

NIBBLES

MARINATED MIXED OLIVES (Ve/V)* - 4,95

SELECTION OF GREEN AND BLACK OLIVES IN OIL AND VINEGAR, SEASONED WITH HERBS

CAZZILLI (V) - 5,95

TYPICAL SOFT SICILIAN POTATO CROQUETTES, FRIED AND AROMATIZED WITH HERBS AND CHEESE

MINI MOZZARELLA

IN CARROZZA - 6,95

GOOEY MOZZARELLA AND COTTO HAM BETWEEN TWO SLICES OF BREAD, COATED AND DEEP FRIED

ZEPPOLINE (Ve/V) - 4,95

NEAPOLITAN SIMPLICITY AT ITS BEST: FRAGRANT, CRUNCHY, DEEP FRIED DOUGH SEASONED TO PERFECTION!

ARANCINI - 5,95

TASTY AND CHEESY RICE BALLS IN DIFFERENT FLAVORS:
BOLOGNESE RAGÙ / MUSHROOMS (V) /
NORMA (AUBERGINE, TOMATO) (V) / SPINACH (V)

SCAMPI TAILS* - 9,95

CRISPY, LIGHTLY COATED, DEEP FRIED SCAMPI TAILS, SERVED WITH GARLIC MAYO

*** - GLUTEN FREE** OPTION AVAILABLE, COELIAC-FRIENDLY

We are proud to offer a contamination-free environment and experienced staff to guarantee complete peace of mind to all our coeliac or gluten-intolerant guests: enjoy!

STARTERS

CACIO & PEPE FRIES* (V) - 6,95

CRISPY SKIN-ON FRIES AROMATIZED WITH GRANA PADANO CHEESE AND CRACKED PEPPER

GARLIC PIZZA BREAD* (Ve/V) - 7,95

RUSTIC STONE-BAKED PIZZA BREAD, SEASONED WITH GARLIC AND HERBS
Make it cheesy: add mozzarella and Parmesan! (+£2.50)

BRUSCHETTA* (Ve/V) - 7,95

TOASTED BREAD WITH FRESH TOMATOES IN AN AROMATIC OREGANO FLAVORED OIL

AMALFI SALAD* - 12,95

ITALIAN MIXED LEAVES, CHERRY TOMATO, BUFFALO MOZZARELLA,
AND DELICIOUS PARMA HAM SLICES, TOPPED WITH PARMESAN SHAVINGS
AND MODENA BALSAMIC GLAZE; SERVED WITH TOASTED BREAD

CHEESE SELECTION (V) * - 12,95

SELECTION OF ITALIAN CHEESES SERVED WITH HONEY, JAM, AND CRACKER BISCUITS

MEAT SELECTION* - 12,95

SELECTION OF ITALIAN CURED MEAT CUTS SERVED WITH CRUNCHY GRISSINI AND MIXED OLIVES

Please make us aware of any allergy, as we are trained and happy to cater for it

PASTA DISHES

ALL OUR PASTA DISHES (EXCEPT SEAFOOD ONES)
ARE SERVED WITH PARMIGIANO REGGIANO SHAVES

SPAGHETTI ALLA CARBONARA* - 13,45

EGG, ITALIAN GUANCIALE (aromatic pork cheek cubes), ROMAN PECORINO CHEESE

PENNE ALLA CONTADINA (V/Ve)* - 13,45

PENNE PASTA IN SAN MARZANO TOMATO SAUCE WITH AUBERGINES, COURGETTES,
YELLOW PEPPERS, CHERRY TOMATOES, AND BASIL

TAGLIATELLE IN SPICY BOLOGNESE* - 14,95

A CLASSIC WITH A TWIST! - TRADITIONAL BOLOGNESE SAUCE WITH
SPICY 'NDUJA SAUSAGE FROM CALABRIA

GNOCCHI AI QUATTRO FORMAGGI (V) - 14,95

ITALIAN POTATO DUMPLINGS IN A RICH SAUCE WITH GORGONZOLA DOLCE DOP,
PECORINO ROMANO, PARMIGIANO REGGIANO, AND SMOKED SCAMORZA;
TOPPED WITH WALNUTS AND PARMESAN FLAKES

HOMEMADE BEEF LASAGNA* - 15,95

ITALIAN RAGÙ WITH MINCED BEEF IN A TOMATO SAUCE WITH BECHAMEL,
ITALIAN MOZZARELLA, AND PARMESAN CHEESE

TORTELLINI ALLA NORCINA* - 15,95

MEAT-FILLED TORTELLINI IN A DELICIOUS CREAMY MIX OF
SAUSAGE, MUSHROOM, AND TRUFFLE

TAGLIATELLE SALSICCIA E FRIARIELLI* - 15,95

VELVETY FRIARIELLI (broccoli raves) CREAM AND FENNEL SAUSAGE
TOPPED WITH PARMESAN SHAVES AND CRISPY ONION

SPAGHETTI SICILIA - 15,95

SPAGHETTI PASTA IN A SICILIAN PISTACHIO PESTO WITH LEMON,
PRAWNS, AND PISTACHIO CRUMBS

LINGUINE ALLE VONGOLE* - 15,95

WHITE CLAMS WITH CHERRY TOMATOES, PARSLEY, AND A HINT OF GARLIC;
A CHILI FLAKES PINCH TO SPICE IT UP

* - GLUTEN FREE OPTION AVAILABLE WITH PENNE PASTA

A discretionary 10% service charge is added to the bill and shared between all the staff members

MAINS

AUBERGINE PARMIGIANA (V)* - 17,95

LAYERS OF FRIED AUBERGINE SLICES, MOZZARELLA, AND TOMATO SAUCE;
SERVED WITH PARMESAN, MIXED LEAVES, AND BREAD

COTOLETTA ALLA MILANESE - 19,95

BUTTERFLY CHICKEN COATED IN BREADCRUMBS AND DEEP FRIED;
SERVED WITH CACIO & PEPE FRIES AND SIDE SALAD

PORK BELLY* - 24,90

SLOW-COOKED SEASONED PORK BELLY TOPPED WITH PEPPER SAUCE;
SERVED WITH MEDITERRANEAN VEGETABLES AND
ROSEMARY & GARLIC CRUSHED POTATOES

GRILLED LAMB CHOPS* - 24,90

SEASONED LAMB CHOPS SERVED WITH THIN SKIN-ON FRIES AND SIDE SALAD

GINGER & DILL SALMON FILLET* - 24,90

TENDER SALMON FILLET MARINATED IN A GINGER & DILL INFUSION;
SERVED WITH MEDITERRANEAN VEGETABLES AND
ROSEMARY & GARLIC CRUSHED POTATOES

8oz SIRLOIN TAGLIATA* - 24,90

SIRLOIN STEAK SERVED IN TAGLIATA STYLE WITH THIN SKIN-ON FRIES AND
A ROCKET AND CHERRY TOMATO SALAD; TOPPED WITH PARMIGIANO
REGGIANO SHAVES AND MODENA BALSAMIC GLAZE

SIDES

SIDE SALAD (Ve/V)* - 4,45

MIXED LEAVES, CHERRY TOMATOES, AND CUCUMBER; SERVED WITH BALSAMIC DRESSING

FRIES (Ve/V)* - 4,95

CRUNCHY AND THIN DEEP FRIED SKIN-ON FRIES

CRUSHED ROSEMARY POTATOES (Ve/V)* - 5,45

ROASTED POTATOES SEASONED WITH ROSEMARY, GARLIC, AND ITALIAN HERBS,
CRUSHED, RESHAPED, AND SERVED WITH GARLIC OIL

BREAD & OIL (Ve/V)* - 5,95

WARM SOURDOUGH BREAD SERVED WITH ITALIAN EVO OIL AND BALSAMIC VINEGAR

BATTERED VEGETABLES (Ve/V) - 5,95

MIX OF ITALIAN VEGETABLES IN A LIGHT COATING, DEEP FRIED

GRILLED MEDITERRANEAN VEGETABLES (Ve/V)* - 5,95

ITALIAN CLASSIC: SLICES OF COURGETTES, PEPPERS, AND AUBERGINES IN OIL, AROMATIZED WITH PARSLEY

All our ingredients are 100% Italian, and all fresh produce is carefully sourced and handled in-house

PIZZA

MARGHERITA* (RED)(Ve/V) - £9,50

TOMATO SAUCE, BASIL, EVO OIL, CHOICE OF:
FIORDILATTE / BUFALA /
SCAMORZA / BURRATA

NAPOLI (RED) - £12,95

TOMATO SAUCE, FIORDILATTE, BLACK OLIVES,
ANCHOVIES, CAPERS, OREGANO

CALZONE CLASSICO (RED) - £13,95

TOMATO SAUCE, FIORDILATTE,
ITALIAN HAM, BASIL

REGINA MARGHERITA*

(RED)(V) - £13,95

TOMATO SAUCE, FIORDILATTE, CHERRY TOMATOES,
GREEN BASIL PESTO, BASIL, EVO OIL

'NDUJA E FUNGHI* (RED) - £13,95

TOMATO SAUCE, FIORDILATTE, MUSHROOMS,
CALABRESE 'NDUJA SAUSAGE, BASIL, EVO OIL

CAPRICCIOSA (RED) - £14,95

TOMATO SAUCE, FIORDILATTE, COTTO HAM,
ARTICHOKES, MUSHROOMS, BLACK OLIVES

PEPPERONI DIAVOLA (RED) - £14,95

TOMATO SAUCE, FIORDILATTE, PEPPERONI,
ROQUITO PEARLS, ROCKET, CHILLI FLAKES, EVO OIL

PANCETTA E PATATE (RED) - £14,95

TOMATO SAUCE, FIORDILATTE, ITALIAN PANCETTA,
AND ROSEMARY-SEASONED POTATO CRUSH

CALZONE PICCANTE (RED) - £14,95

TOMATO SAUCE, FIORDILATTE, BASIL,
'NDUJA, PEPPERONI, ROQUITO PEARLS

PRIMAVERA* (RED)(V) - £14,95

TOMATO SAUCE, FIORDILATTE, COURGETTES,
AUBERGINES, YELLOW PEPPER,
CHERRY TOMATOES, EVO OIL

QUATTRO SALAMI* (RED) - £14,95

MARGHERITA WITH SALAME NAPOLI, PEPPERONI
CALABRIA, SPIANATA PICCANTE,
AND SALAME MILANO

SORRENTO* (RED) (V) - £14,95

MARGHERITA WITH AUBERGINE PARMIGIANA

FURIOSA (RED) - £15,95

TOMATO SAUCE, FIORDILATTE, MASCARPONE,
PEPPERONI, ROQUITO PEARLS, CHILI FLAKES,
CALABRESE 'NDUJA SAUSAGE

CURIOSONA (RED) - £14,95

TOMATO SAUCE, FIORDILATTE, GORGONZOLA DOLCE
DOP, FRIED AUBERGINES, CALABRESE 'NDUJA,
BASIL, EVO OIL

SALSICCIA E FRIARIELLI*

(WHITE) - £14,95

FIORDILATTE, ITALIAN SAUSAGE, CHILLI FLAKES,
FRIARIELLI (BROCCOLI RABES), EVO OIL

AMERICANA (WHITE) - £14,95

FIORDILATTE, FRANKFURTER SLICES,
CRISPY FRIES

QUATTRO FORMAGGI

(WHITE) (V) - £14,95

MOZZARELLA, SMOKED SCAMORZA,
GRANA PADANO, GORGONZOLA DOLCE DOP,
EVO OIL, WALNUTS

PECCATI DI GOLA (WHITE) - £14,95

FIORDILATTE, PORK SAUSAGE, FRIED AUBERGINE
CUBES, CHERRY TOMATOES, PARMIGIANO REGGIANO
SHAVES, BASIL, EVO OIL

ITALIANA* (WHITE) - £15,95

FIORDILATTE, CHERRY TOMATOES, PARMA HAM,
ROCKET, GRANA PADANO FLAKES, EVO OIL

MORTAZZA (WHITE) - £15,95

FIORDILATTE, GORGONZOLA DOLCE DOP,
MORTADELLA, PISTACHIO CRUMBLE

BOSCAIOLA* (WHITE) - £15,95

FIORDILATTE, ITALIAN HAM, SAUSAGE,
MUSHROOMS, TRUFFLE OIL

THE GOAT (WHITE)(V) - £15,95

GOAT CHEESE, FIORDILATTE, CARAMELISED ONION
CHUTNEY, BASIL, EVO OIL

TIROLESE* (WHITE) - £15,95

FIORDILATTE, SMOKED SCAMORZA,
MUSHROOMS, TRUFFLE, SPECK

WHAT A PORCHETTA (WHITE) - £15,95

FIORDILATTE, PORCHETTA DI ARICCIA,
ROSEMARY-SEASONED POTATO CRUSH, BUFALA

BURRATINA ON THE PORK

(WHITE) - £16,95

FIORDILATTE, ITALIAN PANCETTA,
CHERRY TOMATO, MUSHROOMS,
BURRATA, ROCKET

VEGAN / DAIRY FREE / GLUTEN FREE
AVAILABLE! +£2

| THIN OR THICK CRUST? | ADD BUFALA/BURRATA: +£4