

## Primi

### Oliva

Selection of marinated olives 3

### Pane

Selection of artisan breads 3

### Focaccia (to share)

Homemade Italian focaccia with vine cherry tomatoes, basil & extra virgin olive oil 6

### Zuppa

Homemade soup of the day, artisan breads 6

### Insalata

Radicchio leaves, Gorgonzola D.O.C., poached pear, candied walnuts, extra virgin olive oil, aged balsamic vinegar D.O.P. from Modena 7.5

### Crostini

Homemade chicken liver pâté, toasted ciabatta, homemade fig & olive chutney 7

### Calamari

Deep-fried squid in a light, crispy tempura-style batter, homemade garlic & saffron aioli 6.5

### Melone

Honeydew melon, Parma Ham 7.5

### Granchio

Homemade crab cakes, homemade garlic & saffron aioli 7.5

### Arancini

Sicilian-style porcini & wild mushroom arancini, homemade spicy arrabiata sauce 6.5

### Gamberoni

Pan-fried king prawns, garlic, butter, white wine, fresh parsley 8.5

### Antipasto

Selection of Italian cured salami and chorizo, Parma Ham, artichokes, olives & artisan breads 7.5

**Before ordering, please advise us of any allergies, intolerances or special dietary requirements**

All prices inclusive of VAT. Service not included. For parties of 6 or more, a discretionary 10% service charge will be added to the total of the bill. All tips/service charge/gratuities are 100% retained by the staff.

# Pasta

## Spaghetti

Spaghetti al pomodoro, homemade tomato sauce, fresh basil 7 / 12

## Penne

Penne arrabiata, vine tomatoes, fresh chilli, garlic, parsley, extra virgin olive oil 7 / 12

## Linguine

Linguine vongole, clams, vine tomatoes, garlic, fresh parsley, extra virgin olive oil 8 / 13

## Pappardelle

Pappardelle pasta with our signature homemade slow-cooked beef ragù 8 / 13

## Gnocchi

Potato dumplings, roast butternut squash, goat's cheese, spinach, cracked black pepper 7 / 12

## Ravioli

Crab ravioli, cream, butter and saffron sauce 8 / 13

**Before ordering, please advise us of any allergies, intolerances or special dietary requirements**

All prices inclusive of VAT. Service not included. For parties of 6 or more, a discretionary 10% service charge will be added to the total of the bill. All tips/service charge/gratuities are 100% retained by the staff.

## Secondi

### **Canaletto**

28-day matured dry-aged premium fillet of beef, spinach, rosemary chips, rich wild mushroom, port & red wine reduction 26

### **Trota**

Herb-cruste baked sea trout, broad bean & pea risotto, sundried-tomato pesto 16.5

### **Vitello**

Veal Milanese in crispy panko breadcrumbs, fresh lemon, Maldon sea salt, spaghetti al pomodoro 17

### **Pollo**

Roast chicken breast, white wine, lemon, roast garlic, thyme, stuffing, green beans, rosemary chips 15

### **Anatra**

Pan-seared duck breast, Sicilian spices, heritage carrots and beetroot, orange sauce 18.5

### **Fegato**

Pan-fried calves liver and smoked bacon, spinach, caramelised onions, sage butter, mash potato 16.5

### **Coda di Rospo**

Roast monkfish wrapped in Parma ham, red pepper coulis, basil pesto, parsley new potatoes 18.5

### **Maiale**

Free range pork fillet, pancetta, black pudding croquette, gremolata, heritage carrots, pork jus 17.5

### **Bistecca**

Chargrilled dry-aged sirloin steak, vine tomatoes, Italian-style chimichurri, rosemary chips 23

### **Contorni**

**Zucchini fritti** / Buttered spinach 3.5 each

**Tender-stem broccoli, garlic and chilli** / Savoy cabbage & pancetta 3.5 each

**Rosemary chips** / Parsley new potatoes / **Mash potato** 3.5 each

### **Insalata**

**Wild rocket & Parmesan D.O.P.** / Green / **Mixed** / Tomato & onion 5 each

**Before ordering, please advise us of any allergies, intolerances or special dietary requirements**

All prices inclusive of VAT. Service not included. For parties of 6 or more, a discretionary 10% service charge will be added to the total of the bill. All tips/service charge/gratuities are 100% retained by the staff.

## Dolci

### Dolci

Pudding from the homemade selection 7

### Gelato

Selection of ice creams and sorbets (3) 7

### Formaggio

Selection of Italian cheeses with biscuits, chutney, grapes and celery 8.5

### Dessert Wine

Orange Muscat, Brown Brothers Victoria 2013 - 9.50 glass (125 ml)

Muscat Beaumes De Venise, 'Domaine De Beaumalric' 2013 - 7.75 glass (125 ml)

Vin Licquoroso 'Il Santo', Castello Vicchiomaggio N.V. - 7.75 glass (125 ml)

Freshly ground coffee 2.5

Tea from the selection 2.5

**Before ordering, please advise us of any allergies, intolerances or special dietary requirements**

All prices inclusive of VAT. Service not included. For parties of 6 or more, a discretionary 10% service charge will be added to the total of the bill. All tips/service charge/gratuities are 100% retained by the staff.

## Set Lunch & Early Dinner

Tue-Fri Lunch & Tue-Thu Dinner (6.30-7.30pm)

One Course 10 / Two Courses 12.5 / Three Courses 15

### Oliva

Selection of marinated olives 3

### Pane

Selection of artisan breads 3

### Focaccia (to share)

Homemade Italian focaccia with vine cherry tomatoes, basil & extra virgin olive oil

### Zuppa

Homemade soup of the day, artisan breads

### Bianchetti

Deep-fried whitebait in a light, crispy batter, homemade Mary Rose sauce

### Spaghetti

Spaghetti al pomodoro, homemade tomato sauce, fresh basil

### Crostini

Homemade chicken liver pâté, toasted ciabatta, homemade fig & olive chutney

-

### Pappardelle

Pappardelle pasta with our signature homemade slow-cooked beef ragù

### Porchetta

Slow-roasted pork, rosemary, garlic, apple, gremolata, glazed carrots, rosemary chips

### Pollo

Chicken Milanese in crispy panko breadcrumbs, Maldon sea salt, lemon, spaghetti al pomodoro

### Gnocchi

Potato dumplings, roast butternut squash, goat's cheese, spinach, cracked black pepper

**Zucchini fritti** / Buttered spinach 3.5 each

**Tender-stem broccoli, garlic and chilli** / Savoy cabbage & pancetta 3.5 each

**Rosemary chips** / Parsley new potatoes / **Mash potato** 3.5 each

**Wild rocket & Parmesan D.O.P.** / Green / **Mixed** / Tomato & onion 5 each

**Before ordering, please advise us of any allergies, intolerances or special dietary requirements**

All prices inclusive of VAT. Service not included. For parties of 6 or more, a discretionary 10% service charge will be added to the total of the bill. All tips/service charge/gratuities are 100% retained by the staff.

## Sunday

### Oliva

Selection of marinated olives 3

### Pane

Selection of artisan breads 3

### Focaccia (to share)

Homemade Italian focaccia with vine cherry tomatoes, basil & extra virgin olive oil 6

### Zuppa

Homemade soup of the day, artisan breads 6

### Arrabiata

Penne arrabiata, vine tomatoes, fresh mixed chillies, garlic, fresh basil 7

### Calamari

Deep-fried squid in a light, crispy tempura-style batter, homemade garlic & saffron aioli 6.5

### Crostini

Homemade chicken liver pâté, toasted ciabatta, homemade fig & olive chutney 7

### Arancini

Sicilian-style porcini & wild mushroom arancini, homemade spicy arrabiata sauce 6.5

### Melone

Fresh seasonal melon, Parma Ham 7.5

-

### Manzo

Dry-aged roast beef, Yorkshire pudding, roast potatoes, glazed carrots, gravy, horseradish 15

### Pappardelle

Pappardelle pasta in our signature homemade slow-cooked beef ragù 13

### Porchetta

Slow-roasted pork, rosemary, garlic, apple, gremolata, glazed carrots, rosemary chips 15

### Spigola

Sea bass, courgettes, vine tomatoes, capers, white wine, parsley & butter, new potatoes 16.5

### Gnocchi

Potato dumplings, roast butternut squash, goat's cheese, spinach, cracked black pepper 12

### Pollo

Roast chicken breast, white wine, lemon, roast garlic, thyme, stuffing, green beans, rosemary chips 15

**Zucchini fritti** / Buttered spinach 3.5 each

**Tender-stem broccoli, garlic and chilli** / Savoy cabbage & pancetta 3.5 each

**Rosemary chips** / Parsley new potatoes / **Mash potato** 3.5 each

**Wild rocket & Parmesan D.O.P.** / Green / **Mixed** / Tomato & onion 5 each

**Before ordering, please advise us of any allergies, intolerances or special dietary requirements**

All prices inclusive of VAT. Service not included. For parties of 6 or more, a discretionary 10% service charge will be added to the total of the bill. All tips/service charge/gratuities are 100% retained by the staff.

## Children's Menu

### Starters 3.5

#### Garlic Bread

Garlic and parsley butter on grilled artisan bread

#### Calamari

Deep-fried squid in a light, crispy tempura-style batter, homemade garlic & saffron aioli

-

### Mains 8

#### Penne Pomodoro

Penne pasta in a tomato & basil sauce

#### Cod Goujons

Crispy-battered cod goujons served with peas & rosemary chips

#### Beef Burger

Italian-style beef burger in a ciabatta bun with, tomato relish, lettuce and rosemary chips

#### Pappardelle Bolognese

Pappardelle Bolognese with homemade beef ragú

#### Porchetta

Slow-roasted pork, rosemary, garlic, apple, gremolata, glazed carrots, rosemary chips

-

### Homemade pudding from the daily selection 4

### Roast (Sunday only) 9

#### Beef

Dry-aged roast beef, Yorkshire pudding, roast potatoes, glazed carrots, gravy

**Before ordering, please advise us of any allergies, intolerances or special dietary requirements**

All prices inclusive of VAT. Service not included. For parties of 6 or more, a discretionary 10% service charge will be added to the total of the bill. All tips/service charge/gratuities are 100% retained by the staff.

## Gluten Free Menu

### **Pane**

Gluten free bread 3

### **Zuppa**

Homemade soup of the day, served with gluten-free bread 6

### **Insalata**

Radicchio leaves, Gorgonzola D.O.C, poached pear, candied walnuts, extra virgin olive oil and aged balsamic vinegar D.O.P. from Modena 7.5

### **Melone**

Honeydew melon, Parma Ham 7.5

### **Gamberoni**

Pan-fried king prawns in garlic butter, white wine and fresh parsley 8.5

### **Antipasto**

Selection of Italian cured salami and chorizo, Parma Ham, artichokes, olives and artisan breads 7.5

-

**All of our pasta dishes except our Ravioli and Gnocchi are available with either gluten-free fusilli or spaghetti (available as a starter, middle course or main course)**

-

### **Fegato**

Pan-fried calves liver and smoked bacon, spinach, caramelised onions, sage butter, mash potato 16.5

### **Coda di Rospo**

Roast monkfish wrapped in Parma ham, red pepper coulis, basil pesto, parsley new potatoes 18.5

### **Bistecca**

Chargrilled dry-aged sirloin steak, vine tomatoes, Italian-style chimichurri, rosemary chips 23

### **Pollo**

Roast chicken breast, white wine, lemon, roast garlic, thyme, green beans, rosemary chips 15

-

**Please ask for our daily selection of gluten free homemade puddings**

**Before ordering, please advise us of any allergies, intolerances or special dietary requirements**

All prices inclusive of VAT. Service not included. For parties of 6 or more, a discretionary 10% service charge will be added to the total of the bill. All tips/service charge/gratuities are 100% retained by the staff.



## Bar

Lunch & Dinner  
(Except Saturday evenings)

### Antipasti

#### Oliva

Selection of marinated olives 3

#### Pane

Selection of artisan breads 3

#### Focaccia (to share)

Italian focaccia with vine cherry tomatoes, basil & extra virgin olive oil 6

### Bianchetti

Deep-fried whitebait in a light crispy batter, homemade garlic & saffron aioli 6.5

### Crostini

Homemade chicken liver pâté, toasted ciabatta, homemade fig & olive chutney 7

### Merluzzo

Doombar beer-battered crispy cod fillet, pea purée, rosemary chips, tartare sauce 12.5

### Hamburger

Italian-style beef burger, ciabatta bun, melted Provolone D.O.P., tomato relish, lettuce, rosemary chips 12.5

Before ordering, please advise us of any allergies, intolerances or special dietary requirements

All prices inclusive of VAT – Service not included

For parties of 6 or more, a discretionary 10% service charge will be added to the total of the bill – all tips are 100% retained by the staff