

ENTREES

Olives (Veg) (GF)	3.5
Mixed marinated olives.	
Pizza Marinara (Veg) (GFO)	4.5
Pizza base with garlic, tomato, oregano & fresh basil.	
Pane (Veg)	4.9
Selection of home-made breads with olive tapenade & basil pesto.	
Schiacciata (Sharing)	8.9
Hand stretched, long sharing pizza. Nduja & mozzarella. Roasted peppers & sun-dried tomatoes. Tomato & red onions.	
Bruschetta Scozzese	4.9
Bruschetta with dill, ricotta cheese, smoked salmon, citrus red onion & capers.	
Focaccia (Veg) (GFO)	3.9
Pizza base with garlic & rosemary.	
Focaccia Formaggio (V) (GFO)	4.9
Pizza base with garlic & mozzarella cheese.	

SHARING PLATTERS

Antipasto di Monti	16.9
Selection of Italian cured meats & cheeses served with marmalade & fresh bread.	
Antipasti di Mare	19.9
Salt & pepper calamari & zucchini fritte, seafood salad (mussels, prawns, octopus & clams), tuna tartare & bruschetta with smoked salmon. Served with house dip & lemon wedges.	

SALADS

Insalata Pera e Gorgonzola (V) (GFO)	8.9
Mixed organic leaves, Gorgonzola cheese, pear, roast almond, cranberry, garlic croutons & house vinaigrette.	
Insalata Niçoise (GF)	12.9
Roasted salmon OR fresh tuna with fine beans, soft boiled egg & a chicory salad with mustard dressing.	

STARTERS

Melanzana Parmigiana	7.5
Aubergine fried in egg-wash & layered with Parma ham & Scamorza cheese then baked with tomato & Parmesan.	
Calamari e Zucchini	7.5
Salt & pepper calamari & zucchini fritte topped with lemon zest, served with crème fraîche tartare sauce.	
Zuppa del Giorno (V) (GF)	5.5
Homemade soup of the day.	
Caprese alla Romazzino (V) (GF)	7.9
Burrata mozzarella served with vine tomatoes, basil pesto & black olive dust.	
Tartare di Tonno (GF)	8.5
Tuna tartare with tomatoes, crispy polenta & creamy avocado with basil.	
Polpette	6.9
Beef & salami meatballs stuffed with mozzarella. Served in a creamy porcini sauce flavoured with truffle oil.	
Brûlée Dello Chef	7.9
Chicken liver & foie gras crème brûlée served with home-made brioche & a red onion & Port marmalade.	
Cozze Alla Francese (GFO)	7.9
Mussels steamed in a white wine & shallot cream sauce with crostini.	
Arancini (V)	6.9
Traditional Sicilian mushroom & pea arancini served with a spicy tomato sauce.	

PASTA & RISOTTO

- Ravioli al Brasato** 12.9
Home-made ravioli filled with ox cheek & ricotta, served in a thyme red wine jus, finished with grated Pecorino cheese.
- Risotto al Nero Di Seppia** (GF) 12.9
Smoked haddock & squid ink risotto with spinach & mascarpone topped with a poached egg.
- Trofie al Pesto** (Veg) (GFO) 9.5
Trofie pasta with homemade basil pesto, fine beans & potatoes.
- Pappardelle alla Boscaiola** (GFO) 11.9
Egg pappardelle pasta in a chicken & porcini mushroom cream sauce finished with truffle essence.
- Farfalle al Salmone** (GFO) 10.9
Pasta bows with fresh salmon & broccoli in a creamy lemon sauce.
- Linguine allo Scoglio** (GFO) 13.5
Linguine pasta sautéed with calamari, mussels, clams and king prawns. Finished with a shellfish bisque & cherry tomatoes.
- Linguine alla Puttanesca** (Veg) (GFO) 9.9
Linguine pasta tossed with mixed olives & capers in a garlic tomato sauce with a hint of chilli.
- Gnocchi Sardi con Salsiccia** (GFO) 10.9
Traditional Sardinian pasta tossed with fennel sausage ragú, served on a Pecorino cheese fondue.
- Risotto Pollo e Chorizo** (GF) 11.9
Arborio risotto with chicken, chorizo sausage & garden peas finished with Fontina cheese.
- Penne all'Arrabiata** (Veg) (GFO) 8.9
Penne pasta tossed in a rich tomato ragú with a hint of chilli & fresh basil.
...add chicken 10.90 (GFO)
- Cannelloni Verdi** (V) 9.5
Traditional homemade ricotta & spinach cannelloni gratinated with Parmesan & tomato sauce.
- Lasagne** 10.9
Traditional homemade beef lasagne.
- Spaghetti alla Bolognese** (GFO) 10.9
Traditional beef Bolognese.
- Spaghetti alla Carbonara** (GFO) 9.5
Pancetta, Parmesan, egg & a hint of cream.
...add chicken 12.9 (GFO)

MEATS

Coscia di Agnello	17.5
Roast lamb rump, served with fondant potato & sauté spinach & a lavender & sundried tomato red wine jus.	
Pollo Imbottito	13.9
Bread-crumbed breast of chicken stuffed with Parma ham, oyster mushroom and Fontina cheese, served with Jerusalem artichoke purée & roast pak choy.	
Guancia di Manzo	16.9
Ox cheek braised in red wine for 12 hours, served with polenta & mushroom mash.	
Pancetta di Maiale (GF)	15.9
Gloucester old spot confit pork belly, caramelized apples, parsnip puree & risotto timbale.	
Anatra (GF)	16.9
Seared duck breast & honey glazed confit duck leg served with celeriac puree, marinated roasted baby leeks & parmentier potatoes.	
Tagliata di Vitello (GF)	21.9
12oz English rosé veal chop marinated with onion ash, grilled & served “tagliata style” with sauté oyster mushroom, truffle & parmesan chips.	

GRILL

All our steaks are 28 days matured Shropshire beef. Accompanied with hand cut chips, topped with flavoured butter & your choice of sauce.

Béarnaise - Peppercorn (GF)
Red wine & lavender jus
Gorgonzola cream sauce (GF)

8oz. Beef fillet (GF)	24.9
12oz. Sirloin steak (GF)	21.9
Surf & Turf Chateaubriand and Sicilian Prawns (GF)	65
(to share for two)	

FISH

Branzino Impanato	15.9
Breaded fillet of sea bass, served with roast peppers, olives & capers, with hand cut chips & crème fraiche tartare sauce.	
Salmone (GF)	16.9
Pan fried fillet of salmon with broccoli puree, tzatziki sauce & Jerusalem artichoke chips.	
Gamberoni alla Siciliana (GF)	
<i>For 5 prawns</i>	18.9
<i>For 7 prawns</i>	22.9
Large Sicilian King prawns pan fried with spicy garlic & butter sauce, accompanied with a fresh spinach Sicilian salad.	
Merluzzo Affogato (GF)	17.9
Cod wrapped in Parma ham served with crushed potatoes, wilted spinach & a poached egg. Finished with Hollandaise sauce.	
Fish of the Day	<i>Market price</i>

SIDES

Truffle Parmesan chips (GF)	3.9
Hand-cut chips (GF) (V)	3.20
Parmesan & garlic spinach (GF) (V)	4.5
Mixed salad (GF) (V)	3.9
Roast pak choi (GF) (V)	3.5
Zucchini fritte (V)	3.9
Fine beans (GF) (V)	3.5
Rocket & Parmesan salad (GF)	3.9

PIZZA

Bianca (GFO)	11.9
Mozzarella, Parma ham, cherry tomatoes, rocket & Parmesan shavings.	
Romazzino (GFO)	13.5
Beef Fillet, porcini sauce, potato cubes, smoked Scamorza cheese & truffle oil.	
Pugliese (GFO)	11.9
Burrata mozzarella, spicy Nduja, rocket & cherry tomatoes. Drizzled with a balsamic reduction.	
Chef Ruffi (GFO)	10.9
White carbonara sauce & braised onions with crispy pancetta Romana.	
Calzone	11.9
Folded pizza with beef Bolognese, mozzarella & Scamorza cheese.	
Vegetariana (V) (GFO)	10.9
Tomato sauce, mozzarella, mushrooms, roasted peppers & olives.	
Mafiosa	12.9
Tomato sauce, mozzarella, spicy salami, chicken & pancetta.	
Pescatora (GFO)	11.9
Tomato sauce, mozzarella, mussels, prawns, octopus & clams.	
Prosciutto e Funghi (GFO)	9.9
Tomato sauce, mozzarella, ham & mushroom.	
Margherita (V) (GFO)	8.9
Tomato sauce with mozzarella.	
Pepperoni (GFO)	9.9
Tomato sauce, mozzarella & Pepperoni.	

VEGAN ENTREES

Olive (GF)	3.5
Mixed marinated olives.	
Pizza Marinara (GFO)	4.5
Pizza base with garlic, tomato, oregano & fresh basil.	
Pane	4.9
Selection of home-made bread with olive tapenade & basil pesto.	
Focaccia (GFO)	3.9
Pizza base with garlic and rosemary.	

VEGAN STARTERS

Insalata Vegana (GFO)	7.9
Mixed organic salad, pear, roast almond, cranberry, garlic croutons & house vinaigrette.	
Funghi Diavola (GF)	6.5
Mushrooms tossed in garlic, white wine, tomato & a hint of chilli.	
Timballo di Broccoli (GF)	6.9
Spiced timbale of broccoli finished with a crumble of black olives. Served with a polenta crisp.	
Zuppa di Pomodoro (GFO)	5.5
Tomato & roast almond soup finished with basil pesto, served with home-made bread.	
Zucchine Fritte	5.5
Salt & pepper zucchini fritte served with a sun-dried tomato & basil pesto.	

VEGAN MAIN COURSE

- Linguine alla Puttanesca** (GFO) 9.5
Linguine pasta tossed with mixed olives & capers in a garlic tomato sauce with a hint of chilli.
- Penne all' Arrabiata** (GFO) 8
Penne pasta tossed in a rich tomato ragú with a hint of chilli, finished with fresh basil.
- Trofie al Pesto** (GFO) 9.5
Trofie pasta with homemade basil pesto, fine beans & potatoes.
- Penne al Pomodoro** (GFO) 8.5
Penne pasta tossed in a rich tomato ragú.
- Pizza Vegana** (GFO) 10.9
Tomato & vegan cheese with choice of two toppings.
- Tofu Nero** 9.9
Marinated Tofu pan-fried served with polenta & mushroom mash, finished with sayonese.
- Polpette Vegane** 9.9
Vegan style meatballs served in a tomato ragù.

VEGAN DESSERT

- Cestino di Mele e Sultane** 6.9
Filo pastry basket filled with caramelised apple & sultanas served with a refreshing sorbet.
- Fragole e Sorbetto al Lime** (GF) 5.9
Fresh strawberries with lime sorbet & chopped mint.