
A LA CARTE

STARTERS

Zuppa Del Giorno £5.5

Soup of the Day

Bruschetta del Giorno £6

Bruschetta of the Day

Caprese Tart £7

Puff Pastry Tart with Burrata, Homemade Pesto & Fresh Tomatoes

Polpette Bagnet Verd £7

Deep-Fried Beef & Pork Meatballs Served with Italian Salsa Verde

Calamari Fritti £8

Fried Squid Served with Homemade Citrus Mayo

Gamberoni Lardellati £9

n°5 Roast King Prawns Wrapped in Italian Cured Lard,
Flambè with Brandy, Shallot, Garlic & Chilli

PASTA

Pappardelle Amatriciana £12

Homemade Pappardelle, with Tomato Sauce & Crispy Pig Cheek

Ravioli Verdi £14

Homemade Green Ravioli Filled with Burrata & Ricotta Cheese
with Fresh Tomato & Basil Sauce

Fettuccine al Pesto di Zucchine e Vongole £14

Homemade Fettuccine with Courgette Pesto & Cockles

MAINS TERRA (from the land)

Involtino di Pollo £16

Chicken Roll, Filled with Ham & Fontina Cheese,
Cooked in White Wine Sauce & Served with Rosti Potatoes

Maiale Alla Birra £18

10 Oz Grilled Pork Chop Marinated in Menabrea Amber Beer,
Served with Homemade Onion Rings

Tagliata di Manzo £21

10 Oz Sliced Sirloin Steak with Rocket & Shaved Parmesan Cheese

MAINS MARIQUE (from the sea)

Impepata di Cozze e Vongole £16

Sauteed Mussels & Cockles in Garlic & Spicy Tomato Sauce,
Served with Potato Gnocchi

Saltimbocca di Baccalà £17

Fillet of Cod Wrapped in Parma Ham, Served with Pea Purée

Spigola alla Mediterranea £18

Roast Fillet of Sea Bass, served with Aubergine Purée, Roast Peppers & Onions

SIDES

Patatine Fritte £4

Hand Cut Chips

Insalata £4

Baby Gem, Tomatoes, Pickled Red Onions, with House Dressing

Melanzana alla Parmigiana £5

Aubergine Parmigiana