



PANE E OLIVI

Marinated Olives ⑤
Mixed olives with garlic & herbs
3.50

Rustic Breads ⑤
Seeded tuscan bread,
cross cut sour dough & grissini
4.50

Garlic Flatbread ⑤
With rosemary & rock salt
4.20

Garlic Flatbread with Mozzarella ⑤
Made with imported
Italian mozzarella
4.50

Garlic Flatbread with Tomato & Pesto ⑤
Made with a pomodoro sauce
& pesto infused rocket leaves
4.50

ANTIPASTI

Funghi Fritti ⑤
Deep fried mushrooms
in seasoned breadcrumbs
with garlic mayonnaise
6.90

Bruschetta ⑤
Vine tomatoes, garlic,
basil & rocket on toasted crostini
5.90

Broccoli e Zuppa di Gorgonzola ⑤
Broccoli & gorgonzola soup with
garlic & parmesan croutons, served
with toasted sour dough
5.90

Avocado e Salsa di Pomodoro ⑤
Smashed avocado infused
with lemon & garlic on toasted
crostini, topped with a fresh tomato
& basil salsa
7.90

Burrata
Mozzarella with creamy
mascarpone, cherry
tomatoes & caper berries
8.90

Asparagi con Uova e Pesto
Poached egg on toasted sour
dough with fresh asparagus, pesto
hollandaise & parmesan crisps
9.90

Mezzaluna Croccante ⑤
Fried pastry parcels filled with
melted mozzarella & aged
parmesan, served with a chilli or
garlic mayonnaise dip
6.90

Goat's Cheese Tart ⑤
Warm goat's cheese,
caramelised onion & beetroot tart,
baby salad leaves, walnuts &
balsamic reduction
7.90

Calamari Fritti
Crispy calamari fritti served with
a wedge of lime & tartar sauce
7.90

Paté di Fegato
Wild mushroom & chicken
liver paté with rustic bread &
red onion marmalade
6.90

Gamberoni Saltati
Either
King prawns sautéed with cherry
tomatoes, white wine, garlic & chilli
Or

King prawns sautéed with garlic
butter, white wine, lemon & parsley
10.90 / 19.90

ALLA GRIGLIA

Our fresh fish, meat and vegetables are sourced daily from Billingsgate, Smithfield and New Covent garden markets.

Pollo Piccante
Oven roasted breast of chicken with
roasted red peppers,
onions & chilli in a rosemary,
red wine & tomato sauce

*With your choice of either french
fries or sweet potato fries*
14.90

Veal Milanese
Pan-fried veal in polenta &
parmesan breadcrumbs with
spaghetti pomodoro, vine cherry
tomato & rocket salad
14.90

Salmone Arrosto
Roasted fillet of salmon on
new potatoes & green beans
in a creamy pesto verdi sauce
15.90

Calves Liver
Calves liver with onion gravy,
crispy pancetta & herb mash
14.90

Seared Tuna
Char-grilled fresh tuna loin served
on a bed of warm fregola pasta &
mediterranean vegetables
with citrus dressing

15.90

Slow Roasted Lamb Shank
Slowly roasted tender
lamb shank in a rosemary & mint
gravy on herb mash
15.90

Pollo Parmigiano
Breaded chicken breast topped
with pomodoro sauce & buffalo
mozzarella, with roasted new
potatoes and salsa verdi
14.90

Branzino
Fillet of sea bass with crispy
polenta skin on herb mash
with tender stem broccoli
in a cream, white wine,
spring onion & parsley sauce
16.90

STEAK

*Dry aged 28 days. Our Aberdeen Angus dry aged steaks
are sourced from award winning British butchers.*

Rib Eye
20.90 / 260g

Sirloin Steak
20.90 / 260g

Fillet
22.90 / 200g

Served with french fries and your choice of steak sauce.

T-Bone alla Fiorentina
Dry aged 28 days (For two to share)
1kg of prime Aberdeen Angus fillet & sirloin steak char-grilled
on the bone, served with french fries & a steak sauce of your choice
59.90 / 1kg

STEAK SAUCES

Peppercorn, red wine & mushroom, Garlic & parsley butter

CONTORNI

Tender Stem Broccoli & Parmesan
3.90

Green Beans, Spinach & Garlic
3.90

Sautéed Garlic Mushrooms
3.50

French Fries
3.90

Sweet Potato Fries
4.20

Crispy Zucchini
3.90

House Salad
3.50

INSALATA

Char-Grilled Chicken Salad
Crispy prosciutto, baby mozzarella,
vine tomatoes & mixed leaves,
dressed with a creamy italian
vinaigrette & parmesan shavings
10.90

Grilled Goat's Cheese Salad ⑤
Sardinian fregola pasta, mixed
leaves, green beans, tomatoes,
olives, roasted peppers, zucchini,
fresh mint & toasted walnuts
11.90

PASTA

Sauces made from scratch with fresh ingredients from the point of order...

Penne Arrabbiata ⑤
Pomodoro sauce, basil, garlic,
chilli & cherry tomatoes
9.90

Fettuccine con Salmone
Spinach fettuccine with fresh
salmon & tiger prawns in a creamy
dill & white wine sauce
12.90

Spaghetti Carbonara
A classic Italian dish made
with smoked pancetta, egg,
parmesan & cream
10.90

Meatball Pappardelle
Pork & beef Italian meatballs served
on giant pasta ribbons
in a red wine & tomato sauce
with a touch of chilli
11.90

Penne con Pesto ⑤
Penne pasta tossed with pesto
genovese, sun-blushed tomatoes,
olives & cherry tomatoes, finished
with vegetarian parmigiano
10.90

Spaghetti Bolognese
Meat ragu made with minced beef,
red wine & tomato
10.90

Spaghetti alla Vongole
Fresh palourde clams with
white wine, chilli & garlic
13.90

Fettuccine Giardino ⑤
Spinach fettuccine, goat's cheese,
courgettes, peas & wilted spinach
in a cream & white wine sauce with
vegetarian parmigiano
10.90

Penne Toscana
Stone oven baked pasta with
chicken, mushrooms & garlic in a
cream & tomato sauce with melted
mozzarella cheese
10.90

Spinach & Ricotta Ravioli ⑤
Hand-made spinach &
ricotta ravioli in a white wine
& cherry tomato sauce with,
baby basil & vegetarian parmigiano
10.90

Conchiglia con Pollo
Giant pasta shells filled with
chicken, pesto & toasted pine nuts,
with a parmesan, cream & white
wine sauce
11.90

Linguine Pescatore
Fresh mussels, clams, prawns &
calamari in a light tomato, white
wine, garlic & parsley sauce
14.90

Linguini Aragosta
Half lobster with linguini
tossed with vine ripened
cherry tomatoes
22.90

SUNDAYS

ARROSTO DEL GIORNO | ROAST OF THE DAY

Manzo
Slow roast beef, 28 day aged,
garlic & thyme
16.90

*All served with roast potatoes, seasonal greens,
Yorkshire pudding & roasting gravy*

12NOON - 4PM

A la carte menu also available all day Sunday

Pollo
Herb roast chicken,
lemon & rosemary
15.90

A discretionary service charge of 10% will be added to the bill. This goes directly to our staff. Please ask a member of staff for our Allergen Menu. ⑤ Vegetarian Dish