

STARTER - ANTIPASTI

- Bianchetti Fritti**  **10.90**
Fried whitebait, garlic mayonnaise
- Fungo alla crema**   **or GO Vegetarian** **11.90**
Mushrooms, creamy sauce, broccoli, smoked bacon bites, cherry tomatoes, rustic bread
- Polpette classiche**  **11.90**
Homemade meatball tomato sauce parmesan cheese, fresh basil, italian bread
- Caprese**   **Cold dish** **9.90**
Mozzarella, sliced beef tomato, fresh basil
- Carpaccio di Manzo**   **Cold dish** **13.90**
Beef carpaccio, rocket, parmesan shavings, fresh lemon juice
- Cozze fresche**   **12.90**
Fresh Mussels in lemon sauce, or creamy chilly, bread
- Arancina Siciliana tradizionale**   **11.90**
Traditional risotto rice ball, bolognese sauce, parmesan cheese
- Arancina Siciliana alla Norma**   **11.90**
Traditional risotto rice ball, Aubergine tomato sauce, dry ricotta

TO SHARE-DA CONDIVIDERE

Served with bread.** Starters for 2 people

- Bufala di Condividere**  **23.90**
Bufala mozzarella, parma ham, olives, rustic italian bread
- Camembert Al Forno**   **16.90**
Baked Camembert cheese, honey drizzle, rustic italian bread
- Extra Bread 2.50 Gluten-free bread available**

CARNE & PESCE- MEAT & FISH

- Filletto di Branzino al Forno**   **24.90**
Fillet of baked seabass, lemon butter sauce, tender stem broccoli, new potatoes, heritage cherry tomato
- 36 giorni 10z Filetto di Manzo**   **37.90**
36 days aged fillet steak, roasted cherry tomatoes, mushrooms, french fries
- Pollo al Vesuvio**   **24.90**
Chicken, creamy chilli sauce, broccoli, mushrooms, potatoes

Add: Sauce on your steak : peppercorn /garlic butter/porcini /blue cheese 2.90

CONTORNI-SIDE DISHES

- Verdure Grigliate**  **6.90**
Grilled vegetables, aubergine/ zucchini/ peppers/cherry tomato
- Insalata Mista**  **3.90**
Mixed salad
- Patatine Fritte** French fries **4.50**

INFORMATION



** Gluten-free - Senza Glutine -Bread & Pasta available

Some dishes are available to be made vegan/vegetarian. Ask a member of staff for details.

Please be advised that food prepared here may contain the following ingredients: milk, eggs, wheat, soy beans, peanuts, tree nuts, fish and shellfish. If you suffer from a food allergy, please inform a staff member upon placing your order. Every care is taken when preparing orders with specific allergen requirements. However, please be aware cross contamination can occur.

Spicy  Gluten Free  No Gluten free  Fish  Meat  Vegetarian  Vegan 

BREAD & OLIVES - PANE & OLIVE

- Pane all'aglio / garlic bread**  **5.50**
- Pane all'aglio e formaggio/ garlic & cheese** **6.50**
- Olive marinate**  **4.00**
- Bruschetta Tradizionale**  **8.90**

PASTA

- Fettuccine al Ragu**   **19.90**
Pasta ribbons, rich beef mince sauce
- Spaghetti alla Carbonara**   **19.90**
Egg, guanciale, pecorino, parmesan cheese **or GO Vegetarian**
- Pennette al Salmone**   **24.90**
Smoked salmon, light tomato sauce
- Tortelloni al Sugo di Basilico**   **23.90**
Spinach and ricotta tortelloni, basil tomato or creamy sauce
- Penne All' Arrabiata**    **19.90**
Tomato sauce, garlic, chilli, cherry tomato, fresh basil
- Spaghetti con Polpette**   **24.90**
Meat balls spaghetti, tomato sauce, fresh basil
- Busiate alle Norma**    **23.90**
Aubergine, tomato sauce, vegan dry ricotta cheese,
- Busiate allo Scoglio**   **White** **25.90**
Mussels, shrimps, calamari, cherry tomato
- Spaghetti al Nero di Seppia**   **26.90**
Black ink squid, mussels, shrimps, calamari, light tomato sauce
- Ravioli ai Crostaci**   **29.90**
Crab & Lobster ravioli, creamy sauce, cherry tomatoes, broccoli

Add chicken or shrimp or Sausages on your pasta- 4.50

DOLCI - DESSERTS

- Selezione di Gelati**  **9.90**
Choice of: coffee, strawberry, chocolate, vanilla, salted caramel, pistachio, lemon sorbet (3 Scoop)
- Pistacchio Profiteroles**   **9.90**
Creamy ricotta. chocolate sauce & pistachio ice cream
- Torta al Cioccolato**   **9.90**
Homemade Chocolate cake, vanilla ice cream
- Home made Tiramisu**  **9.90**
Mascarpone, savoiardi, espresso, cocoa
- Affogato al caffè**  **9.90**
Vanilla ice cream, espresso
- Torta della Nonna**  **9.90**
Almond & lemon cake, fresh strawberry & vanilla ice cream
- Crema Pasticciera**  **10.90**
Home made creme brulee & fresh strawberry
- Balsamic Fizz**   **12.90**
Balsamic Gin & tonic, Lemon sorbet, fresh strawberry Or Balsamic Vodka tonic, Raspberry sorbet, fresh raspberry