

Sharing Starters

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| SELECTION OF HOMEMADE BREADS MADE IN-HOUSE | 7 |
| <i>Served with virgin olive oil, balsamic vinegar (v)(vegan)</i> | |
| OLIVES KALAMATA & BOSCAIOLA | 7 |
| <i>Virgin olive oil, garlic, herbs (v)(vegan)(gf)</i> | |
| VEGETARIAN ANTIPASTO | 21 |
| <i>Mushroom arancini with mozzarella, roasted grilled vegetables, mixed Italian cheeses, sun-dried tomatoes, Kalamata olives, aubergine dip, artichokes</i> | |
| <i>(v)(gf without arancini & bread)(serves 2)</i> | |
| ANTIPASTO MISTO | 23 |
| <i>Chicken pate, bolognese arancini with mozzarella, roasted grilled vegetables mixed Italian cheeses, sun-dried tomatoes, selection of cured meats, Kalamata olives</i> | |
| <i>(gf without arancini & bread)(serves 2)</i> | |

Primi Starters

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| BRUSCHETTA | 9 |
| <i>Heritage tomato, basil, olive oil, garlic (v)(vegan)</i> | |
| GOAT'S CHEESE TERRINE | 11.5 |
| <i>Apple, fennel, watercress salad with roasted walnuts</i> | |
| DUO OF ARANCINI | 11.5 |
| <i>Bolognese, wild mushroom (v), served with a basil tomato sauce</i> | |
| BURRATA | 12 |
| <i>Basil pesto, sun-dried tomato, roasted almonds, herb oil (v)</i> | |
| WHOLE GAMBERONI PRAWNS | 12.5 |
| <i>Chilli, garlic, white wine served with a slice of focaccia</i> | |
| CALAMARI | 12.5 |
| <i>Homemade sweet chilli relish</i> | |

Pasta & Risotto

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| RISOTTO MIXED WILD MUSHROOM (v)(gf) | 18 |
| CLASSIC HOMEMADE LASAGNA | 18.5 |
| <i>(25mins)</i> | |
| SMOKED SALMON & CRAYFISH RISOTTO (gf) | 19 |
| RIGATONI SPECK | 19 |
| <i>Creamy gorgonzola sauce, rocket</i> | |
| RIGATONI ARRABBIATA | 19 |
| <i>Grilled aubergine, courgette, spicy chilli, garlic, Napoli sauce (v)(vegan)</i> | |
| HANDMADE TAGLIATELLE | 20 |
| <i>King prawn, roasted courgette puree, sun-dried tomato, chilli butter</i> | |
| HANDMADE TAGLIATELLE | 21 |
| <i>Slow cooked beef shin ragu</i> | |
| LINGUINE FRUTTI DI MARE | 21 |
| <i>Mussels, clams, king prawns, squid, white wine, chilli, garlic</i> | |

Meat & Fish

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| OVEN BAKED CHICKEN SUPREME | 24 |
| <i>Roasted new potatoes, chilli green beans, mascarpone & mushroom sauce (gf)</i> | |
| PANZANELLA SALAD | 25 |
| <i>With seabass fillet, mustard lemon dressing</i> | |
| PAN-FRIED SALMON FILLET | 26 |
| <i>Basil mashed potato, roasted baby leeks, crayfish & buerre-blanc sauce (gf)</i> | |
| SLOW COOKED 10oz SHORT RIB BRAISED IN RED WINE | 34 |
| <i>Herby polenta, tender stem broccoli, baby carrots</i> | |
| 10oz RIBEYE STEAK | 37 |
| <i>Parmesan truffle fries, peppercorn sauce, fennel, apple, watercress salad</i> | |

Sides

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| Green beans, chilli, garlic (v)(vegan)(gf) | 6 | Truffle & Parmesan fries | 7 | Rocket & parmesan salad, balsamic glaze (v)(gf) | 6 | Plum tomato & red onion salad, balsamic vinegar | 7 |
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Please discuss any dietary requirements or allergies with your server before ordering

(v) for vegetarians, (vegan) for vegans, (gf) gluten free, please ask your waiter about our gluten free pasta. Some products may contain traces of nuts.