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Mentre aspetti (While you wait)

Olives (V/VG) £5.95

Puglian green and Sicilian Kalamata black olives marinated in lemon and Mediterranean herbs

Pane Della Casa (V/VG) £6.95

Selection of homemade breads, freshly baked every day; artisan plain and tomato coated bread rolls served with Focaccia Barese

Gli Antipasti (Starters)

Gamberoni al Cartoccio £14.95

Meaty jumbo king prawns, white wine sauce, chilli and garlic, cooked and served in foil

Crocchette di Polpo e Patate £13.95

Three octopus and potato croquettes, served with a lightly spiced homemade Salsa Verde

Burrata, Pesto e Pomodorini £13.95

Puglian artisan burrata, served with heirloom mixed cherry tomatoes and sweet and sour onions. Drizzled with homemade basil pesto

Carpaccio di Manzo £13.95

Flattened and sliced raw premium beef fillet, served with teriyaki infused mayonnaise and a Parmesan cheese crumble

Crostone Prosciutto, Fichi e Gorgonzola £12.95

Parma ham, Gorgonzola cheese sauce and homemade fig compote. Served on homemade sourdough bread

Panzerotto fritto £12.95

Tomato, melting mozzarella and spicy 'Nduja fried mini calzone

Tempura di Cavolfiore (V/VG) £11.95

Gently fried cauliflower nuggets in house beer batter, served with homemade hearty Peperonata

Friggitelli Napoletani (V/VG) £11.95

Small, sweet Padron green peppers tossed in garlic and olive oil, topped with smoked Maldon sea salt. Served with a Pomodoro sauce dip

Da Dividere (To share between 2 people)

Tagliere di Salumi £29.95

Our selection of the finest Italian dry cured meats served with a whole creamy Burrata, Gorgonzola and Pecorino with truffle honey. Served with a complimentary freshly baked homemade bread basket

Pizzottelle a Dividere £24.95

Twice-cooked crunchy baby pizzas and toppings: tomato sauce and Stracciatella, spicy 'Nduja and Gorgonzola, Brie and smoked Speck

Le Paste (Pasta)

Some of our pasta contains a sprinkle of parmigiano or pecorino cheese, let us know to opt out. No cheese on fish and shellfish, vegan and vegetarian

Gnocchetti ai Gamberoni £22.95

Homemade small potato gnocchi with slightly spiced diced king prawns. Served in a light courgette velouté with cherry tomatoes and a gentle touch of lemon zest

Tagliolini del Marinaio £21.95

Homemade Tagliolini with fresh monkfish, capers, Taggiasca olives and Italian cherry tomatoes sprinkled in oregano

Pacchero con Polpo Verace £21.95

Large tube pasta with slow cooked diced octopus in EVO, garlic, chilli and mixed cherry tomatoes. Topped with smoked paprika breadcrumbs

Rigatoni con Coda alla 'Vaccinara' £21.95

Short tube pasta with slow-braised oxtail ragù in tomato sauce (may contain small bones)

Pappardelle al Ragù bianco di Agnello £21.95

Fresh egg pasta with slow cooked lamb white ragù and mushrooms (no tomato sauce)

Orecchiette con Salsiccia Italiana £21.95

Fresh shell pasta with authentic Italian sausage in a red and yellow pepper sauce. Finished with a Parmesan cheese crumble

Fettuccine Cacio, Pepe e Porcini £21.95

Homemade fettuccine in a cracked black pepper and Pecorino Romano sauce with diced Italian porcini mushrooms

Risotto Primavera £20.95

Creamy Arborio risotto with fresh asparagus, melted French Brie cheese and crunchy crumbled Speck smoked ham.

Ravioli del Giorno £19.95

Fresh homemade ravioli. Please ask for today's selection

Spaghettoni della Nonna (V/VG without cheese) £19.95

Thick spaghetti with Italian datterino tomato, fresh chilli, Buffalo stracciatella, served on a basil velouté

Pacchero del Contadino (V/VG) £18.95

Large tube pasta in a light leek and cauliflower sauce, topped with crunchy onions and chopped fresh chives

Vegan and gluten free options available, please ask staff for information

I Secondi (Main courses)

Tagliata di Manzo ai Porcini £34.95

28 days matured, 300g sliced sirloin steak served with rosemary and sautéed porcini mushrooms

Vitello alla Milanese £34.95

Premium 340g bone-in, flattened veal chop coated in a light Panko breadcrumb. Gently pan fried in clarified butter and served with a rocket and cherry tomato salad

Rana Pescatrice £32.95

Pan fried wild monkfish steaks served with 'zucchine' fried courgettes, cherry tomatoes and a sweet and sour onion salad. Finished with homemade Italian Mugnaia sauce

Involtino di Pollo e Pancetta £29.95

Prime cut, oven baked chicken roulade, wrapped in smoked pancetta and filled with black pepper infused Pecorino. Served with house Peperonata and crispy smashed roast potatoes

Salsiccia di Norcia £27.95

Grilled authentic Italian sausage infused with red wine, garlic and black pepper, served with chilli and garlic tenderstem broccoli and chunky chips

Contorni (Sides)

Zucchine Fritte £5.95

Courgette sticks fried in a light batter

Patate Schiacciate al Parmigiano £5.95

Black pepper and sage infused crispy smashed potatoes topped with Parmesan cheese shavings

Rucola e Pomodorini £4.95

Rocket, cherry tomato, Parmesan shavings and balsamic vinegar

Patatine Fritte £4.95

Hand cut, twice cooked chips

Broccoli £4.50

Tenderstem broccoli in chilli and garlic

Pomodori e Cipolla Rossa £4.50

Hearty beef tomatoes and red onions in our sweet and sour dressing

Bottomless Brunch Italiano

Saturdays & Sundays 12pm-4pm

Ask staff for details

Le Pizze (Pizza)

'Vero Moderno' £17.95

Tomato sauce and Fiordilatte mozzarella topped with a whole creamy burrata and sliced Parma ham

Carnivora £17.50

Tomato sauce, Fiordilatte mozzarella, authentic Italian sausage, salame Napoli and spicy Spianata salami

Rustica £16.95

Tomato sauce, Fiordilatte mozzarella, rocket, cherry tomatoes, parma ham and Parmesan cheese shavings

Diavola £16.95

Tomato sauce, Fiordilatte mozzarella, spicy Spianata and spicy Calabrian 'Nduja

Boscaiola £16.50

Fiordilatte mozzarella, Italian sausage, porcini mushrooms and parsley (Bianca! No tomato sauce)

Golosona £16.25

Fiordilatte mozzarella, Brie, Gorgonzola, and a drizzle of jalapenos pesto (Bianca! No tomato sauce)

Calzone Ripieno £16.25

Folded pizza stuffed with tomato sauce, Fiordilatte mozzarella, salame Napoli and mushrooms. Coated with tomato sauce

Bufalina Moderna £15.95

Tomato sauce, fresh creamy stracciatella, cherry tomatoes and a drizzle of basil pesto

Margherita £14.95

Tomato sauce, Fiordilatte mozzarella, fresh basil and a drizzle of EVO

Authentic Italian Sunday Roasts Served from 12pm

All our roasts are homemade and served with crispy chilli and garlic tenderstem broccoli, crispy smashed potatoes and honey glazed baby heritage carrots. Accompanied with freshly baked bread and gravy made from cooking juices

Porchetta Umbra £25.95

Umbrian recipe slow roast pork belly seasoned with fennel seeds, garlic, rosemary and black pepper

Polletto al forno £25.95

Traditional, succulent spatchcocked roast poussin

Rolle' di agnello Toscano £25.95

Tuscan recipe rolled roast lamb belly stuffed with mushrooms and Italian herbs

Our Famous Sunday Roast Sharer £74.95

All three roasts, serves 2/3 people

Food allergies and intolerances: Some of our food may contain allergens. Please speak to a member of staff prior to your order if you have any concern. A discretionary 10% service charge will be added to the bill. All gratuities and service charge go to the team that prepare and serve your meal and drinks. All prices include VAT, charged at current rate. Cheese may not be made with vegetable rennet, all weights stated are prior to cooking.

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