



MENU

ANTIPASTI

GET OFF TO THE BEST START WITH OUR ANTIPASTI -
CHOOSE ONE EACH OR ORDER A FEW TO SHARE

- PANE OLIVE 5.5**
2 slices of Altamura bread with olives (VG)
- FOCACCIA PADELLA 6**
round focaccia, tomatoes & olives (VG)
- BRUSCHETTA CLASSICA 6.5**
toasted bread, cherry tomatoes, garlic & EVOO (VG)
- CROSTINO MOZZARELLA & FUNGHI 7**
warm, toasted bread topped with mushrooms, garlic & mozzarella (V)
- POLPETTE 6.5**
three homemade beef meatballs in our tomato sauce
- PARMIGIANA MELANZANE 7.5**
aubergine, tomato, parmesan (V)
- MOZZA & POMO 6.5**
mozzarella, tomato, olives, capers, EVOO & fresh basil (V)
+ add burrata + £3
- ARANCINI PICCANTE 7.5**
fried rice balls filled with gorgonzola and spicy nduja (3 pieces)
- CALAMARI 7**
fried squid rings - dusted with seasoned flour
- ANTIPASTO ITALIANO 9**
selection of Italian cheeses and cured meats
- CROCCHETTE RICOTTA 7**
Fried ricotta cheese, sunblush tomatoes, pecorino, thyme, parsley (V)

PASTA

WE USE QUALITY ITALIAN DRIED PASTA FOR ALL DISHES;
FRESH PASTA IS ALSO AVAILABLE - ADD £2.50 PER SERVING

- PASTA ALFREDO* 9.5**
parmesan, cream & butter (V)
- PASTA PUTTANESCA* 9.5**
tomato sauce, olives, capers, garlic, olive oil & fresh basil (VG)
- PASTA FUNGHI PICCANTE* 9.5**
mushrooms, tomato, garlic, olive oil & fresh chilli (VG)
- PASTA RAGU NDUJA* 11.5**
beef ragu and nduja (soft spicy salami)
- PASTA LIMONE GAMBERI* 12.5**
prawns, garlic, fresh chilli, EVOO and lemon peel
- PASTA CARBONARA* 11.5**
egg yolk, pancetta, parmesan & black pepper
- RAVIOLI CACIO & PEPE 14.5**
Ravioli stuffed with cacio (pecorino cheese) & pepe (black pepper) served in artichoke sauce topped with fried leeks (8 ravioli) (V)
- PASTA POLPETTE 13.5**
three homemade beef meatballs in tomato sauce w/ fresh pasta (the Italian 'burger'!)
- LASAGNA CLASSICA 12.5**
beef ragu, mozzarella, parmesan cheese, fresh egg pasta

**Gluten free pasta also available*

*V: Vegetarian VG: Vegan GF: gluten free
NF: nut free DF: dairy free*

Please advise any allergies at the time of ordering



CLASSICS

PARMIGIANA MELANZANE (MAIN PORTION) 14.5
aubergine, tomato, parmesan (V)

POLLO MILANESE 15.5
chicken Milanese w/ a side of pasta
pomodoro / or a side of Parmigiana
Melanzane + £4

SALSICCIA & PROVOLA 18.5
Marco's comfort food! Authentic Italian
sausages, simply grilled and topped with
provola cheese.
The ultimate melted cheese stretch -
served with chips

POLLO MOSTARDA 14.5
Chicken thigh fillets in a creamy mustard
sauce, served with roast potatoes



CONTORNI / SIDES

rocket & parmesan salad 4
beetroot, rocket & almond salad 4
roast potatoes & rosemary 4
(all GF)
chips 4
garlic bread 4

PINSA

THE MOST ANCIENT FORM OF PIZZA, ORIGINATING IN ROME, WITH A DISTINCTIVE OVAL SHAPE, A CRISP CRUST AND A LIGHT, FLUFFY BASE.

- 1: tomato, garlic, EVOO (VG) 11.5
- 2: tomato, fior di latte mozzarella 12.5
- 3: tomato, fior di latte mozzarella, mushrooms, artichokes, olives 14.5
- 4: tomato, fior di latte mozzarella, pancetta, gorgonzola, walnuts 14.5
- 5: tomato, fior di latte mozzarella, rocket & prosciutto, balsamic glaze 14.5
- add burrata +£3
- 6: tomato, fior di latte mozzarella, salami Milano, sunblush tomatoes, scamorza
smoked cheese 14.5
- 7: tomato, fior di latte mozzarella, 'nduja (soft spicy salami), sliced salami 14.5

DOLCE

AFFOGATO 6.5
cold vanilla ice cream 'drowned' with a
hot shot of espresso (GF)
+ add a shot of Baileys 3.5
+ add a shot of Amaretto 3.5

VANILLA ICE CREAM 5.5
two scoops of vanilla ice cream topped
with whipped cream

SEASONAL ICE CREAM 6.5
two scoops from the 2 Michelin star 'al
Gatto Nero' restaurant in Turin, Italy

SORBETTE AL LIMONE 5.5
lemon sorbet - all natural, made w/
fresh lemon juice & zest, served in a
lemon shell (DF) (GF)

TIRAMISU 6
our own version of the classic - the
perfect Italian 'pick me up'!

TARTUFO ICE CREAM 5.5
sabayon semifreddo ice cream and
chocolate ice cream w/ crushed
hazelnuts & cocoa

CROSTATINA - OUR HOMEMADE ITALIAN TARTLET 7
1: walnuts, cinnamon & custard cream
2: amaretto biscuits & custard cream
3: raspberries & white chocolate

CANNOLO RICOTTA 5.5
light pastry shell filled with creamy
ricotta, garnished w/ candied orange
peel and chocolate chips

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