



# 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 POMO & PANNA\* 9.5**  
creamy pomodoro tomato sauce (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 14.5**  
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  
mixed salad 4  
green 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  
+ add a shot of Drambuie 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

TORTA DELLA NONNA 6.5  
shortcrust pastry filled with lemon-  
flavoured patisserie cream, decorated  
with pine nuts and dusted with icing  
sugar

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