



## CICCHETTI

Nocellara Olives/ 4.5 V VG GF

Lasagne Fritters & Parmesan Sauce/ 6.5

Bruschetta, Datterino Tomatoes, Garlic & Basil/ 6.5 V VG AGF

Pane Pugliese, Nocellara Olives & Balsamic Oil/ 6 V VG AGF

## COCKTAILS

All Classic Cocktails Available

**Jungle Bird/ 9.5**

Kraken, Campari, Lime Juice & Pineapple Juice

**French 75/ 9.5**

Gin, Prosecco & Lemon Juice

**Italian Greyhound/ 9.5**

Vodka, Campari, Grapefruit Juice & Rosemary

**Aperol Sour/ 9.5**

Aperol, Gin, Lemon Juice, Egg Whites & Angostura Bitter

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## STARTERS

Calamari, Saffron Sauce, Rocket & Lemon/ 11.5 AGF

Gamberoni, Chilli, Garlic, Lemon Butter & Sourdough Bread/ 13 AGF

Polpette, Arrabbiata Sauce, Parmesan & Charred Sourdough/ 11.5

Arancino, Mushroom Cream, Parmesan & Saffron Sauce/ 9 V

Funghi Tartufo, Pan Roasted Chestnut Mushrooms, Garlic Cream, Sourdough & Grated Fresh Truffle/ 11.5 V

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## PASTA

Mafaldine Al Tartufo, Mafaldine Pasta, Parmesan Cream & Fresh Black Tuscan Truffle/ 21 V

Linguine Con Aragosta, Linguine Pasta, Lobster Bisque & Chilli/ 21 ½ Lobster, 42 Whole Lobster

Risotto Verde, Pea & Asparagus Risotto, Burrata & Chilli/ 23 V

Pappardelle á Ragu, Slow Cooked Beef Blade, Rich Tomato & Basil Sauce/ 19

Carbonara, Linguine Pasta, Crispy Pancetta, Egg Yolk & Parmesan (no cream)/ 18 (+ Fresh Truffle 6.5)

Ravioli Di Aragosta, Lemon Cream & Sweet Chilli Oil/ 19

Gnocchi, Baked Gnocchi, Beef Blade Ragu & Mozzarella/ 19

Paccheri, Mussels, Prawns, Crab, Chilli & Lobster Sauce/ 28

Linguine Al Granchio, Devon Crab, Chilli & Lemon Butter/ 21

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## MEAT & FISH

Beef Rib Eye Steak 10oz, Served With Fries & A Choice Of Garlic & Herb Butter Or Peppercorn Sauce/ 28 GF

Beef Fillet Steak 8oz, Served With Fries & A Choice Of Garlic & Herb Butter Or Peppercorn Sauce/ 32 GF

Veal Osso Buco, Slow Braised Veal Shank & Risotto Milanese/ 21

Pollo Milanese, Tomato & Basil Linguine & Herb Butter/ 19

Whole Lobster, Grilled Lobster, Garlic Butter, Fries & Mixed Salad/ 42 GF

Mussels, Garlic, White Wine & Cream Sauce. Served With Charred Bread & Fries/ 500g 13 / 1kg 26 AGF

## **BAMBINO MENU**

Linguine Pomodoro/ 6.5 V

Linguine Bolognese/ 8

Linguine Carbonara/ 8

Breaded Chicken Breast Pieces & Fries/ 8.5

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## **SIDES**

Skin On Fries/ 4.5

Charred Asparagus, Lemon Oil & Almonds/ 7

Rocket & Parmesan Salad, Balsamic Dressing & Olive Oil/ 6

Parmesan, Parmesan Sauce & Fresh Truffle Fries/ 9

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## **DID YOU KNOW WE ALSO OFFER**

### **LOBSTER NIGHT EVERY THURSDAY**

Fish Starter, Whole Lobster & a Glass on Us for Just 35.0

(FULL MENU & DETAILS AVAILABLE ONLINE)

### **BOTTOMLESS BRUNCH EVERY SATURDAY, BOOKINGS BETWEEN 12:00-17:00**

2 Course Meal, 90 Minutes Bottomless Drinking Starting From 28.0

(FULL MENU & DETAILS AVAILABLE ONLINE)

### **BREAKFAST EVERY SATURDAY & SUNDAY 09:00-12:00**

### **SUNDAY ROASTS**

Every Sunday From 12:00-15:00 A Selection Of Meats & All the Trimmings Including Vegetarian  
Roast Options

(FULL MENU & DETAILS AVAILABLE ONLINE)

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