing & a drizzle of balsamic glaze	Creamy burrata, avocado, sundried tomatoes, artichokes hearts, cucumber, mixed leaves & Genovese basil with house dressing & a drizzle of balsamic glaze

BRUNCH - Available Monday to Friday, 12pm-4pm

Focaccia alla Burrata V 13	Ova al Pomodoro 12	Focaccia con Salmone 13
Soft scrambled eggs & avocado on warm homemade focaccia, topped with creamy burrata & a drizzle of extra virgin olive oil	Baked eggs in a rich Napoli sauce with roasted courgette, crispy pancetta, aged Parmesan & fresh basil, served in a skillet with focaccia for dipping	Toasted focaccia topped with mascarpone, smoked salmon, roasted cherry tomatoes, fresh rocket & pomegranate seeds Add Avocado +3

MAINS

Pollo Crema di Funghi SF 17	Salmone alla Puttanesca SF 19
Pan-seared chicken breast in a creamy porcini & wild mushroom sauce with Marsala wine served with tenderstem broccoli & sautéed potatoes	Pan-seared salmon fillet infused with lemon & garlic, served with a rich tomato, olive, caper & a touch of chilli sauce, served with grilled courgettes & sautéed potatoes
Pollo or Veal Milanese 17 19	SIDES
Chicken or veal escalope panéed with breadcrumbs & oregano served with spaghetti in a light Napoli sauce	All £5.5 : V V GF SF
Branzino al limone 18	Sautéed potatoes Chargrilled courgettes Mixed salad
Pan-fried sea bass fillet in a sauce of baby prawns, brown butter, lemon & white wine served with sautéed potatoes & green beans	Green beans Tenderstem broccoli
Bistecca di Manzo GF SF 11/100g	Braised Leeks with aged Parmigiano V GF 6.5
Chargrilled ribeye steak served with sautéed potatoes & Parmesan braised leeks finished with a brandy & peppercorn sauce	Chips - Add Parmigiano & truffle oil +2 V GF SF 5.5