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MENU

NIBBLES

Mixed Olives (VG)	3.0
Italian Breads (VG)	5.0
Ciabatta, Aglio & Genovese flat bread and Grissini, extra virgin Olive oil & Balsamic Vinegar	
Aglio Flatbread (VG)	4.5
Garlic oil & Rosemary	Add mozzarella +1.0
Genovese Flatbread (VG)	5.0
Passata, Oregano & Basil Pesto	

ANTIPASTI

Antipasti	10.0
	to share for 2 18.5
Cured meats, Olives, Buffalo Mozzarella, sun-dried Tomatoes, Ciabatta & Tapenade	
Vegetable Antipasti (VG)	8.0
	to share for 2 15.0
Marinated grilled vegetables, olives, buffalo mozzarella, ciabatta & tapenade	
Seared King Prawns	10.0
Chilli, Garlic & Parsley and Ciabatta	
Bruschetta (VG)	5.0
Plum and Tomatoes, Basil, Garlic & Olive oil	
Bruschetta Peperonata	8.0
Peppers, Olives, Ciabatta cooked as a small stew	
Crispy Squid	9.0
with Sriracha Mayo	
Crispy Mixed Seafood	9.0
with Sriracha Mayo	
Truffle & Mozzarella Arancini (VG)	8.5
with Basil Mayo	
Beef Ragù Arancini	8.5
served with Ox cheek nuggets	
Smoked Ox Cheek & Beef Rib Ragù	8.5
coated in Brioche bread crumb, Sriracha Mayo	
Soup of the Day	6.0
with crusty bread	
Mussels	9.0
Local Mussels served in White Wine and Cream	
Caprese Salad (VG)	8.5
Buffalo Mozzarella, Tomatoes, Basil and Olive oil	

SALADS

Spinach Salad	8.0
	Add crispy Pancetta for +2.0
	Add Chicken for +2.0
Baby Spinach with a Honey Mustard dressing, Avocado and Parmesan shavings	
Caprese with Avocado Salad (VG)	8.0
Buffalo Mozzarella, Avocado, Tomatoes, Basil and Olive oil	
Goats Cheese & three Beet with roasted Veg Salad	9.0
Hot smoked Goats cheese with a Walnut, Beetroot, Spinach & Rocket Salad with Balsamic	

PASTA

Spaghetti Bolognese	14.0
Our traditional Beef ragu with red Wine	
Spaghetti Pomodoro	14.0
with Pesto	
Chicken & Mushroom Parpadella	15.0
Creamy Chicken, Mushrooms, Tarragon & Parmesan	
Penne Bufala (VG)	12.0
Italian plum Tomatoes, Buffalo Mozzarella & roasted Veg	
Seafood Linguine	16.0
Mussels, Squid, Prawns, Scallops, Tomatoes & Chilli	
Spaghetti Truffle Carbonara	14.5
Pancetta, Egg, black Pepper & Parmesan	

RISOTTO

Risotto alla Pescatora	16.5
Arborio Rice, Mussels, Squid, Prawns, Scallops, Tomatoes & Chilli	
Risotto Primavera (VG)	14.0
Arborio Rice, Peas, Spring Onion, Tenderstem Broccoli, Lemon, Spinach & Parmesan	
Mushroom Risotto	15.0
Arborio Rice, Onions and Veg stock with Mushrooms and finished with Parmesan	
Risotto Pollo e Funghi	17.0
Arborio Rice, Chicken, Onions and Veg stock with Mushrooms and finished with Parmesan	

PIZZA

Margherita (VG)	11.0
Tomato, Mozzarella & Basil	Add buffalo mozzarella +2.0
Prosciutto Cotto Ham & Mushroom	13.5
Tomato, Mozzarella, Ham, Mushrooms, black Olives & Oregano	
Pizza Parma	13.5
Tomato, Buffalo Mozzarella, Prosciutto & Rocket	
Pizza Piccante	13.5
Tomato, Mozzarella, Pepperoni, Rocket, red Onion & Olives	
Pizza Pesca	14.5
Prawns, Squid and Scallops topped with Anchovies	
Pizza Rossa	14.0
Ultra-thin-crust pizza with tomato sauce Pepperoni, and raw Peppers and Chillies & Rocket	
Pollo Ghiotto	15.0
Spicy Chicken, Paprika & Tomato, Mascarpone & parsley	
Caprino (VG)	13.5
Goat's Cheese, Roasted Veg, Tomatoes and Basil.	
Fiorentina (VG)	15.0
Tomatoes, Tomato sauce, Baby Spinach, Parmesan shavings and egg	

CALZONE

A calzone is an Italian oven-baked turnover, made with leavened dough. It originated in Naples in the 18th century. A typical calzone is made from salted bread dough, baked in an oven and is stuffed with salami, ham or vegetables, mozzarella, ricotta and Parmesan.

Ask your server for today's Calzone offerings !

SEAFOOD

Seared Salmon Fillet	18.5
Braised Lentils, green Beans, with a Honey Mustard dressing	
Sea Bass	18.5
Green beans, Lemon, Garlic & Rosemary Potatoes	
Seared King Prawns	16.0
Chilli, Garlic & Parsley and Ciabatta	
Mussels	15.0
Local Mussels served in White Wine and Cream	
Tegamaccio	16.0
A mixed Seafood Tomato based stew with Prawns, Mussels, Squid, Scallops and Seabass with Ciabatta	

MAINS & GRILLS

Pollo con Funghi	15.5
Grilled Chicken, creamy Mushroom sauce, Rocket, Garlic & Rosemary Potatoes	
Chicken Milanese	17.0
Crispy Panko Chicken, Garlic & Herb Potatoes, Rocket & Parmesan	
British Bayette Steak	20.0
Lightly smoked Bavette Steak with a Rocket, Tomato & Parmesan salad & skinny fries	
	Add Truffle Cream Peppercorn sauce +2.5
Beef Short Rib Brasato	17.0
After a slow simmer in Barolo, these smoky braised short ribs will fall off the bone and melt in your mouth	
Saltimbocca Miale	17.0
Classic Roman Pork Saltimbocca with Sage, wrapped in Parma Ham and served with mashed Potato and buttered green Beans	

DESSERTS SIDES

Fries with Rosemary Salt	4.0
Rocket & Parmesan Mixed Salad	6.0
Tomato, Onion & Basil Salad	4.5
Roasted Potatoes with Onion, Garlic and Rosemary	4.0
Chocolate Fondant (VG)	7.5
Tiramisu	7.5
Panacotta	6.5
Affogato	7.0
Matcha & White Chocolate Brownie	7.5
Langage Farm Ice Creams (VG)	6.5
Vanilla, Chocolate, Salted Caramel, Strawberry	
Langage Farm Sorbets (VG)	6.5
Raspberry, Mango, Lemon	