

Antipasti

Fritto Misto £16

Lightly floured and fried king prawns and British squid,
served with a dill mayonnaise

Antipasto Misto di Salumi £12.50 *gf available upon request

Antipasto misto of cured meats, stracciatella cheese with truffle,
and homemade rosemary and sea salt focaccia

Bruschetta Pomodori Arrostiti e Carciofi £9.50 *gf available upon request

Bruschetta with roasted tomato, artichoke, mozzarella cheese and topped with anchovies

Burrata con Insalata e Olio al Limone (v) (gf) £9.50

Creamy Puglian burrata with a salad of olives, pinenuts, mixed leaves and spring onion.
Finished with grated tomato and lemon oil

Primi

Tagliatelle Granchio, Limone e Zucchine £24 *gf available upon request

Homemade tagliatelle pasta with south coast white crab meat, butter,
Amalfi lemon, chilli, fresh basil and courgette, finished with crushed pistacchi

Gnocchetti alla Campidanese £19.50 *gf available upon request

Homemade gnocchetti pasta with a classic ragù from Sardinia of fennel seed sausage
meat, tomato and white wine. Finished with grated parmesan cheese

Tortelloni al Tartufo e Speck Croccante £21 *Vegetarian available upon request

Fresh ricotta and truffle tortelloni, served in a sauce of brown butter and sage.
Finished with crispy speck

Risotto con Pesto di Peperoni e Scamorza (v) (gf) £18

Creamy carnaroli risotto with a roasted red pepper pesto, smoked scamorza cheese
and finished with toasted almonds

Secondi

Rana Pescatrice alla Griglia e Couscous £32

Wild monkfish cooked on the bone over charcoal. Served with a warm summer salad
of couscous, roast Mediterranean vegetables, taggiasca olives and marjoram

Tomahawk di Maiale con Salmoriglio e Fragole (gf) £25

Nottinghamshire praised pork tomahawk, finished with a vibrant Sicilian salmoriglio.
Served with a salad of strawberries, radish, spring onion, cabbage, balsamic and hazelnuts

Scamone di Agnello al Martini Bianco e Pesche (gf) £28.50

Roasted locally sourced lamb rump served with paprika and chilli infused crushed potatoes,
new season peach, martini bianco reduction and crispy leeks (served pink)

Contorni

Nocellara and Cerignola olives with thyme and rosemary marinade (v) (gf) £5

Homemade focaccia, pane Carasau, extra virgin olive oil with balsamic (v) £5.25

Sautéed green beans with butter and Maldon sea salt (v) (gf) £6

Roast baby potatoes with rosemary, garlic, guanciale and dolce latte (gf) £6

Rocket with extra virgin olive oil, balsamic and parmesan (gf) £4.50

Dolci

Torta Caprese al Cioccolato Bianco e Limoncello (v) (gf) £9
Classic cake from Capri with almonds, white chocolate and limoncello.
Served with a limoncello gel and vanilla gelato

Tiramisù Classico (v) £9.50
The classic! Savoiardi biscuits, mascarpone, cream, egg, espresso, Tia Maria.
Finished with cocoa powder

Bavarese al Cocco e Nocciole £9.50 - gf available upon request
Coconut bavarese with a base of hazelnut, caramel and flaky Maldon sea salt.
Finished with dark chocolate sauce and cornflakes

A discretionary service charge of 10% is added onto your bill. Please advise a member of staff if you'd like to amend the amount.
All dishes contain traces of allergens, if you have an allergy, you must make sure this is discussed with a staff member prior to ordering