

Lunch & Dinner

Aperitivo

- Barrel aged Negroni – Campari, Homemade Vermouth & Gin £9.50
- Finocchiona – Tuscan fennel salami with crispy buckwheat polenta £5.00
- Pane – Bread basket, a selection of artisan Swiss breads £4.75
- Michetta - Salty pretzel roll £2.35

Antipasti

- Insalata Pugliese – Burrata, marinated courgettes, black figs, mint & orange
- Gamberoni – Sautéed tiger prawns, clams, tomato, herbs & Sardinian fregola
- Fritto – Crispy squid, lemon & spicy scotch bonnet fermented chilli
- Sfoglia - Fresh ricotta, asparagus & cherry tomato puff pastry tart
- Insalata Fagioli - Green & yellow garden beans, red onion, almonds & peaches
- Carpaccio – Seared beef, wild mushrooms, wild rocket & parmesan

Primi

- Enjoy as a starter/main course or as a starter size ‘3rd middle’ course.
- Gluten free tagliatelle available upon request.
- Reginette – Rippled pasta ribbons, wine, garlic butter & fresh wild mushrooms
- Gnocchi - Egg free potato pasta, aubergine, tomato & pine nuts
- Casarecce - Pasta twists, tomato, pork ragù, spicy N’duja & salted ricotta
- Gnocchetti – Homemade baby pasta shells & Jacobs ladder beef ragù
- Risotto – Wild mushroom risotto & crema di gorgonzola
- Rigatoni – Tubular pasta, mix seafood, tomato, chilli & langoustine £3.00 - £6.00

Secondi

- Orata – Pan roasted sea bream fillet, grilled vegetables, sweet & sour caper sauce
- Nodino - Grilled pork chop, peperonata, olives, basil & aubergine caviar
- Cervo - Venison saddle, cardoncelli, sweet potato, radicchio & Marsala wine
- Scaloppa - Grilled chicken capon paillard, spinach, lemon, red onion & rosemary potatoes
- Gallo cedrone – King grouse, pancetta, lentils, roast garlic, parsley & berry jus £5.00
- Bistecca – Italian aged ribeye, broccoli, mushrooms, rosemary potatoes & salsa verde £6.00
- Vitello Milanese - “Elephant Ear” breaded British rose veal chop, parmesan, rocket & tomato £10.00 p/p

Contorni

£4.00 each

- Zucchine fritte - Mix leaf salad - Tomato & onion salad - Grilled vegetables
- Steamed green vegetables - Rocket & Parmesan - Chips - Roast potatoes

Items with additional prices are supplement extras.

2 courses £27.50 - 3 courses £32.50 - 4 courses £37.50

Dolce

Tiramisu – Pick me up!

Baba – Sponge soaked in rum, cream patisserie, vanilla & fresh berries

Gelato e sorbetto – Selection of ice cream or sorbet

Spuma - Yoghurt foam, honeycomb, pomegranates & pistachio

Affogato - Single espresso, vanilla ice cream, homemade amaretti biscuit

Formaggio- Layered gorgonzola, mascarpone torta, red onion & balsamic £3.00

Liquid dessert - Vin Santo, Da Vinci 2011 with dunking cantuccini biscuits £3.00

Treats

Amaretti - Homemade Amaretti biscuits GF £1.75 each

After Dinner Cocktail - Espresso Martini £8.95

Dessert Wine 100ml

Muscat Domaine de Barroubio, 2018 – Notes of pear, rose petals and lemon zest £6.95

Sauternes, Château Delmon, 2015 - Apricot, honey, peach, citrus peel and creamy flavours £11.50

Ice Wine, Piller Estate, 2017 - One frozen grape makes a single drop. Full-bodied, explosive honey, pineapple, star anise, brown sugar and butter £22.50

Aleatico, Candino, 2013 - Medium sweet red, good acidic backbone, velvety, delicious with fruits and chocolate £8.95

By the bottle

Moncucco, Fontanafredda - 2017 - 500ml - Admitting to liking Moscato d'Asti is like confessing to a guilty pleasure. It's sweet, fizzy, full of apples & pears. Sit under the vines, popping some juicy grapes, bliss! £25.00

Caffè Vergnano

Award winning Italian blend of 7 single origin coffee beans, we freshly grind each individual coffee to order.
Selection from £1.90 -£2.90

Ciocolata Vergnano – Italian Hot Chocolate

The first known recipe of hot chocolate from around the world, 1678. £3.10

Kandula Tea

Award winning Sri Lanka tea using real spices, fruits and jumbo leaves.

Black Teas £2.20

Grown close to the equator, high in antioxidants and best enjoyed black

English Breakfast - Earl Grey - Ebony Chai

Ceylon Teas £2.25

Rare Camellia Sinensis teas, high levels of antioxidants & low in caffeine.

One of your five a day!

Pink Ceylon - Green Ceylon - Ivory White Ceylon

Infusion Teas £2.35

Natural infusions of herbs, spices, fruits & all are caffeine free

Strawberry Hibiscus - Lemon Ginger - Moroccan Mint - Fresh Mint

Jumbo Detox - Mint, ginger, nettle, turmeric & fenugreek

Chamomile - Rose petals & lavender buds

Tuesday - Saturday Lunch

12.00 - 15.00

Small or Large

Insalata tricolore £9.50 - £13.50

Buffalo mozzarella cheese, heritage tomato & avocado

Insalata di pollo £10.50 - £14.50

Roast chicken salad, cos lettuce, rocket, anchovy's & Parmesan

Insalata di manzo £10.50 - £16.50

Cold roast beef, cherry tomatoes, onion, olives, peas, rocket & Parmesan

Gamberoni Large £17.50

Sautéed tiger prawns, clams, tomato, herbs & Sardinian fregola

Insalata fagioli Large £13.50

Salad of green and borlotti garden beans, roast red onion, almonds & peaches

Bistecca ai ferri £14.50

6oz Steak, salad & chips

Insalata di Finocchiona £10.50 - £15.50

Fennel salami, mozzarella, cherry tomatoes, olives, peas, balsamic onion salad

Pasta - All hand made by our own chefs

Starter £10.00 – Main £13.00

Any choice of pasta from the main menu. [Supplements apply.](#)

If you have a food allergy or intolerance, please ask a member of our team about ingredients. We cannot guarantee free from nut traces.