

STARTERS

GAMBETTO DI MAIALE PRESSATO G	£10.00
Slow cooked Ham Hock served with apple pure & endive salad, finished with smoked ricotta & pork crackling	
BURRATA PUGLIESE V	£10.00
Creamy mozzarella from Puglia accompanied with heritage tomatoes salad, basil, chilli, red onion and croutons	
COSCETTA DI POLLO CON PESCHE E GORGONZOLA	£9.00
Chicken leg filled with prunes and vegetables, filled with a sautee of peach and grain mustard finished with Gorgonzola sauce	
TRIGLIA FRITTA L	£10.00
Deep fried Red mullet served with caramelized and sour onions, black venus rice and vegetables finished with balsamic vinegar	
SGOMBRO IN CARPIONE G	£9.00
Fresh fillet of mackerel poached in brine served with a sautee of cherry tomatoes, herbs and rice chips	
MORZELLO FREDDO DELLA NONNA V L	£8.00
Traditional Tomato summer soup served cold with olives, capers, chilli, origano, basil and extra virgin olive oil, accompanied with croutons	
CANNOLO DI MELANZANA V	£8.00
Deep fried rolled violet aubergine filled with semola anellini pasta, sicilian flavors and pesto finished with red onion mousse	

PASTA

MEZZE MANICHE AL RAGU DI MAIALE	£9.00 / 15.00
Slow cooked pork ragu in a calabrian traditional style, finished with pecorino cheese	
PENNONI RIGATI ALLA NORMA V	£8.00 / 14.00
Pennoni pasta served with sauté of tomato and fried aubergine, finished with smoked ricotta and fresh basil	
PAPPADELLE ALLA GENOVESE DI SPADA L	£9.00 / 15.00
Rich egg pappardelle pasta with fresh swordfish, braised tropea onions, bay leaves, and white wine finished with fresh mint, basil and a mediterranean touch	
SPAGHETTONE ALLA 'NDUJA L	£8.00 / 13.00
Spaghettone pasta in a "nduja" sauce, infused with garlic and parsley finished with toasted breadcrumbs.	
PASTA MISTA PATATE E COZZE	£8.00 / 14.00
Mix of short cut pasta served with a stew of mussels and potatoes finished with chilli and fresh herbs	
RISOTTO CACIO, PEPE E GUANCIALE ROMANO G	£14.00
Traditional "Carnaroli" risotto with Roman pecorino D.O.P, black pepper and roasted Guanciale (Please allow at least 30 minutes waiting time)	
RAVIOLI DELLO CHEF	£9.00 / 15.00
Chef's choice of handmade fresh ravioli	

CUSTOMER KEY

G Gluten free **V** Vegetarian **N** Contains Nuts **L** Lactose Free
(If you have any allergies please let your waiter know)

MAIN

CONIGLIO IN SFOGLIA	£20.00
Scottish rabbit loin rolled in puff pastry, filled with “capocollo calabrese” & vegetables, served with roasted parsnip, broad beans & Guanciale Romano	
SPALLA DI AGNELLO E PISELLI G	£25.00
Slow cooked Scottish lamb shoulder served with a green pea mousse, chantenay carrots, beetroot and spinach, finished with lamb jus	
STRIPLOIN STEAK G	£55.00
Grill striploin steak, served with a deep rich red wine sauce, spinach and potatoes (For 2 persons – please allow at least 30 minutes)	
PASSERA DI MARE ALLA MUGNAIA	£20.00
Butter roasted plaice with lemon and aromatic herbs served with seafood, cous cous and curly kale	
PESCE DEL GIORNO	POR
Fish of the day served with a selection of vegetables and potatoes or salad (Please ask your waiter)	
PESCE SPADA ALLA GRIGLIA G	£20.00
Grilled fillet of swordfish with confit aubergine and cherry tomatoes	
ZUCCHINA RIPIENA V L	£14.00
Stuffed courgette with almond ricotta and spinach served with cauliflower mousse, potato and onion terrine	
COTOLETTA DI FUNGHI E PATATA DOLCE V	£13.50
Breaded and deep fried kin oyster mushrooms served with a sauté of fresh spinach, roasted sweet potato and garlic mayo	

SIDES AND SALADS

INSALATINA DI POMODORI V G L	£5.00
Calabrian tomatoes salad with red onions, chilli, extra virgin olive oil and basil	
ZUCCHINI FRITTI V	£5.00
Crispy courgette fries	
PATATE ARROSTO V G	£5.00
Diced roasted potatoes and herbs	
INSALATA MISTA V G L	£5.00
Mixed leaf salad with citronette dressing	
VERDURE GRIGLIATE V G L	£5.00
Grilled Mediterranean vegetables	
CESTINO DI PANE DELUXE N	£5.00
Selection of Italian bread, Carasau, Treccia and focaccia	

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DESSERTS

TIRAMISÙ CLASSICO **V**

SUGGESTED WINE: BAROLO CHINATO N.V.

£7.00

50ML £7.00

CREME BRULÉE ALLA CAMOMILLA **G V N**

Camomile Creme brulee served with a white chocolate and lemon ganache, caramelized peach & amaretti

SUGGESTED WINE: PASSITO DI PANTELLERIA

£7.00

50ML £6.00

CASSATA SICILIANA **V N**

Traditional Sicilian sponge filled with a ricotta "Sheep" cheese, chocolate and candied fruits with pistachio marzipan.

SUGGESTED WINE: PEDRO XIMENEZ

£7.00

50ML £4.50

CREMOSO DI BANANA E CIOCCOLATO **V G N**

Banana and chocolate layered mousse served with caramelised banana and honeycomb

SUGGESTED WINE: ALEATICO DI PUGLIA 2013

£7.00

50ML £6.00

CANTUCCI E VIN SANTO **V**

£8.50

GELATI E SORBETTI **V**

Vanilla, Pistachio, Chocolate, and Raspberry

£7.00

SELEZIONE DI FORMAGGI **V**

Selection of regional Italian cheeses with chutney, frozen fruit, celery and biscuit

SUGGESTED WINE: VINTAGE PORT 2000

£10.00

50ML £6.50

COFFEE AND PETIT FOUR **N V**

Selection of homemade biscuits

£4.00

DESSERT WINE FLIGHT

Ask your server for details

25ml x 4 wines: £13.50

50ml x 4 wines: £27.00

"DESSERT COCKTAILS"

MON CHERIE

A rich, indulgent treat. Mozart dark chocolate liqueur, cherry, cranberry and chocolate.

£9.00

SGROPPELLO

Zesty and refreshing. Ketel one vodka, limoncello and cream.

£8.00

ESPRESSO MARTINI

Ketel One Vodka, Illyquore, vanilla syrup and fresh espresso.

£9.00

COFFEE SELECTION (SERVED WITH OUR SELECTION OF PETIT FOURS)

Special selection Italian Aroma Coffee / All our coffees are available as de-cafeinated

ESPRESSO

£4.00

DOUBLE ESPRESSO

£4.00

CAFFÉ MACCHIATO

£4.00

CAPPUCCINO

£4.00

CAFFÉ LATTE

£4.00

AMERICANO

£4.00

CIOCCOLATA CALDA

£4.00

LIQUEUR COFFEE

FROM £7.00

TEA SELECTION (SERVED WITH OUR SELECTION OF PETIT FOURS)

ALL £4.00

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