

ANTIPASTI

Olives **VE,GF,V,DF** £4.5

Cestino di Pane **V,VE,DF** £5.5
homemade fresh bread

Zuppa Di Pesce £14
chefs Daily Fish Sop

Bruschetta Calabresse £10
artisan bread, mixed peppers,
gorgonzola, spicy 'nduja

Bruschetta Al Pomodoro **V,VE** £8.5
marinated tomatoes on artisan
bread

Zuppa del Giorno **V,VE** £8
our daily fresh soup

Caprese **V,GF** £13
buffalo mozzarella, fresh tomato,
basil

Antipasto £17
mix cured meats, bread, cheese

Mozarella in Carrozza **V** £9
popular in southern Italy, breaded
fried mozzarella, arrabbiata sauce .

Carpaccio di polpo £18
fine sliced octopus on a citrus sauce

Calamari Fritti £13
fresh deep-fried calamari, garlic mayo

Capesante £17.50
hand-dived cornish scallops
in a lobster bisque sauce

Cozze Marinara £16
fresh cornish mussels, chilli, garlic, white
wine and cherry tomatoes

Grilled King Prawns £16.5
grilled king prawns,marineted on
salmorilo

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V= Vegetarian VE= Vegan

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PASTA & RISOTTO

Rigatoni Bolognese £19
classic Italian homemade beef Bolognese

Tagliatelle Alfredo £19
chicken, mushrooms in creamy sauce

Linguine ai Frutti di Mare 🌶️ £24
fresh seafood, white wine sauce, chilli and cherry tomatoes

Spaghetti Meatballs £23
spaghetti pasta with homemade italian beef meatballs in tomato sauce

Lasagna di Carne £19.5
classic beef lasagna with bechamel sauce

Rigatoni Carbonara £21
pancetta, parmesan cheese, egg in creamy sauce

Tagliatelle al tartufo V £22
fresh mixed mushrooms, truffle, garlic, black pepper

Lobster linguine V £40
linguine pasta, brandy, pomodorini, garlic, chilli

Risotto ai Funghi V £22
wild mushrooms in a creamy sauce with truffle oil.

Risotto Marinara £24
fresh seafood, saffron, chilli, white wine

Ravioli Salmone £28
homemade ravioli rosa sauce

Gnocchi Sorrentina £21
potato dumpling baked in tomato sauce topped with buffalo mozzarella

All pasta dishes can be made with gluten free penne upon request.
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PIZZA

Margherita V £15
The Queen!! Tomato,
mozzarella and fresh basil

Vesuvio £19
spicy salami, gorgonzola cheese
and n'duja

Rustica £19
parma ham, rocket, cherry
tomatoes and shaved parmesan

Vegetariana V £18
tomato, mozzarella, onions,
mushrooms, peppers

Boscaiola £19
margherita base, chicken &
mushrooms

Pepperoni £17
tomato, mozzarella, pepperoni

Bufalotta V £19
margherita base, cherry tomatoes,
pesto and fresh buffalo mozzarella

Capricciosa £21
margherita base, anchovies,
peppers, capers, ham

Antica Speciale £23
margherita base, meatballs,
chicken, peppers, chilli

Pizza Quattro Stagioni £22
tomato, mozzarella, pepperoni,
mushrooms, artichokes, peppers

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CARNE & PESCE

Pollo Antica **GF**

£23

free range chicken supreme,
gorgonzola cheese,
mushrooms, sautéed potatoes

Pollo alla Cacciatora

£24

free range chicken supreme ,red
wine,shallot
onion,rosemary,taggiasca olives
tomatto sauce ,sautéed patatoes

8 oz Tournedos Rossini

£37

prime fillet steak,barolo red wine jus'
fondant potatoes,black truffle,wilted
spinach

14 oz T-BONE STEAK

£40

served with fries, daily vegetables
and a choice of sauce
;peppercorn/dolcelatte/diane
(himalayan dry-aged)

14 oz COTE DE BOEUF

£38

served with fries, daily vegetables a
choice of sauce ;peppercorn
/dolcelatte/diane
(Himalayan dry-aged)

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SOGLIOLA

£30

lemon sole,butter,capers,white
wine,today's greens,fondant
potatoes

Filletto Di Spigola **GF**

£25

grilled fillet of sea bass ,roasted red
pepper pure,fondant potatoes

Whole lobster

£75

whole grilled lobster served with
choice of pasta or daily
vegetables serves 2P

Grigliata Di Pesce **GF**

1 x £45 / 2 x £75

mixed grilled octopus
/squid/scallops/
seabass/tiger prawns /lemon
parsley sauce

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SALADS & CONTORNI

Insalata Primavera **V**

£19

rocket, pomegranate, walnuts
dolcelatte cheese, pears, honey
mustard dressing

Verdura del Giorno **VE,VG** 🌶️
vegetable of the day

£5.5

Patate Fritte **V,VE**

£4

french fries

Chicken & Avocado Salad **GF**

£21

grilled chicken, avocado, rocket salad,
olives, honey mustard dressing

Sautéed Potatoes **V,VE,GF**

£4.5

Insalata Mista **V,VE,GF,DF**
mixed salad , vinegar & olive oil

£5.5

Tuna Nicoise Salad

GF

£26

seared tuna, boiled
potatoes and eggs, olives,
onions, capers, tomatoes and asparagus

Rucola e Parmigiano **V,GF**

£6.5

rocket and parmesan with
balsamic dressing

Fondant Potatoes

£5.50

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A Discretionary optional service charge of 12.5% has been added to your bill, We hope you enjoyed dinning with us and that we were able to accommodate your needs.

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