



Our dishes are prepared in two separate kitchens.
We'll do our best to serve orders from the kitchen and pizzeria at the same time.

ITALIAN CLASSICS £15

Vitello tonnato: roasted veal, thinly sliced and covered with tuna sauce **GF**

Calamari fritti: delivered fresh daily from Cornwall, served with lemon mayo

Spaghetti with tomato sauce **V** / **Spaghetti arrabbiata:** spicy tomato sauce **V**

Pizza margherita: tomato sauce, mozzarella, Parmesan, basil

STARTERS £10

3 Maldon Rock Oysters **GF**

Zucchini fritti: julienne style **VG**

Baked scamorza cheese with toasted bread **V**

Bresaola 'Angus': gourmet cured beef from Valtellina **GF**

Buffalo mozzarella with cherry tomatoes and pesto **V GF**

Tuna tartare (Atlantic Ocean) with avocado and lime gel **GF**

Arancini: 5 Sicilian rice balls filled with Bolognese sauce, served with cheese fonduta

Bruschetta with fresh tomato **VG** **Bruschetta** with fresh tomato and Parma Ham (Maletti DOP)

Burrata from Andria (Puglia): mozzarella shell filled with strips of mozzarella soaked in cream **V**

Prosciutto crudo di Parma (Maletti DOP) Freshly prepared with our Berkel slicer. Stunning.

PASTA £20

Trombette Norma: a Sicilian recipe with tender aubergine and ricotta **V**

Trofie al pesto: basil, pine nuts, Parmesan and pecorino. Fresh, light, and vibrant **V**

Tagliatelle Bolognese: a celebration of homemade cuisine, a true 'bowl of happiness'

Tonnarelli Carbonara: rich, velvety egg sauce, harmonized with savoury guanciale

Bucatini Amatriciana: Crispy guanciale, tomato sauce and Pecorino Romano

Lasagna al ragù: baked pasta sheets filled with bolognese sauce.

MEAT & FISH £20

Chicken Milanese served with lamb's lettuce, Parmesan

Sirloin steak tagliata 200gr, thinly sliced and seared rare with rocket salad **GF** Steak 400gr = £40

Sea bream with broccoli and puttanesca sauce: tomatoes, anchovies, capers and olives **GF**

Tuna steak seared rare with Sicilian caponata (pepper, courgette, aubergine, caper, onion)