

# A LA CARTE MENU

## STARTERS

**PANE e OLIVE** (Ve) 6.95  
Home-made bread and marinated olives.  
(Bread only £4 Olives only £4)

**SOUP OF THE DAY** (V) 9  
Ask your server for today's flavours.

**GARLIC BREAD / CHEESE** (Ve) 7.50 / 8.5  
Plain pizza dough garlic bread or with cheese.

**TRICOLORE** (GF) (V) 9.5  
Buffala mozzarella, avocado, fresh tomato, and olive oil.

**CALAMARI FRITTI** 12  
Deep fried squid served with fried courgettes and tartare sauce.

**BRUSCHETTA al POMODORO** (Ve) 9  
Home-made toasted bread topped with olive oil, fresh chopped tomatoes, basil, parsley, and garlic.

**WHITEBAITS** 11  
Deep-fried whitebaits served with tartare sauce.

**BURRATA di BUFALA** (GF) (V) 12  
Creamy heart mozzarella served with, rocket salad cherry tomatoes, and oregano.  
Add Parma ham £3

**CAPRINO alla GRIGLIA** (GF) (V) 11.5  
Grilled aubergine, courgette, peppers, and asparagus, topped with goat cheese & balsamic reduction.

**PARMIGIANA di MELANZANE** (GF) (V) 11.5  
Layers of aubergine with mozzarella, parmesan cheese and tomato sauce.

**FRITTO MISTO** (suitable for 2) 22  
Fried squid, whitebaits, king prawns and seabass, served with tartare sauce.

**ANTIPASTO ITALIANO** 22  
Board selection of Italian slami, cheese, olives, artichokes, and artisan bread

**GAMBERONI alla DIAVOLA** (GF) 13.5  
Pan-fried tiger prawns, cooked in white wine & cherry tomato sauce, butter, garlic, fresh chilli and a touch of cream.

**COZZE PREVENZALE** (GF) 12  
Mussels with white wine, cherry tomato sauce, parsley, dill, garlic and toasted bread.

## MAINS

**ARGENTINIAN RIBEYE STEAK** (GF) 26.50  
Beautiful marbling cut which melts on the grill, giving amazing flavour to the meat. Served with roasted potatoes, and mushroom sauce.  
250g 9oz Recommended: Medium Rare

**Lamb Cutlets** (GF) 22  
Grilled lamb cuttlets served with mint sauce, potato pure and broccoli.

**SCALOPPINA AL LIMONE** (GF) 19.5  
Veal escalope cooked in lemon sauce, butter and parsley, served with roasted potatoes and green salad.

**POLLO MILANESE** 19  
Pan-fried breaded chicken breast served with spaghetti Napoli.

**SALMON FILLET** (GF) 19  
Grilled salmon fillet served with celery root sauce, potatoes & broccoli

**BRANZINO all'ACQUA PAZZA** (GF) 21  
Seabass fillets in a tomato sauce, olives, capers, parsley, served with roasted potatoes.

**POLLO CREMA E FUNGHI** 18  
Corn-fed chicken breast cooked in creamy mushroom sauce, served with roasted potatoes.

## SALADS

**CHICKEN CAESAR SALAD** 13  
Baby Romain lettuce, cherry tomatoes, anchovies, croutons, grilled chicken served with cesar dressing

**MEDITERRANEAN SALAD** (GF) (V) 10.5  
Mixed leafs, tomato, cucumber, olives, onion, feta cheese and oregano.

V - Vegetarian

VE - Vegan

GF - Gluten Free

Please let your server know if you have any allergies.

Please be aware that our dishes are prepared in kitchens where nuts, gluten etc. are commonly used.

A 10% discretionary charge is added to the bill. All gratuities go directly to our staff.

## PASTA

(All our pastas are fresh and contain egg)  
(Dry pasta without egg available)

<b>PENNE ARRABBIATA</b> (V)	11
Penne pasta, tomato sauce, chilli & garlic.	
<b>RISOTTO PORCINI TARTUFO</b>	18
Penne with truffle oil, mushroom truffle cream, diced angus steak, butter and black truffle shaves.	
<b>SPAGHETTI CARBONARA</b>	11.5
Spaghetti pasta with crispy bacon, egg yolk, cream, black pepper and parmesan cheese.	
<b>RAVIOLI RICOTTA &amp; SPINACI</b> (V)	15.5
Fresh home-made pasta, filled with spinach & ricotta cheese, cooked with spinach leaves, and a touch of cream.	
<b>SPAGHETTI BOLOGNESE</b>	13
Spaghetti pasta, slow cooked beef ragu, and tomato sauce.	
<b>PENNE SICILLIANA</b> (V)	12
Penne pasta, aubergine, onion, tomato sauce, garlic, dill, parsley and a touch of cream.	
<b>LINGUINE alle VONGOLE</b>	16
Linguine pasta, fresh clams, cherry tomatoes, tomato sauce, butter, garlic, dill, parsley, and fresh chilli.	

<b>LASAGNE</b>	13
Layers of pasta sheets with mozzarella, bechamel, parmesan cheese, beef mince and tomato sauce	
<b>TAGLIATELLE POLLO e CREMA</b>	13.5
Tagliatelle pasta, diced chicken, egg yolk, and cream.	
<b>LINGUINE LOBSTER</b>	29
Linguine pasta, half lobster, olive oil, dill, cherry tomatoes, white wine, and parsley.	
<b>TORTELLONI TARTUFO e BURRATA</b> (V)	18.5
Home-made tortelloni pasta, filled with black truffle & burrata, tossed in butter, truffle oil, and black truffle shaving.	
<b>LINGUINE GAMBERETTI</b>	14.5
Linguine pasta tossed in olive oil, zucchini, shrimps, cherry tomato, parsley and chilli.	
<b>TAGLIATELLE SEAFOOD</b>	19
Tagliatelle pasta, mixed seafood selection, cherry tomatoes, tomato sauce, olive oil, garlic, butter, white wine and parsley.	

## PIZZA

<b>MARGHERITA</b> (V)	9.5
Tomato sauce, mozzarella, extra virgin oil & basil.	
<b>NAPOLETANA</b>	12
Tomato sauce, mozzarella, oregano, capers, anchovies, olives & basil.	
<b>CAPRICCIOSA</b>	13
Tomato sauce, mozzarella, mix peppers, ham, olives, anchovies, and egg.	
<b>DIAVOLA</b>	12.5
Tomato sauce, mozzarella, salami picante, and fresh chillies.	
<b>QUATTRO STAGIONI</b>	13
Tomato sauce, mozzarella, olives, cooked ham, mushrooms, and pepperoni.	

<b>GENOVESE</b> (V)	13
Mozzarella, tomato sauce, pesto, sundried tomatoes and goat cheese.	
<b>VEGETARIANA</b> (V)	12
Tomato sauce, mozzarella, mixed peppers, onion, mushrooms and olives.	
<b>QUATTRO FORMAGGI</b> (V)	13
Mozzarella, gorgonzolla, ricotta and parmesan.	
<b>LE ROSE</b>	14
Mozzarella, extra virgin oil, crispy pancetta, green pesto, burrata, & cherry tomatoes.	
<b>PARMA</b>	14
Mozzarella, parma ham, rocket leaves, and parmesan shaving	

## SIDES

Truffle & Parmesan Fries	6	Mixed Salad	5	Rocket, Parmesan & Cherry Tomatoes Salad	6
New Potatoes	5	Sauted Mushrooms	6	Sauted Spinach	5
Chips	5	Tomato Onion Salad	5	Green Salad	5

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