

Antipasti

Antipasto Misto di Salumi £13 ·gf available upon request
Antipasto misto of cured meats, Calabrian caciocavallo, parmesan emulsion and homemade rosemary and sea salt focaccia

Tonno alla Genovese (gf) £16
Fresh tuna loin skewered and grilled over charcoal. Served with a Genovese salad of potatoes, green beans, mixed leaves, and a pine nut, basil pesto (served pink)

Arancini Pecorino e Tartufo (v) £9.50
Truffle and Pecorino Romano arancini with a chive and hazelnut mayonnaise

Panzanella e Mozzarella di Bufala (v) £9.50 ·gf available upon request
Campanian buffalo mozzarella with a Tuscan inspired panzanella of focaccia croutons, tomatoes, red onion and basil

Primi

Lasagna Zucca e Scamorza (v) £19
Baked lasagna with homemade pasta, butternut squash and smoked scamorza cheese. Topped with a pangrattato of pecan and garlic

Gemelli al Basilico con Ragù di Manzo e Taleggio £19.50 ·gf available upon request
Homemade basil gemelli pasta with a ragù of beef, white wine and taleggio cheese. Finished with grated parmesan

Calamarata con Pesto di Rucola, e Gamberi £22.50 ·gf available upon request
Calamarata pasta with diced king prawns and a Ligurian rocket, almond and garlic pesto. Finished with a bisque of crustacean, tomato and cream

Fregola con Pomodorini, Burrata e Basilico (v) £18 ·gf available upon request
Sardinian fregola pasta with seasonal roasted tomatoes, Puglian burrata and basil reduction

Secondi

Milanese di Maiale £27
Fried pork tomahawk 'Milanese' with roasted portobello mushroom, horseradish cream, roasted squash and mixed leaf salad

Faraona al Melograno (gf) £25
Roasted guinea fowl supreme served with braised potatoes, runner beans and a pink peppercorn sauce with pomegranate

Cacciucco alla Livornese £30 ·gf available upon request
Tuscan style fish soup with Scottish scallops, Cornish gurnard, mussels, tomato, white wine and chilli. Finished with new season Puglian olive oil and crusty bread

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

Cheesecake al Cioccolato e Caffè £9.50

Mascarpone and coffee cheesecake with a biscuit base,
finished with a dark chocolate sauce

Tiramisù ai Frutti Rossi (v) £9.50

Mixed seasonal berry tiramisù with homemade berry liqueur, mascarpone,
cream, egg and savoiardi biscuits

Gelato al Pistacchio e Caramello Salato (v) (gf) £8

Vanilla choc-ice coated with pistachio infused white chocolate.
Topped with a salted caramel drizzle and crushed pistachio

*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*