

AI CENTRO – To Share

Cestino di Pane - Basket of Freshly Baked Breads with Home-Made Dips 3.50

Pizza Focaccia – Stretched Pizza Base, topped with Rosemary, Olive Oil and Sea Salt 3.25
(Please allow a few minutes for this to arrive)

Olive Miste – Home-Marinaded Green and Black Olives (V) 3.00

Add in Cocktails – Negroni, Aperol & Campari Spritz, Galliano Tonic

I TAGLIERI – Antipasti Boards to share

IL TAGLIERE – Prosciutto Crudo di Parma, Soppresata Calabrese, Bresaola, Pecorino Romano Cheese, Chargrilled Artichokes, Crostini with N’duja di Spilinga Spicy Spreadable Salami 11.95

LA DEGUSTAZIONE – Tasting Platter

Mozzarella di Bufala DOP & Burrata served with a Selezione di Salumi, Pomodorini, Pesto Verde e Pesto con Pomodori Secchi
Prosciutto Crudo di Parma, Prosciutto Cotto alla Brace and Mortadella di Prato, Cherry Tomatoes, Homemade Basil Pesto, Sundried Tomato Pesto, Focaccia 16.95

LA DEGUSTAZIONE VEGETARIANA – Vegetarian Tasting Platter

Mozzarella di Bufala DOP & Burrata served with Verdure Grigliate, Pomodorini, Pesto Verde e Pesto con Pomodori Secchi
Chargrilled Aubergines, Courgettes, Peppers, Cherry Tomatoes, Homemade Basil Pesto, Sundried Tomato Pesto, Focaccia 13.95

MOZZARELLA BAR

Pomodorini e Pesto - Cherry Tomatoes, Homemade Basil Pesto, Buffalo Mozzarella DOP (V) (G) 7.95

Carciofini Grigliati - Grilled Artichokes, Buffalo Mozzarella DOP (V) (G) 7.95

Verdure Grigliate - Selection of Grilled Aubergines, Courgettes & Peppers, Buffalo Mozzarella DOP (V) (G) 7.95

Prosciutto Crudo di Parma 15 Mesi - 15 Month Cured Parma Ham, Buffalo Mozzarella DOP (G) 7.95

Prosciutto Cotto alla Brace - Charcoal Roasted Ham, Buffalo Mozzarella DOP (G) 7.45

Mortadella di Prato - Premium Pork Meat from Tuscany with Pistacchios, Buffalo Mozzarella DOP (G) 7.75

Bresaola della Valtellina - Cured Beef, Buffalo Mozzarella DOP (G) 7.95

Soppresata Calabrese – Spicy Calabrian Salami, Buffalo Mozzarella DOP(G) 7.75

Upgrade your Buffalo Mozzarella for Burratine for an extra 50p

Burratine is a Creamy Cow’s Mozzarella from Puglia (V) (G)
(Please note this product has limited availability)

ANTIPASTI – Starters

Bruschetta al Pomodoro – Tomato, Red Onion, Basil on Garlic Ciabatta (V) <i>(Gluten Free Bread Available)</i>	4.95
Bruschetta ai Funghi – Sautéed Garlic Wild Mushrooms on Garlic Ciabatta (V) <i>(Gluten Free Bread Available)</i>	5.25
Polpettine di Carne – Italian Style Meatballs with Grilled Polenta	6.25
Cozze e Vongole – Fresh Scottish Mussels and Clams in a Garlic, White Wine & Tomato Sauce (G)	8.25
Seppie e Piselli – Slow-cooked Cuttlefish with Onion, Peas, Tomato and White Wine Sauce (G)	6.45
Minestrone – Mixed Vegetables in a Tomato Broth Soup (V) (G)	4.75
Carpaccio di Pesce Spada – Smoked Swordfish Carpaccio with Rocket, Sundried Tomato & Caper Salad	7.95
Prosciutto e Melone – Prosciutto Crudo di Parma 15 Month and Melon (G)	6.95
Carpaccio di Manzo – Carpaccio of Raw Fillet Beef with Parmesan Shavings Rocket & Courgette Salad with a Mustard & Lemon Oil Dressing (G)	8.45
Insalata Caprese – Beef Tomato, Buffalo Mozzarella DOP and Basil Oil (V) (G)	6.25
Melanzane Grigliate – Grilled Aubergines Baked with Buffalo Mozzarella & Tomato Sauce (V) (G)	5.75
Fritti Misti - Arancini Balls of Rice filled with Beef Ragu, Peas & Mozzarella, Fried Mozzarella and Potato & Ham Crochettes with a Spicy Tomato Sauce	6.75
Frittelle di Verdure – Mixed Vegetable Fritters with Lemon Mayonnaise	5.95
Salsiccia al Sugo – Venetian Style Sausage Stew Served with Grilled Polenta	6.45
Fegatini di Pollo – Chicken Livers with Pancetta, Dolcelatte, Rocket and Crostini	5.95
Gamberoni – Tiger Prawns Marinated in Orange, Lemon & Ginger with a Mixed Leaf, Fennel and Orange Segment Salad	7.95

PASTE – Pastas

Gluten Free Pasta available for the majority of our Pasta dishes (£1 supplement)

If you would like to enjoy one of our pasta dishes in a smaller size as a starter please do ask.

Ravioli Gorgonzola e Noci – Ravioli with Gorgonzola, Walnuts, Cream and Parmesan **(V)** 10.25

Spaghetti alla Norma – Spaghetti Pasta with Fresh Basil, Aubergines, Grated Parmesan & Tomato Sauce **(V)** 9.45

Gnocchi alla Romana – Homemade Semolina Gnocchi oven-baked in a White Wine & Sage Butter Sauce **(V) (G)** 9.25

Farfalle con Salsiccia e Broccoletti – Farfalle Pasta with Italian Sausage and Broccoli in a White Wine, Garlic Sauce with a Touch of Tomato 9.95

Gnocchi alla Sorrentina – Potato Gnocchi with a Buffalo Mozzarella, Tomato and Basil Sauce **(V)** 9.95

Crespelle di Pesce – Pancake Style Cannelloni filled with Seabass, Mullet, Seabream & Prawns ovenbaked with Bechamel & Tomato Sauce 10.25

Bigoli in Salsa – Bucatini Pasta with Anchovies, Garlic & Olive Oil 9.45

Penne Piccola Italia – Melted Mozzarella, Cream, Mushrooms and Tomato Sauce **(V)** 9.25

Amatriciana Sbagliata – Bucatini Pasta with Pancetta & Caramelised onion 9.75

Lasagna Tradizionale – Egg Pasta with Beef Ragù, Bechamel Sauce and Mozzarella 9.45

Spaghetti alla Carbonara – Sauteed Pancetta, Pecorino Cheese, Egg, Touch of Cream and Fresh Herbs 9.45

Fettuccine al Ragù – Fettuccine Pasta with a Beef Ragù Sauce 9.25

Tortellini Prosciutto e Piselli – Tortellini with Italian Ham, Peas, Cream and Parmesan Cheese 9.95

Linguine alle Capesante – Scallops, Tiger Prawns, Cherry Tomato, Garlic, Onion and Chilli 14.95

Spaghetti ai Frutti di Mare – Tomato Sauce, Chilli, Clams, Mussels, Squid and Prawns 10.95

Fettuccine al Salmone – Fettuccine Pasta with Smoked Salmon and Cream Sauce 10.45

RISOTTO

Risotto con Pollo – Chicken and Mushrooms in a Cream and Tomato Sauce 10.25

Risotto con Verdure – Courgettes, Carrots and Asparagus Tips with a Fresh Herb and Parmesan Broth **(V)** 9.95

Risotto ai Frutti di Mare – Touch of Tomato Sauce, Chilli, Clams, Mussels, Squid and Prawns 10.95

PIZZE – Red Pizzas

Gluten Free Pizza Bases are available, unfortunately we cannot offer Calzone style (£1 supplement)

All our pizzas are hand stretched to a thin base and stone-baked.

A selection of our pizzas are also available Calzone style *

Margherita – Tomato Sauce, Buffalo Mozzarella DOP, Fresh Basil, Oregano	(V)	8.25 *
Verdure Grigliate - Grilled Aubergines, Courgettes, Cherry Tomatoes, Peppers, Buffalo Mozzarella DOP, Oregano	(V)	10.25
Napoletana - Anchovies, Capers, Buffalo Mozzarella DOP, Tomato Sauce, Oregano		9.25 *
Crudo e Rucola - Prosciutto Crudo di Parma, Buffalo Mozzarella DOP, Tomato Sauce, Rocket, Parmesan, Orgeano		10.75
Calabrese - N'Duja Spicy Spreadable Salami, Soppresata Calabrese, Buffalo Mozzarella DOP, Beef Tomatoes, Fresh Basil, Oregano		10.25 *
Capricciosa – Black Olives, Artichokes, Prosciutto Cotto, Mixed Wild Mushrooms, Tomato Sauce, Buffalo Mozzarella DOP, Oregano		10.45 *
Pescatore – Clams, Mussels, Prawns, Anchovies, Squid, Tomato Sauce, Buffalo Mozzarella DOP, Oregano		11.25
Alpina – Goats Cheese, Caramalised Onions, Spinach, Tomato Sauce, Buffalo Mozzarella DOP, Oregano	(V)	9.95 *
Pancetta e Cipolla – Sliced Pancetta, Caramalised Onions, Dolcelatte, Buffalo Mozzarella DOP Tomato Sauce, Oregano		9.95
Giulietta – Asparagus Tips, Pancetta, Fried Egg, Parmesan Shavings, Buffalo Mozzarella DOP, Tomato Sauce, Oregano		10.25
Veneta – Prosciutto Cotto, Artichokes, Asiago Cheese, Buffalo Mozzarella DOP, Tomato Sauce, Oregano		9.95 *
Contadina – Prosciutto Cotto, Soppresata Calabrese, Roasted Peppers, Buffalo Mozzarella DOP, Tomato Sauce, Oregano		9.95*

PIZZE BIANCHE – White Pizzas

Quattro Formaggi - Gorgonzola, Parmesan, Asiago, Buffalo Mozzarella DOP, Oregano	(V)	9.95 *
Rustica – Tuscan Sausage, Potato, Buffalo Mozzarella DOP, Oregano		10.25
Extra Toppings		1.25

INSALATE – Salads

Swordfish and Avocado – Smoked Swordfish, Avocado, Mixed Leaves, Rocket and Lemon Dressing (G)	10.95
Pollo Arrosto - Roasted Chicken Breast, Seasonal Leaves, Tomatoes, Black Olives, Parmesan Shavings, Croutons, Capers and Balsamic Dressing	10.45
Mele, Noci & Parmigiano – Sliced Pieces of Apple, Mixed Leaves, Rocket, Walnuts, Celery, Parmesan Shaving	9.95
*All of the above Salads can be enriched with diced Buffalo Mozzarella	2.00

SECONDI – MAINS

All mains come with Rosemary Roasted Potatoes or Fries, Mixed Salad or Sauteed Courgettes and Roasted Cherry Tomatoes unless stated otherwise

Pollo alla Valdostana – Chicken Breast with Ham, Smoked Mozzarella and Tomato Sauce	14.95
Pollo alla Griglia – Pan-fried Chicken Breast with a Lemon, White Wine and Olive Oil	14.45
Tagliata di Manzo – Chargrilled Sirloin Steak, served sliced, with Rocket, Cherry Tomato, Parmesan and Balsamic Glaze Salad (G)	17.95
Filletto di Manzo – Grilled 8oz Beef Fillet Steak (G)	22.95
Sauces:	1.95
Green Peppercorn	
Gorgonzola Cream	
Red Wine & Black Truffle	2.95
Agnello Grigliato – Rosemary Crusted Lamb Cutlets	17.95
Nodino di Vitello – Veal Chop with a Red Wine, Wild Mushrooms and Black Truffle Sauce	19.95
Orata al Forno – Oven Baked Whole Seabream with Fresh Clams and Cherry Tomatoes	17.95
Triglia alla Ligure – Red Mullet Fillets, Capers, Olives and Cherry Tomatoes	16.95
Coda di Rospo alla Mugnaia – Pan Fried Monkfish Tail Meuniere style	19.45

CONTORNI – SIDES

Patatine Fritte - Potato Fries (V)	3.00
Spinaci - Wilted Garlic Spinach (V) (G)	3.25
Insalata Mista - Mixed Baby Leaves with Cherry Tomatoes (V) (G)	3.25
Pomodoro e Cipolla – Tomato and Red Onion Salad (V) (G)	3.25
Zucchine, Basilico e Parmigiano – Courgette, Basil, Rocket and Parmesan Salad (V) (G)	3.45

- We can't guarantee the absence of nut traces or other allergens in our menu items, please let your waiter know of any allergies.
- All our pizzas and pasta dishes can be made in smaller sizes for children
- (V) Dishes suitable for Vegetarians (G) Dishes which are Gluten Free
- A discretionary 10% service charge will be added to all parties of 6 or more

I DOLCI – Desserts

Tiramisù Tradizionale	5.45
Made according to Graziano's mothers recipe. Coffee soaked Savoiardi Biscuits layered with a Mascarpone Cream and dusted with Cocoa Powder.	
Meringa al Yoghurt e Frutti di Estate	5.45
Home-made meringue with Summer Berries and Frozen Yoghurt	
Pannacotta alla Vaniglia (G)	4.95
Vanilla Pannacotta with Honey and Summer Berries	
Cannoli Siciliani	5.75
Sweet Pastry Tubes filled with Ricotta, Mascarpone, Chocolate Pieces & Fruit Peel	
Torta Caprese – Flourless White Chocolate and Hazelnut Cake served with Vanilla or Pistacchio Ice Cream	5.75
Degustazione di Dolci: Tiramisù, Torta Caprese, Pannacotta	6.95
Tasting of the 3 desserts	
Gelato (G)	1.60 (per scoop)
Traditional Italian Ice Cream Choose from Vanilla, Strawberry, Chocolate, Pistacchio, Mint Chocolate Chip, Hazelnut, Fruits of the Forest, Amarena Cherry, Lemon Sorbet, Orange Sorbet, Melon Sorbet	
Affogato al Caffè (G)	3.60
Vanilla Ice Cream served with a shot of Espresso	
Add a Liqueur (Amaretto, Frangelico, Kahlua, Baileys, Tia Maria)	2.00
Vin Santo & Cantuccini – Vin Santo Dessert Wine with Cantuccini Biscuits	4.25

I Bicchierini

Our bite-sized mini desserts are perfect if you want a little something to finish off your meal but don't feel like indulging in a whole dessert.

Tiramisù Tradizionale	2.00
Made according to Graziano's mothers recipe	
Pannacotta alla Vaniglia (G)	2.00
Vanilla Pannacotta with Honey and Summer Berries	
Crema di Cioccolato e Nocciole (G)	2.00
A Chocolate and Hazelnut Cream Mousse	
Salame Cioccolato al Pistacchio	1.75

CAFFE E BEVANDE – Coffee & Drinks

Espresso	£2.00	Doppio Espresso	£2.25
Macchiato	£2.20	Doppio Macchiato	£2.45

Americano	£2.15	Cappuccino	£2.35
Caffe Latte	£2.35	Hot Chocolate	£2.35
Selection of Teas:	£2.00		
English Breakfast, Earl Grey, Green Tea, Chamomile Tea, Rooibus			

(All coffees also available decaffeinated)

Liqueur Coffees £4.95

Irish (Jamesons)	Scotch (Bell's)
Italian French (Vecchia Romagna)	Italian (Amaretto)
Calypso (Tia Maria)	Bailey's Cream