

Small bites

Mixed roasted nuts (Vg)	£ 3
Green olives from Nocellara (Vg)	£ 3.5
Mozzarella fritta & “arrabbiata” sauce (Veg)	£ 7.5
Focaccia & dry tomato sauce (Vg)	£ 5.5
Garlic and parmesan bread (Veg)	£ 6.5
Lobster croquette, garlic and chives 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) Grilled Mediterranean vegetables, balsamic	£ 13
La Parmigiana (Veg, GF) Fried aubergine, tomato sauce, basil, smoked mozzarella	£ 10
Tuna & Avocado tartare (LC, DF) Yellowfin tuna, avocado, lemon, shallot, capers, soy dressing	£ 14

Homemade Pasta

(Homemade gluten free pasta available)

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

Secondi

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

Contorni **£ 4.90**

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