

Restaurant Week



13th – 26th October 2025
Restaurant Week

Antipasti

Calamari

lightly floured squid rings served with garlic, lemon and parsley mayonnaise

Pate della casa

homemade chicken liver pate served with red onion marmalade and toasted bread

Formaggio di capra

grilled goats cheese topped with red onion marmalade

Maiale glassato al miele

juicy pork belly in an apple and honey glaze

Arancine

homemade mozzarella, mushroom & saffron rice balls with garlic Napoli sauce

Funghi all'aglio

garlic mushrooms on a slice of toast spread with soft cheese

Spiedini di pollo

chicken, pancetta and Mediterranean vegetable skewers marinated in honey and a blend of spices

Cozze alla Piazza

fresh mussels cooked in a creamy white wine sauce

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Secondi

Filletto di branzino

pan roasted sea bass fillet served with buttered new potatoes, green beans, and beurre blanc sauce

Controfiletto alla griglia (supplement £2.50)

6oz grilled sirloin steak served with cherry tomatoes and chunky chips

Pollo saltimbocca

chicken escallops topped with prosciutto crudo served with roasted potatoes, tenderstem broccoli, sautéed mushrooms and marsala sauce

Medaglioni di Maiale

pork fillet served with crushed potatoes, sautéed spinach, white wine and shallots sauce

Rigatoni arrabbiata

tube-shaped pasta tossed in a garlic and chili-infused tomato sauce topped with rocket salad Add pepperoni for a rich, meaty flavour.

Lasagne al forno

layers of pasta with Bolognese sauce, baked with béchamel, mozzarella and Grana Padano

Gnocchi alla Fiorentina

potato dumplings in a creamy spinach and garlic sauce, topped with toasted goats cheese crumbs

Pizza formaggio di capra

tomato & mozzarella-based pizza, goat cheese, pesto, cherry tomatoes and rocket salad

Pizza al tonno

tomato & mozzarella-based pizza with tuna flakes, spring onion and black olives

Pepperoni pizza

tomato and mozzarella pizza topped with sliced spicy pepperoni



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Dolci

Tiramisu

iconic Italian trifle – homemade, decadent, delicious

Limoncello panna cotta

homemade cream & limoncello liqueur
pudding

Crostata al limone

a buttery shortcrust pastry filled with
velvety lemon curd

Gelato della Piazza

Three scoops of Italian ice cream, berry salad,
crushed meringue

Our menu descriptions do not mention all ingredients
so please ask your server before ordering.

We cannot guarantee any of our dishes are 100%
free from allergens. All items are subject to availability