
Small bites

Mixed roasted nuts (Vg)	£ 3
Green olives from Nocellara (Vg)	£ 3.5
Mozzarella frita, "arrabbiata" sauce (Veg)	£ 7.5
Homemade focaccia, sundry tomato salsa (Vg)	£ 5.5
Garlic and parmesan bread (Veg)	£ 6.5
Lobster croquette, garlic and chive sauce	£ 8.5

Antipasti

Grass fed beef carpaccio (LC) Rocket salad, pecorino shavings, mustard dressing	£ 14
Fritto misto Deep fried squid, scampi, courgette and gremolada sauce	£ 13
Burratina from Andria (Veg, LC) Grilled Mediterranean vegetables, aged balsamic, olive oil	£ 13
La Parmigiana (Veg, GF) Fried aubergine, tomato sauce, basil, smoked mozzarella	£ 10
Tuna and Avocado tartare (LC, DF) Yellowfin tuna, avocado, lemon, shallot, capers, soy dressing	£ 14

Homemade Pasta

(Homemade gluten free pasta available)

Pappardelle Ragù' (DF) Home-made pasta ribbons, rich Tuscan beef ragu	£15
Seabass ravioli Lemon and butter sauce, chopped tomato, parsley	£16
Fettuccine Truffle (Veg) Butter and Parmesan sauce, shaved black truffle	£21
Linguine di Gragnano all'aragosta Linguine "al dente", Native lobster, cherry tomato, bisque, basil	£27.5

Secondi

Harissa roast pumpkin (VG, DF, GF) Quinoa, lemon and avocado salad, coriander	£19
Veal Milanese (DF) Salad leaves, honey and mustard dressing (Add truffle £ 5)	£27.5
Sirloin Beef Tagliata (GF, LC) Porcini mushroom sauce, rocket salad (Add truffle £ 5)	£29.5
Calves liver (GF) Butter, garlic and sage sauce, mashed potato (Add truffle £ 5)	£26
Seabass fillet (GF, DF, LC) "Acqua pazza" sauce, cherry tomato, basil, green beans	£26.5
Seared Tuna steak (GF, DF, LC) Caponata siciliana, salmoriglio sauce	£28.5

Contorni

£ 4.90

Triple cooked potato, parmesan, truffle oil
Mixed green leaves
Grilled Mediterranean vegetables
Mixed greens, sesame seeds
Fried zucchini
Caponata Siciliana