



## CICCHETTI

Nocellara Olives/ 4.5 V VG GF  
Truffle & Pecorino Nuts/ 4.5 V GF  
Spring Truffle & Parmesan Baby Arancini/ 9  
Oysters, Lemon & Olive Oil/ 4 pieces/ 12.5 GF  
Pane Pugliese, Nocellara Olives & Balsamic Oil/ 6 V VG AGF  
Bruschetta, Datterino Tomatoes, Garlic & Basil/ 8.5 V VG  
AGF

## APERITIVO

Laurent Perrier Cuvée Rose 175ml/ 16.5  
Laurent Perrier Cuvée Brut 175ml/ 15  
Bottega Gold Prosecco 175ml/ 11  
Bottega Pink Prosecco 175ml/ 11  
Dirty Martini/ 9.5  
Negroni/ 9.5  
Negroni Sbagliato/ 9.5

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## ANTIPASTI

Calamari Fritti, Wild Garlic Aioli/ 13 AGF  
Grilled Tiger Prawns, Chilli, Lemon & Garlic Dressing/ 13 GF  
Burrata Pugliese, Tomato Carpaccio & Basil Pesto/ 11 V GF  
Fried Zucchini Flowers, Ricotta & Chilli Oil/ 12 V AGF  
Beef Fillet Carpaccio, Rucola, Fried Capers, Parmesan & Lemon Oil/ 13 GF

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## PASTA

Pappardelle Pasta & Beef Blade Ragù/ 19  
White Crab Linguine, Chilli & Lemon Butter/ 21  
Linguine Carbonara, Pancetta, Egg Yolk, Cream & Parmesan/ 17  
Wild Garlic, Chilli, Burrata, Pea & Asparagus Risotto / 23 V  
Shellfish Paccheri, Mussels, Prawns, Crab, Garlic, Chilli & Lobster Sauce/ 28  
Pappardelle Pasta, Wild Mushrooms, Garlic Cream & Truffle Sauce/ 24 V  
Gnocchi, Mushroom Sauce, Wild Mushrooms, Walnuts & Tarragon/ 18.5 VG V  
(ALL PASTA IS FRESHLY HANDMADE/ GLUTEN FREE PASTA ALSO AVAILABLE)

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## MEAT & FISH

Beef Rib Eye Steak/ (8oz) 29/ (10oz) 36 GF  
Beef Fillet Steak/ (8oz) 32/ (10oz) 40 GF  
Served With Fries & A Choice of Peppercorn Sauce/ Garlic Herb Butter or Blue Cheese  
Corn Fed Chicken Saltimbocca, Prosciutto, Sage, Roasted Chicken Sauce, Charred Asparagus &  
Roasted Jersey Royals/ 25 GF  
Mussels, Garlic, White Wine & Cream Sauce/ 500g 12 / 1kg 24  
Served With Charred Bread & Fries  
Whole Sea Bass Chargrilled, Jersey Royals, Heirloom Tomato & Fennel Salad/28 GF  
Served With a Choice of Nduja Butter or Garlic & Herb Butter

## BAMBINO MENU

Pasta & Tomato Sauce/ 6.5

Pasta Bolognese/ 8

Pasta Carbonara/ 8

Breaded Chicken Breast Pieces & Fries/ 8.5

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## SIDES

Skin On Fries/ 4.5

Jersey Royals, Nduja & Parmesan/ 6.5

Charred Asparagus, Lemon Oil & Almonds/ 8.5

Heirloom Tomatoes, Avocado, Basil, Olive Oil & Sea Salt/ 8.5

Rocket, Balsamic Oil & Parmesan/ 6.5

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## DOLCE

Sticky Toffee Pudding, Toffee Sauce & Vanilla Gelato/ 7.5

Affogato, Vanilla Gelato, Espresso & Caramel Sauce/ 7.5

Warm, Double Chocolate Brownie & Salted Caramel Gelato/ 7.5

Tiramisu, Vanilla & Mascarpone Cream & Amaretto Flavoured Coffee/ 7.5

Torta Della Nonna, Shortcrust Pastry, Lemon Patisserie Cream & Pinenuts/ 7.5

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## SORBETS & GELATO

(Sorbet 2.8 per scoop/ Gelato 2.5 per scoop)

Mango Sorbet/ Raspberry Sorbet/ Lemon Sorbet

Salted Caramel/Swiss Chocolate/ Vanilla/ Vegan Vanilla

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## AFTER DINNER

Espresso Martini 9.5/ Vecchia Romagna 4.5

Limoncello 4.8/ Grappa Di Primitivo 4.8/Frangelico 4.8/

Averna 4.8/ Baileys 5/ Port 5

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## HOT DRINKS

(All coffees can be made decaffeinated)

Espresso 2.95, Double Espresso 3.5, Macchiato 3.5, Americano 3.5,

Cappuccino 3.5, Flat White 3.5, Latte 3.5, Vanilla Latte 4, Caramel Latte 4,

Selection of Teas 2.8, Liquor Floater 6.5, Mocha 4, Hot Chocolate 3.5

GF Gluten Free AGF Available Gluten Free DF Dairy Free VG Vegan V Vegetarian

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Food allergies and intolerances; Before you order your food and drink speak to a member of our team.

A discretionary service charge of 12.5% will be added to the bill.