

A LA CARTE

STARTERS

Zuppa di Cavolfiore Cauliflower Soup, Rosemary	£6
Calamari Fritti Fried Squid, Citrus Mayo	£7
Tagliere Misto di Salumi Pancetta Coppata, Salame Toscano, Mortadella, Salsiccia, Prosciutto Crudo, Speck & 'Nduja Served with Fried Gnocco	£11
Capesante Gratinata Pan-Fried Scallops, Aubergine Caponata, Crispy Parmesan	£12
Cozze Marinara Steamed Mussels with White Wine, Garlic, Shallot, Parsley Broth	£7
Burrata 125gr of Burrata Served Parma Ham, Beetroot	£9

MAINS TERRA (from the land)

Mad Carbonara Homemade Ravioli filled with Pancetta, served with Egg Cream	£12
Cavatelli Homemade Cavatelli, N'duja & Buffalo Camembert	£12
Filetto di Maiale Pork Fillet, Plums, Celeriac Cream	£20
Costoletta alla Milanese 200gr Pan-Fried Veal Cutlet, Hand Cut Chips	£21

MAINS MARIQUE (from the sea)

Risotto al Nero di Seppia Black Squid Risotto, Squid Julienne, Parsley	£12
Trofie allo Scoglio Homemade Trofie Pasta with Langoustine, Prawns, Squid, Cockles, Mussels	£19
Orata Arrosto Whole Roast Bream, Slice Potatoes	£20
Merluzzo Roast Cod, Cauliflower Cream, Lentils	£21

SIDES

Insalata Invidia Chicory, Fennel, Orange Salad	£5.50
Polenta Fritta Polenta Chips	£4
Cavoletti di Bruxelles Brussels Sprouts with Bacon	£4.50

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