

ITALIAN SMALL PLATES

Whipped ricotta (V) (GFO) on Pugliese toast, beef tomatoes, basil pesto, extra virgin add Parma ham + £2.95	8.50
Crispy chicken sandwich provolone, parma ham, salad, house mayonnaise	11.95
Pan fried seabass (GF) frisée salad with fennel, red onion, olives, Italian dressing add parmentier potatoes + £3.95	12.95
Roast porchetta sandwich (GFO) stuffed with Tuscan fennel sausage, apple sage butter, pickled cabbage & fennel	11.95
Sticky pork belly (GF) pickled cabbage & fennel, crispy leeks	8.95
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
Arancino deep fried risotto ball filled with roast ham hock, peas & fontina cheese, tomato & basil sauce, topped with parmesan	10.95
Pan fried chicken livers (GFO) (DFO) garlic, sage butter, Marsala, walnuts, toasted Pugliese bread	9.50
Deep fried calamari & king prawns (GF) (DFO) courgettes, lemon & caper mayonnaise	11.50

PRANZO

ITALIAN

LUNCH MENU MONDAY - SATURDAY 12 - 4PM

SIDES

Cerignola olives from Puglia (GF) (V) (VE)	5.50
Burrata, extra virgin olive oil (GF) (V)	4.95
Roast parmentier potatoes, garlic butter (GF) (V)	4.95
Skin on fries, nduja mayonnaise, parmesan (GF) (V)	4.95
Skin on fries, truffle mayonnaise, parmesan (GF)	4.95
House Caesar salad, pangrattato, parmesan (GFO) (V)	5.50
Courgette fries (GF) (V) (VE)	4.95
Rocket salad, cherry tomatoes, glaze, parmesan (GF) (V)	4.95
Garlic bread, mozzarella, parmesan (GFO) (V)	4.95

HOMEMADE PASTA

(Our pasta is served al dente, please tell us if you would like it cooked for longer)

Mafalde with mushrooms, smoked pancetta, cream (GFO) parmesan - add burrata + £4.95	16.95
Handmade lobster ravioli lobster cream, samphire & parsley sauce	20.95
Mafalde with 4 hour braised beef shin ragù (GFO) aged Pecorino - add burrata + £4.95	18.95
Paccheri with spicy nduja & fennel sausage (GFO) spinach, white wine, cream & parmesan add burrata + £4.95	16.95
Pranzo lasagne 4 hour ragù, topped with mozzarella & parmesan add burrata + £4.95	17.95
Mafalde with king prawns (GFO) (DFO) cherry tomatoes, garlic, parsley butter, pangrattato	19.50
Bigoli with smoked pancetta (GFO) (DF) onions, garlic, dried chilli, oregano, tomato, parmesan add burrata + £4.95	16.95
Seafood bigoli (GFO) (DFO) mussels, tiger prawns, anchovies, calamari, garlic, cherry tomatoes, pangrattato	21.95
Handmade wild mushroom ravioli (V) truffle butter, sage, garlic, cream, pangrattato, aged Pecorino add burrata + £4.95	19.50
Cannelloni (V) filled with basil pesto, goats cheese & sun dried tomatoes, topped with mozzarella & parmesan - add burrata + £4.95	17.50

SEASONAL SPECIALS

Ribeye steak Tagliata - 10oz pan fried ribeye steak, rocket leaves, aged Pecorino shavings, cherry tomatoes, skin on fries (GF) (DFO)	34.95	Roast porchetta stuffed with aromatic Italian herbs & Tuscan fennel sausage, buttered spring greens, roast parmentier potatoes with garlic & rosemary, pork jus (GF)	23.95
Roast monkfish wrapped in Parma ham, potato & chive rosti, truffle cannellini beans, buttered spring greens (GF)	26.95	Chicken Milanese stuffed with provolone cheese, sage & Parma ham, with roast parmentier potatoes, asparagus, mushroom & cream sauce	22.95

Please inform us of any food allergies before ordering. Please note there is a £1.50 surcharge per person for gluten free meals. GF - Gluten Free | GFO - Gluten Free Option | V - Vegetarian | VE - Vegan | DFO - Dairy Free Option