



Wine of the Season

Picpoul, France £5 £6.70 £20

Bright and pale yellow wine with very fresh aromas of white flowers, acacia and hawthorn; fresh and saline palate but with a slight roundness for a Picpoul

Nero D'Avola, Italy £5.90 £7.80 £23.50

Deep ruby red with violet reflections. Intense notes of pomegranate and strawberry. Soft and velvety with smooth and sweet tannins

Starters

Tomato and Basil Soup £3.50 ✓

Served with fresh bread or oatcakes

Polpette di Mare | Seafood Ball £5.50

Mussels | Prawns | Scallops | Seabass | Potato | Ground Almonds | Poppy Seeds

Brie al Sesamo Fritto £4.50 ✓

Brie | Sesame Seeds | Ground Almonds

Gnocchi Livornese £5.50 ✓

Potato and flour dumplings | Butternut Squash | Courgette | Cream | Smoked Cheese

Torre di Scarola | Cabbage and Black Olive Muffin £4.50

Savoy Cabbage | Black Olives | Onions | Chorizo

Ravioli of the Day £5.50

Please ask your waiter for the filling

If you have any allergies, intolerances or any dietary requirements please tell the staff so we can assist you.

Mains

Pollo al Pepperoni £13.50

Chicken Breast | Mixed Peppers | Black Olives | White Wine | Roasted Potatoes | Salad

Cannelloni di Furno £11.50

Homemade Pasta Tubes | Minced Beef | Ricotta | Ragu

Pizza Parigina £9.50 ✓

Pizza Base | Puff Pastry | Mushrooms | Tomato | Parmesan | Mozzarella

Tracchiola | Beef Roll £14.50

Beef Steak | Egg | Salami | Ragu | Roasted Potatoes

Bistecca Al Gorgonzola £17.50

8oz Steak | Gorgonzola | Cream | Roasted Potatoes

Tagliatelle Rosso £10.50 ✓

Homemade pasta | Red Pesto | Pine Kernels

Sides

Diced oven roasted potatoes with oregano	£2.50
Pan cooked mixed peppers with garlic and olive oil	£2.50
Pan cooked mushrooms with garlic and olive oil	£2.50
Green Salad	£1.90

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