





Sun 12PM - 6:00PM

CICCHETTI

NOCELLARA OLIVES (VG) Green olives from Sicily [sd. c, g]	£5 168 K/Cal
FOCACCIA (VG) Olive oil, balsamic vinegar [g,m, n, p, ss]	£6 422 K/Cal
CHUNKS OF PARMESAN (V) With truffle honey [m,mu, s,g]	£9 868K/Cal
BRUSCHETTA (VG) Cow tomato, basil [g,p,tr,ss]	£7.50 566K/Cal
ARANCINI BOLOGNESE Deep fried rice croquette, beef ragout, green chilli mayo [c,g,e,m,sd]	£6.50 219K/Cal
SAFFRON ARANCINI Deep fried rice croquette, saffron, green chilli mayo [c,g,e,m,sd]	£6.50 170K/Cal
PARMESAN ARANCINI Deep fried parmesan, globe, green chilli mayo [e,m,sd]	£6.50 235K/Cal

ANTIPASTI

salad [sd]

BURRATA (V) Cime di rapa & Sundried tomatoes [m,sd, g]	£12 369K/Cal
VITELLO TONNATO Slow cooked veal, tuna sauce & chives [c,g,e, f, mu, sd]	£15 219K/Cal
GAMBERONI ALLA GRIGLIA 'On shell grilled jumbo prawns, chilli, garlic & lin [cr,c,sd]	ne £15 240K/Cal
RIBOLLITA SOUP (VG) Stale bread and Parmesan cheese [g,m,c,e se	£11 d] _{680K/Cal}
POLPO Octopus withe chickpeas puree [c,m,sd]	£13
PANISSA SALAD (VG) Chickpeas dumpling, heritage tomatoes, onic	£9.50

balaa [ba]	
CONTORNI E SAL	AD_
Rosemary new potatoes [sd] (VG)	£6 99K/Cal
Zucchine fritte & Aioli Mayo [g,m,s]	(AC) 58
Caponata Siciliana[c,g] (VG)	368K/Cal £7 83K/Cal
Mixed seasonal salad [m] (VG)	£5 15K/Cal
Patate Sabbiose [g sd] (VG)	£8
Broccoli chilli garlic [sd, c] (VG)	£6 296K/Cal
Triple cooked chips [g,sd] (VG)	£6

PASTA, PIZZA E RISO

SPAGHETTI CARBONARA Guanciale, pecorino[g,m,e,sd]	£24 751K/Cal
LINGUINE VONGOLE Clams, bottarga, chilli & garlic[g,f,m] SEAFOOD CAVATELLI Mussels, clams, prawns [g, cr, f, mo, c, sd]	£26 475K/Cal £26 419K/Cal
TAGLIATELLE Porcini mushroom sauce [c,g,e,m,sd]	£22 812K/Cal
SEASONAL RISOTTO (V) Wild & Porcini mushroom, aged parmesan [c,m,sd]	£21 436K/Cal
SEAFOOD RISOTTO Mussels, clams, prawns[c, cr, sd] PIZZA ROSSA	£26 269K/Cal
Mozzarella, parma ham, balsamic [g,m,s, ss, sd]	£17 765K/Cal
PIZZA BIANCA Mozzarella pistachio, mortadella, stracciatella di burrata [g,m, sd] CARNE E PESCE	£17 939K/Cal

CHICKEN MiLANESE Patate sabbiose, roasted potatoes with herbed panko[g,m,sd, e]	£24 890K/Cal
CDILLED PDILL	£32

GRILLED BRILL	£32
Caponata [c,g,f,sd,]	1138K/Cal

-		
VEAL	MILANESE	£39

Patate sabbiose, roasted potatoes with herbed	1472K/Cal
oanko[g,m,sd, e]	,

From the grill

Our steaks are from Taw Meadow 'British Heritage Cattle' matured with Himalayan salt

GRILLED DOVER SOLE!	£44 319K/Cal
SIRLOIN STEAK 10oz	£36 690K/Cal
RIB-EYE STEAK 10oz	£38 825K/Cal

Sauces Each £3 Bearnaise sauce [m,sd,e] 296K/Cal Wild mushroom sauce [m,c,sd,s.mu] 97K/Cal

Green peppercorn sauce

103K/Cal [m,c,sd,s,mu]



Allergens: [p] Peanuts, [tr] Treenuts, [l] Lupin, [m] Milk, [e] Eggs, [f] Fish, [mo] Molluscus, [cr] Crustaceans, [s] Soya, [g] Gluten, [ss] Sesame seeds, [c] Celery, [mu] Mustard, [sd] Sulphur Dioxide Please be aware that all our dishes are prepared in an open environment, therefore may contain allergens



Our Commitment to Sustainability

We are committed to making a positive and sustainable impact by integrating sustainability and social impact practices across our restaurant.

Scan the QR code below to learn more about our initiatives.

