

PRANZO

I T A L I A N

Aperitivo

Pranzo spritz cranberry, aperol, blood orange San Pellegrino, spumante £9.5

Hugo spritz prosecco, elderflower, soda, mint £11

Aperol spritz prosecco, aperol, soda, orange £11

Pranzo birra Italian pale ale 5% £4.95

Pranzo lager session lager 4.2% £4.75

Pranzo AF lager low alcohol lager 0.5% £4.65

Focaccia della casa toasted focaccia, confit garlic & herb butter (V) (GFO) (DFO) £4.5

Cerignola olives from Puglia (GF) (VE) £4.5

Antipasti (starters)

Arancino fennel sausage, nduja, provolone, honey, rocket £10.5

Bruschetta classica cherry tomatoes, basil, garlic, Pugliese toast, glaze (GFO) (VE) £7.5 add Parma ham £2.5

Fegatini di pollo pan fried chicken livers, sage butter, garlic, marsala, walnuts, Pugliese toast (GFO) (DFO) £9.5

Fritto misto crispy fried squid, king prawns, courgettes, lemon & caper mayonnaise (GF) (DFO) £11

Bruschetta ai funghi wild mushrooms, basil pesto, warm gorgonzola, rocket leaves (GFO) (V) (DFO) £8.5 add Parma ham £2.5

Cozze alla crema steamed mussels, garlic, leeks, cream, focaccia (GFO) (DFO) £10

Gamberoni all' aglio sautéed king prawns, confit garlic & herb butter, Pugliese toast (GFO) (DFO) £11

Focaccia al aglio focaccia garlic bread, mozzarella, parmesan, leaves (GFO) (V) £7.5

Pasta (main courses)

Ragù di manzo mafalde, 4 hour beef shin ragù, aged Pecorino (GFO) (DFO) £17.5 add burrata £4.5

Ravioli al' aragosta lobster ravioli, lobster butter, cream, parsley £19.5

Pomodoro è basilico mafalde, slow cooked tomato sauce, basil, parmesan (V) (GFO) (VEO) £14 add burrata £4.5

Ravioli ai funghi wild mushroom & truffle ravioli, truffle & sage butter, aged Pecorino, pangrattato (V) £16.5 add burrata £4.5

Lasagne al forno baked lasagne, 4 hour ragu, tomato, basil, melted provolone, parmesan (GFO) £16.5 add burrata £4.5

Nduja è salsiccia piccante paccheri, spicy fennel sausage, nduja, spinach, cream, parmesan (GFO) £16.5 add burrata £4.5

Scoglio bigoli, tiger prawns, squid, mussels, garlic, cherry tomatoes, parsley butter, pangrattato (GFO) (DFO) £21

Cannelloni al forno baked cannelloni filled with goats cheese, sun dried tomato, basil pesto, melted provolone, parmesan (V) £16 add burrata £4.5

Pancetta affumicata mafalde, smoked pancetta, wild mushrooms, cream, parmesan (GFO) (DFO) £15.5 add burrata £4.5

Alla norma paccheri, slow roasted aubergine ragu, crispy basil (GFO) (VE) £16.5 add burrata £4.5

Contorni (sides)

Zucchini fritti courgette fries (VE) (GF) £5

Focaccia al aglio focaccia garlic bread, mozzarella, parmesan (V) (GFO) £4.5

Broccoletti tenderstem broccoli, garlic, chilli (VE) (GF) £5

Insalata di rucola rocket salad, cherry tomatoes, extra virgin, parmesan, glaze (V) (GF) £4.5

Patatine fritti con tartufo salted skin on fries, truffle mayonnaise (GF) (V) £4.5

Patatine fritti con nduja salted skin on fries, nduja ketchup (GF) £4.5

Patatine fritti salted skin on fries (VE) (GF) £4

Full vegan menu available on request

Please inform us of any food allergies before ordering. GF - Gluten Free | GFO - Gluten Free Option | V - Vegetarian | VE - Vegan | VEO - Vegan Option | DFO - Dairy Free Option