

THE  
MAIN COURSE  
ITALIAN RESTAURANT

## BREADS

HOMEMADE ITALIAN BREAD (v)	£4
MIXED MARINATED OLIVES (v) (gf)	£4
GARLIC BREAD (v) With mozzarella cheese.	£5.5
BRUSCHETTA AL POMODORO (v) Toasted rustic Italian bread topped with vine tomatoes, garlic, basil and extra virgin olive oil.	£6.5
BRUSCHETTA RUSTICA (v) Toasted bread with sun-dried tomato tapenade, buffalo mozzarella, rocket and balsamic glaze.	£7.5
BRUSCHETTA AVOCADO E PARMA Toasted bread with avocado, parma ham, mascarpone and lemon and olive oil dressing.	£8
FOCACCIA ROSMARINO (v) (ve) Seasoned pizza bread with fresh garlic, rosemary and sea salt.	£6.5

## ANTIPASTI

ANTIPASTO ITALIANO (TO SHARE) Selection of the finest cured meats and cheeses, pickled vegetables, sun-dried tomatoes, olives and toasted sourdough bread.	£17
RABBIT PARFAIT (gfa) Rabbit parfait, chestnuts, red beetroot and raspberry vinegar chutney, glazed pearl onions and toasted rye bread.	£11
SCALLOPS (gf) Pan fried scallops, roasted fennel puree, pickled samphire, grilled cherry tomatoes and lemongrass sauce.	£15
GAMBERONI (gf) Grilled tiger prawns, grilled courgette, white martini sauce and tarragon oil.	£13
CALAMARI Lightly floured and deep fried squid with roasted garlic and lemon mayo.	£11
SALMON TARTARE (gfa) Cured salmon tartare marinated with lime and pumpkin seed oil, rice and sesame crisp, salmon roe, marinated cucumber, nasturtium leaves, apple and dill dressing.	£12
GRILLED COURGETTES (v) (vg) (gfa) Grilled courgette, roasted tomato sauce, dried black olives, crispy leeks and salmoriglio dressing.	£10
BEEF TARTARE Served with bone marrow emulsion, cured egg yolk, fresh celery, mature goat's cheese and parmesan shortbread.	£14
CHICKEN BALLOTINE Chicken breast wrapped in parma ham filled with duck liver pate, cauliflower puree, wild blueberry reduction, black pudding powder and crispy chicken skin.	£12

## PASTA

MONKFISH RAGU Orecchiette (round pasta shell) with monkfish cheek ragu, cherry tomatoes, fried capers, chilli and garlic.	£17
PESCATORA Scialatelli (thick ribbon pasta) with mussels, clams, red prawns and calamari in a light tomato sauce with chilli and garlic.	£18
LINGUINE CALAMARI E VONGOLE Linguine pasta with fresh baby squid, clams, garlic, chilli, parsley and toasted breadcrumbs.	£17
RISOTTO AI GAMBERI Red prawn risotto topped with burrata cheese and lime zest oil.	£18
SALSICCIA E GORGONZOLA Mezze Rigatoni (short tube pasta) with fennel pork sausage, nduja and gorgonzola in a cream sauce.	£16
PAPPARDELLE DELLO CHEF Long ribbon pasta with classic Calabrian ragu of pork ribs, lamb shank and beef shin topped with caciocavallo cheese.	£17
ORTOLANA Large penne pasta with fried courgettes, peppers and carrots, cherry tomatoes in a tomato sauce.	£15.5
RAVIOLI ALLA NORMA Homemade ravioli filled with aubergine and ricotta, tomato and basil sauce topped with cured ricotta.	£16
LASAGNA Layers of pasta with slow cooked beef and pork ragu and béchamel sauce.	£14.5
CARBONARA Spaghetti with guanciale (cured pork cheek), egg and parmesan.	£14.5
BOLOGNESE Tagliatelle with homemade traditional minced meat ragu.	£14.5
GLUTEN FREE PASTA AVAILABLE	

## PIZZA

MARGHERITA Finest Italian tomato, mozzarella and basil.	£11
DIAVOLINA Tomato sauce, mozzarella, spicy Italian sausage, peppers and fresh chilli.	£13
PARMA E BUFALA Tomato sauce, mozzarella, parma ham, buffalo mozzarella, rocket and balsamic dressing glaze.	£15
CAPRICCIOSA Tomato sauce, mozzarella, artichokes, mushroom, ham and black olives.	£14
SPECK E FUNGHI Tomato, mozzarella speck, mushrooms and truffle oil.	£14
CRUDAIOLA Tomato, mozzarella, rocket, cherry tomatoes, parmesan shavings and balsamic glaze.	£13
TOSCANA Tomato, mozzarella, fennel salami, red onion and goats cheese.	£14
MONTANARA Tomato, mozzarella, Italian sausage, rosemary potatoes and provolone cheese.	£15
PIZZA POLLO Tomato, mozzarella, chicken, spicy sausage and ventricina (Roman spicy sausage).	£14
MARINARA Tomato, mozzarella, capers, anchovies, olives, garlic and origano.	£14
NDUJA E MASCARPONE Tomato, mozzarella, nduja (spreadable spicy sausage), mascarpone, spicy sausage and onion.	£15
VEGETARIANA Tomato, mozzarella, artichokes, onion, peppers, mushroom and smoked ricotta.	£14
CALZONE A folded pizza filled with tomato, mozzarella, ham and mushroom topped with parmesan shavings.	£14

## MAINS

DUCK BREAST (df) (gf) Sous vide duck breast glazed in a blood orange sauce, roasted Jerusalem artichokes and sauteed wild mushrooms.	£22
BRAISED LAMB Slow cooked lamb shoulder served with it's rich sauce, potato and turnip millefoglie and sautéed cavolo nero.	£24
FILLET STEAK Chargrilled 8oz fillet steak served with french fries and peppercorn sauce.	£30
HAKE (gfa) Hake fillet, sauteed pak choi, dried black olives, fried capers, crispy leeks, marinara sauce and polenta crisp.	£22
STONEBASS (gfa) Stonebass fillet served with grilled fennel, steamed cauliflower and mussels in a light bisque sauce, topped with a sun-dried tomato crumb.	£24

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ROAST POTATOES (gf) With rosemary, lemon and parmesan.	£4
FRIED SWEET POTATO SPAGHETTI Lightly floured and fried sweet potato spaghetti topped with garlic and smoked paprika.	£4
FRENCH FRIES	£4
WARM GREEN BEAN SALAD (gf) (v) (n) Sauteed green beans and potatoes, raspberry vinegar reduction, toasted almonds and parmesan shavings.	£4.5
GOATS CHEESE SALAD (gf) Rocket, pea shoot, chargrilled red peppers, goats cheese, basil dressing and toasted sunflower seeds.	£4.5/£7.5
MIXED GREEN SALAD (gf) With fennel, olives, cherry tomatoes, onion, carrots and homemade balsamic dressing.	£4/£7