

A la carte Menu

Aperitivo

Italian Nibbles

Bruschetta Pomodoro (V) £6.95

Toasted homemade bread topped with fresh tomatoes, fragrant garlic and basil

Pane Fatto in Casa (V) £5.95

Freshly baked bread accompanied by butter and extra virgin olive oil infused with balsamic vinegar.

Olive Marinate (V) £5.95

Green and black olives marinated in a blend of herbs and spices accompanied by a slice of freshly baked bread

Antipasti

Starters

Antipasto della Casa £12.45

Selection of Italian cured meats and cheeses, served with golden crostini and marinated olives.

Sharing portion £19.95.

Fritto Misto £11.99

Crispy king prawns, calamari, sea bass and salmon bites. Served with parsley and garlic-infused mayonnaise

Calamari Fritti £9.99

Lightly floured fried squid rings served with tartar sauce and salad

Cozze alla Piazza £10.99

Fresh mussels cooked in your choice of sauce: creamy garlic, tomato or white wine & capers

Gamberoni Bianco £10.99

King prawns sautéed with lemon grass, samphire, ginger, garlic and grass in a white wine reduction. Served with slices of garlic bread

Arrotolato di Salmone £10.99

Smoked salmon rolled with mascarpone and prawns. Served with fresh avocado and Sardinian parchment bread

Polpette all' Arrabbiata £9.95

Homemade meatballs baked in a spicy arrabbiata sauce topped with Grana Padano shavings. Served with garlic bread

Burrata e Pera £10.99

Creamy burrata cheese on a slice of red wine candied pears, topped with prosciutto crudo and drizzled with balsamic dressing

Funghi all'Aglio Tartufo (V) £8.95

Pan sautéed mushrooms with truffle paste. Accompanied by a slice of toast and a quenelle of soft cheese

Pane all' Aglio (V) £7.99

Perfect for sharing: garlic pizza bread, plain or with tomato. (Add mozzarella for £2)



Pasta e Risotto

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| Ravioli Aragosta | £21.25 |
| Lobster ravioli tossed with king prawns in a delicate saffron sauce, finished with samphire | |
| Linguine ai Frutti di Mare | £19.95 |
| Linguine tossed with calamari, mussels, king prawns and clams in a light Napoli sauce with a hint of white wine | |
| Tagliatelle Pollo e Tartufo | £18.25 |
| Pasta ribbons tossed with sautéed diced chicken breast, mushrooms in a creamy white wine and tartufo sauce | |
| Casarecce al Salmone Rosa | £18.95 |
| Twisted pasta tossed with smoked salmon and prawns in a delicate tomato and cream sauce | |
| Casarecce Siciliana | £18.95 |
| Twisted pasta tossed with chicken, pancetta, aubergine in rich garlic, chilli and tomato sauce | |
| Spaghetti Carbonara | £16.45 |
| Tossed in a velvety egg yolks, pecorino and pancetta sauce, sprinkled with crispy guanciale | |
| Lasagne al Forno | £16.95 |
| Oven baked pasta with slow cooked Bolognese sauce, béchamel, mozzarella & Grana Padano; served with slices of garlic pizza bread | |
| Risotto allo Scoglio | £19.95 |
| Arborio rice tossed with calamari, king prawns, mussels and clams in a delicate white wine reduction | |
| Risotto Pollo | £18.45 |
| Arborio rice tossed with sautéed chicken and pancetta with a creamy truffle, mushrooms and white wine and sauce | |
| Risotto Zafferano (V) | £16.95 |
| Arborio rice with peas and sautéed courgette in a delicate saffron sauce, topped with charred asparagus | |
| Rigatoni Giardiniera (V) | £16.45 |
| Rigatoni pasta in a slow-cooked Mediterranean vegetable ragù, topped with fresh rocket drizzled with balsamic | |



Pizza

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| Toscana | £17.95 |
| Rich tomato and mozzarella base topped with pancetta, chicken, salami, porchetta and red onions | |
| Bianca | £16.25 |
| A creamy white base of Mascarpone, fennel sausage, sautéed mushroom, Pecorino Romano and spring onion | |
| Formaggio di Capra (v) | £16.45 |
| Tomato and mozzarella base with goats' cheese, roasted pine nuts, grilled red peppers, pesto and fresh rocket | |
| Margherita (v) | £14.25 |
| Rich tomato and mozzarella base topped with fresh basil and drizzle of basil-infused extra virgin olive oil | |
| Pepperoni | £15.95 |
| Rich tomato and mozzarella base topped with slices of spicy pepperoni | |
| Capricciosa | £16.95 |
| Tomato and mozzarella base with artichokes, ham, olives, pepperoni, mushrooms and onion | |
| Porchetta e Funghi | £16.25 |
| Tomato and mozzarella base with porchetta ham and mushrooms | |
| Tonno e Gamberetti | £16.45 |
| Tomato and mozzarella base with tuna flakes, king prawns and fresh rocket | |
| Gorgonzola e Pera (v) | £15.95 |
| Arborio rice tossed with sautéed chicken and pancetta with a creamy truffle, mushrooms and white wine and sauce | |
| Calzone Diavola | £18.25 |
| Folded pizza stuffed with mozzarella, tomato, salami, pepperoni, Calabrian 'Nduja and chicken, served with a side of Napoli sauce | |
| Calzone Verdure (v) | £16.95 |
| Folded pizza with Mediterranean vegetables ragù and mozzarella, served with balsamic fresh rocket | |
| Calabrese | £17.95 |
| Tomato and mozzarella base, Calabrian 'Nduja, spicy pepperoni, Milano salami, creamy mascarpone, Grana Padano and fresh rocket | |



Carne e pesce

MEAT AND FISH

Grigliata di Carne

£28.25

A selection of grilled rib-eye steak, lamb cutlet, chicken breast and pork fillet. Finished in a peperoncini and white wine sauce, served with rosemary potatoes and tenderstem broccoli.

Filetto all'Antica

£32.45

10oz matured fillet steak served with dauphinoise potatoes, asparagus and grilled Mediterranean vegetables. Complemented by a rich rosemary and red wine jus.

Branzino Arrosto

£24.95

Pan-roasted sea bass fillet, accompanied by king prawns and mussels, samphire. Served with crushed potatoes and a fragrant saffron sauce.

Costolette di Agnello

£27.25

Lamb cutlets, served with dauphinoise potatoes, grilled Mediterranean vegetables and asparagus. Complemented by a rich rosemary and red wine jus

Salmone alla Griglia

£25.25

Grilled salmon fillet served over a pea, courgette and saffron risotto, Complemented by grilled asparagus.

Costata di Manzo

£28.25

10oz matured rib-eye steak, grilled to your preference. Served with peppercorn sauce, skin-on fries, sautéed mushrooms and a mixed salad.

Pollo Imbottito

£18.95

Chicken breast stuffed with mozzarella, ham and asparagus. Served with crushed potatoes, sautéed spinach and a creamy white wine sauce.

Pollo ai Funghi Porcini

£18.95

Chicken supreme with green beans, dauphinoise potatoes and a creamy porcini mushrooms and white wine sauce.

Grigliata di Pesce

£28.25

A signature platter of grilled sea bass, salmon, king prawns and tender squid. Served with roasted new potatoes, samphire and green beans. Complemented by a citrus and mussels butter emulsion.



Ala carte Menu

Insalata & Side Orders

Insalata di Tonno e Cannellini

£15.95

tuna, creamy white bean and tangy spring onions salad served in crisp lettuce cups drizzled with fresh parsley, lemon and extra virgin olive dressing

Briciole di formaggio (V)

£15.95

Mixed salad with walnuts and red onion marmalade, topped with grilled goats cheese crumbs and balsamic croutons

Insalata di Caesar

£16.95

chargrilled chicken breast, baby gems, boiled egg, balsamic croutons Caesar dressing and Grana Padano cheese

Side Orders £5.25

Insalata di Pomodoro

Fresh tomato, red onion, and basil salad drizzled with extra virgin olive oil

Mozzarella Tricolore

Mozzarella cheese served with tomato, finished with fresh basil and balsamic glaze

Broccoli Tenderstem

Zucchine Fritte

Crisp, lightly battered fried courgette batons

Insalata Mista

Seasonal mixed leaf salad with a light house dressing

Insalata di Rucola

Fresh peppery rocket salad topped with shavings of Grana Padano and balsamic vinegar

Pane all'Aglio

Slices of pizza bread brushed with garlic-infused extra virgin olive oil

Spinaci al Burro

Fresh baby spinach leaves wilted with butter

Patatine Fritte

Skin-on fries seasoned with sea salt

Patate al Rosmarino

New potatoes, oven-roasted with fresh rosemary

Patate Schiacciate

Crushed new potatoes drizzled with extra virgin olive oil