

# SEASONAL SMALL PLATES

AVAILABLE MONDAY TO FRIDAY 12-4:30PM

Whipped ricotta (V) (GFO) on Pugliese toast, beef tomatoes, basil pesto, extra virgin add Parma ham + £2.95	8.50	Paccheri with king prawns (GFO) cherry tomatoes, garlic, pangrattato	13.50
Breaded chicken sandwich provolone, parma ham, salad, house mayonnaise	10.95	Handmade wild mushroom & truffle ravioli (V) garlic, mushroom tomato & basil sauce, aged pecorino	13.50
Calabrese stuffed aubergine (V) melted fontina cheese, tomato & basil sauce	8.50	Paccheri alla carbonara (GFO) crispy guanciale, egg yolk, black pepper, aged pecorino	12.95
Honey roast salmon & fennel salad (GF) frisee, new potatoes, olives, sun dried tomato dressing	12.95		
Roast porchetta sandwich (GFO) stuffed with Tuscan fennel sausage, apple sage butter, pickled red cabbage	11.50		
Warm goats cheese salad (V) (GF) heritage beetroot, frisée, sun dried tomatoes, walnuts add pan fried chicken breast + £2.95	9.50		
Sauteed king prawns (GFO) on Pugliese toast, garlic chilli & parsley butter	12.50		
Steamed mussels (GFO) cream, garlic, nduja, toasted focaccia	10.95		

## SIDES

Cerignola olives from Puglia	5.50
Burrata, extra virgin olive oil	4.95
Fries topped with nduja mayonnaise & parmesan	4.95
Fries topped with truffle mayonnaise & parmesan	4.95
House caesar salad, pangrattato, parmesan	5.50
Rocket salad, cherry tomatoes, glaze, parmesan	4.95
Garlic bread with melted mozzarella	4.95

A DISCRETIONARY & OPTIONAL 10% SERVICE CHARGE IS ADDED TO ALL BILLS

Please inform us of any food allergies before ordering

GF - Gluten Free | GFO - Gluten Free Option Available | V - Vegetarian | VE - Vegan | VEO - Vegan Option Available

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