

STARTER - ANTIPASTI

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

TO SHARE-DA CONDIVIDERE

Served with bread.** Starters for 2 people

Bufala di Condividere 	23.90
Bafala mozzarella, parma ham, olives, rustic italian bread	
Camembert Al Forno  	18.90
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 seabass, in a lemon butter sauce, grilled vegetables	
36 giorni 8z Filetto di Manzo  	37.90
36 days aged fillet steak, roasted cherry tomatoes, mushrooms, french fries	
36 giorni 10z Costata di Manzo  	37.90
36 days aged rib eye- 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 	9.90
Grilled vegetables, aubergine/ zucchini/ peppers/cherry tomato	
Insalata Mista 	3.90
Mixed salad	
Patatine Fritte	4.50
French fries	

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 	4.50
Bruschetta Tradizionale 	8.90

PASTA

Fettuccine al Ragù  	19.90
Pasta ribbons, rich beef mince sauce	
Spaghetti alla Carbonara  	19.90
Egg, guanciale, pecorino romano parmesan or GO Vegetarian	
Pennette al Salmone  	24.90
Smoked salmon, light tomato sauce & cream	
Cacio & Pepe  	19.90
Tonnarelli Pecorino Romano cheese, Black Pepper	
Penne All' Arrabiata   	19.90
Tomato sauce, garlic, chilli, cherry tomato, fresh basil	
Spaghetti con Polpette  	22.90
Meat balls spaghetti, tomato sauce, fresh basil	
Busiate alle Norma   	24.90
Aubergine, tomato sauce, vegan dry ricotta cheese,	
Spaghetti al Nero di Seppia & Seafood 	29.90
Black ink squid , mussels, shrimps, calamari 	
Ravioli ai Crostaci  	29.90
Fresh Crab & Lobster ravioli, creamy sauce,	
Tortelloni al Sugo di Basilico  	23.90
Spinach and ricotta tortelloni, basil tomato or creamy sauce	
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  	11.90
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 	11.90
Home made creme brulee & fresh strawberry	
Balsamic Fizz  	12.90
Balsamic Vodka tonic, Raspberry sorbet, fresh raspberry	