

## A LA CARTE

### STARTERS

<b>Zuppa Del Giorno</b> Soup of the Day	£5.5
<b>Bruschetta del Giorno</b> Bruschetta of the Day	£6
<b>Arancini</b> Rice Balls Coated with Bread Crumbs, Filled with Fontina Cheese, Served with Beef Jus or Garlic Tomato Sauce	£7
<b>Burrata</b> 125gr of Burrata Served with Pickled Beetroots, Red Chicory & Parma Ham	£8
<b>Calamari Fritti</b> Fried Squid Served with Homemade Citrus Mayo	£8
<b>Gamberoni</b> n°5 Roast King Prawns, Flambè with Brandy, Shallot, Garlic & Chilli	£9

### PASTA

<b>Gnocchi Zucca &amp; Cozze</b> Homemade Pan-Fried Potato Gnocchi, Served with Pumpkin Puree & Mussels	£12
<b>Tagliatelle di Castagne al Ragù Bianco di Cervo</b> Homemade Chestnut Tagliatelle, with White Venison Ragout & Tomato Julienne	£14
<b>Ravioli ai Funghi</b> Homemade Ravioli Filled with Mushrooms & Ricotta, Pan-Fried with Butter, Sage & Seasonal Mushrooms	£14

### MAINS TERRA (from the land)

<b>Porchetta</b> Slow Roasted Pork Belly, Pumpkin Ketchup & Pickled Red Onions	£16
<b>Straccetti di Vitello alla Genovese</b> Slow Cooked Veal Strips, Served with Onion Puree, Buttered Potatoes in White Wine Sauce	£18
<b>Tagliata di Manzo</b> 10 Oz Sliced Sirloin Steak with Herb Oil & Roast Seasonal Mushrooms	£22

### MAINS MARIQUE (from the sea)

<b>Merluzzo Finocchiona &amp; Vongole</b> Pan Fried Hake Served with Clams, Sautéed Finocchiona & Tomatoes	£16
<b>Pescatrice Lardellata</b> Pan Fried Monkfish Wrapped in Italian Cured Lard, Served with Black Eyed Beans Stew	£17
<b>Sogliola al Limone</b> Pan Fried Lemon Sole, Capers, Lemon & Parsley	£18

### SIDES

<b>Patatine Fritte</b> Hand Cut Chips	£4
<b>Broccoli &amp; Mayonnaise all'Aglio</b> Chargrilled Broccoli with Homemade Garlic Mayo	£4
<b>Zucca Arrosto</b> Roast Pumpkin, Burrata, Salsa Verde & Hazelnut	£5

Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, and MILK.  
For more information, please speak with a manager