

## AI CENTRO – To Share

**Cestino di Pane** 3.50  
Basket of Freshly Baked Breads with Home-Made Dips

**Pizza Focaccia** 3.50  
Stretched Pizza Base, topped with Rosemary, Olive Oil and Sea Salt *(Please allow a few minutes for this to arrive)*

**Olive Miste** 3.25  
Home-Marinated Green and Black Olives **(V)**

**Bastoncini di Polenta** 3.25  
Polenta Chips sprinkled with Grated Parmesan Cheese served with a Garlic Mayonnaise **(V) (G)**

## I TAGLIERI – Antipasti Boards to share

**IL TAGLIERE** 12.95  
Prosciutto Crudo di Parma, Soppresata Calabrese, Bresaola, Pecorino Romano Cheese, Chargrilled Artichokes, Crostini with N’duja di Spilinga Spicy Spreadable Salami

**MISTO DI FORMAGGI** 12.95  
Buffalo Mozzarella DOP, Asiago, Dolcelatte, Parmesan, Pecorino, Caciotta con Noci, Caramalised Onions, Crostini

**LA DEGUSTAZIONE – Tasting Platter** 18.95  
Mozzarella di Bufala DOP & Stracciatella Cheese served with a Selezione di Salumi, Pomodorini, Pesto Verde e Pesto con Pomodori Secchi  
Prosciutto Crudo di Parma, Prosciutto Cotto alla Brace and Mortadella di Prato, Cherry Tomatoes, Homemade Basil Pesto, Sundried Tomato Pesto, Focaccia

**LA DEGUSTAZIONE VEGETARIANA** 14.95  
Mozzarella di Bufala DOP & Stracciatella Cheese served with Verdure Grigliate, Pomodorini, Bastoncini di Polenta, Pesto Verde e Pesto con Pomodori Secchi  
Chargrilled Aubergines, Courgettes, Peppers, Cherry Tomatoes, Polenta Fries, Homemade Basil Pesto, Sundried Tomato Pesto, Focaccia

Include Smoked Buffalo Mozzarella with your Antipasto Board 4.75

## MOZZARELLA & SALUMI - Charcuterie

Enjoy some of Italy’s Finest Buffalo Mozzarella DOP alongside our range of Salumi.

Why not upgrade your Buffalo Mozzarella and try our delicious Stracciatella or Smoked Buffalo Mozzarella instead for an extra 75p

Stracciatella is Creamy shreds of Cow Mozzarella from Puglia **(V) (G)**

Smoked Buffalo Mozzarella is smoked over a wood-fired heat and has an intense unique flavour **(V) (G)**

(Please note both these products have limited availability)

**Pomodorini e Pesto** 7.95  
Cherry Tomatoes, Homemade Basil Pesto **(V) (G)**

**Carciofini Grigliati** 8.25  
Grilled Artichokes **(V) (G)**

**Verdure Grigliate** 8.45  
Selection of Grilled Aubergines, Courgettes & Peppers **(V) (G)**

**Prosciutto Crudo di Parma 15 Mesi** 10.45  
15 Month Cured Parma Ham **(G)**

**Prosciutto Cotto alla Brace** 9.25  
Charcoal Roasted Ham **(G)**

**Mortadella di Prato** 7.45  
Premium Pork Meat from Tuscany with Pistacchios **(G)**

**Bresaola della Valtellina** 10.45  
Cured Beef **(G)**

**Soppresata Calabrese** 8.50  
Spicy Calabrian Salami **(G)**

**Capocollo** 10.25  
Dry-Cured Pork Loin **(G)**

**Speck** 9.95  
Cured and Smoked Italian Ham **(G)**

**Salmone Affumicato** 9.45  
Smoked Salmon with Stracciatella Mozzarella **(G)**

## ANTIPASTI – Starters

**Bruschetta al Pomodoro** 5.75  
Tomato, Red Onion, Basil on Garlic Ciabatta **(V)**  
*(Gluten Free Bread Available, 50p supplement)*

**Bruschetta ai Funghi** 6.95  
Sautéed Garlic & Truffled Wild Mushrooms on Garlic Ciabatta **(V)**  
*(Gluten Free Bread Available, 50p supplement)*

**Polpettine di Carne** 6.95  
Italian Style Meatballs with Red Peppers in a Tomato Sauce with Grilled Polenta

**Cozze** 8.75  
Scottish Mussels in a Garlic, White Wine & Tomato Sauce **(G)**

**Fritti di Mare** 8.75  
Flour dusted, deep-fried Calamari, Whitebait & Tiger Prawns with Garlic Mayonnaise

**Zuppa Del Giorno** 5.25  
Soup of the Day served with Bread **(V) (G)**

**Sardine in Crosta** 7.45  
Pan-fried Sardines with Lemon & Thyme Breadcrumbs

**Carpaccio di Manzo** 9.45  
Carpaccio of Raw Fillet Beef with Parmesan Shavings, Rocket & Courgette Salad with a Mustard & Lemon Oil Dressing **(G)**

**Fritti Misti** 7.25  
Courgette & Mozzarella Rolls and Celeriac, Mortadella and Asiago Cheese Skewers with a Spicy Tomato Dip

**Fegatini di Pollo** 6.75  
Chicken Livers with Pancetta, Dolcelatte, Rocket and Crostini

**Gamberetti** 8.45 /15.95  
Skewered Tiger Prawns with a Garlic, Chilli, Herb and Lemon Oil **(G)**

**Fragole e Finocchio** 7.25  
Salad of Strawberry, Fennel, Spinach Leaves & Pine Nuts with a Citrus Mustard Dressing **(V) (G)**

## PASTE – Pastas

**Gluten Free Pasta available for the majority of our Pasta dishes (£1 supplement)**

If you would like to enjoy one of our pasta dishes in a smaller size as a starter please do ask.

**Ravioli Melanzane e Ricotta** 10.45  
Aubergine & Ricotta Ravioli with a Creamy Sundried Tomato Pesto Sauce **(V)**

**Spaghetti alla Norma** 9.95  
Fresh Basil, Aubergines, Grated Ricotta Salata & Tomato Sauce **(V)**

**Paccheri con Salsiccia e Broccoletti** 10.25  
Italian Sausage and Broccoli in a White Wine, Garlic Sauce with a Touch of Tomato

**Gnocchi alla Sorrentina** 10.25  
Potato Gnocchi with a Buffalo Mozzarella, Tomato and Basil Sauce **(V)**

**Crespelle di Pesce** 10.95  
Pancake Style Cannelloni filled with Seabass, Mullet, Seabream & Prawns ovenbaked with Bechamel & Tomato Sauce

**Linguine al Granchio** 11.95  
Crab Bisque with Crab Meat and Cherry Tomatoes

**Spaghetti alla Carbonara** 10.25  
Sautéed Pancetta, Pecorino Cheese, Egg, Touch of Cream and Fresh Herbs

**Tortellini Prosciutto e Piselli** 10.25  
Italian Ham Tortellini, Peas, Cream and Parmesan Cheese

**Linguine alle Capesante** 14.95  
Scallops, Tiger Prawns, Cherry Tomato, Garlic, Onion and Chilli

**Fettucine al Salmone** 11.25  
Smoked Salmon and Cream Sauce

**Fettucine ai Gamberi** 11.45  
Tiger Prawns, Courgette & Pistacchio Pesto and Chilli

**Spaghetti alle Vongole** 11.45  
Fresh Clams with Chilli, Touch of Garlic, Onions, White Wine, Lemon and Cherry Tomatoes

## RISOTTO

**Risotto Cacio e Pepe** 9.95  
Arborio Rice in a Pecorino Cheese Broth with Peppercorns and finished with Butter

**Risotto al Granchio** 11.95  
Arborio Rice with Crab Meat, Broad Beans and Thyme finished with Bisque and Parsley

## INSALATE – Salads

**Melanzane e Mela** 9.75  
Chargrilled Aubergines with Apple, Pecorino, Iceberg, Raisins, Olives with a White Wine & Olive Oil Dressing

**Pollo Arrosto** 10.45  
Roasted Chicken Breast, Seasonal Leaves, Tomatoes, Black Olives, Courgette Spaghetti, Baby Corn, Capers with Olive Oil and Balsamic Dressing

**Tonno e Verdure Grigliate** 10.45  
Grilled Sesame Seed Tuna Steak with a Medley of Mediterranean Vegetable and Rocket Salad with Lemon Oil Dressing

Enriched these salads with diced Buffalo Mozzarella DOP 2.50

## PIZZE – Pizzas

**Gluten Free Pizza Bases are available (£1 supplement)**  
**Our pizzas are hand stretched to a thin base and stone-baked.**

**Margherita** 8.95  
Tomato Sauce, Buffalo Mozzarella DOP, Fresh Basil, Oregano **(V)**

**Verdure Grigliate** 10.45  
Grilled Aubergines, Courgettes, Cherry Tomatoes, Peppers, Buffalo Mozzarella DOP, Oregano **(V)**

**Crudo e Rucola** 11.25  
Prosciutto Crudo di Parma, Buffalo Mozzarella DOP, Tomato Sauce, Rocket, Parmesan, Oregano

**Calabrese** 10.95  
N'Duja Spicy Spreadable Salami, Soppresata Calabrese, Straciatella, Beef Tomatoes, Fresh Basil, Oregano

**Capricciosa** 11.25  
Black Olives, Artichokes, Prosciutto Cotto, Mixed Wild Mushrooms, Tomato Sauce, Buffalo Mozzarella DOP, Oregano

**Pescatore** 11.75  
Clams, Mussels, Prawns, Anchovies, Squid, Tomato Sauce, Buffalo Mozzarella DOP, Parsley

**Alpina** 10.45 \*  
Goats Cheese, Caramalised Onions, Spinach, Tomato Sauce, Buffalo Mozzarella DOP, Oregano **(V)**

**Pancetta e Cipolla** 10.25  
Sliced Pancetta, Caramalised Onions, Dolcelatte, Buffalo Mozzarella DOP, Tomato Sauce, Oregano

**Amatriciana** 10.45  
Speck, Fresh Chillis, Pecorino Cheese, Tomato Sauce, Buffalo Mozzarella DOP

**Giulietta** 10.75  
Asparagus Tips, Pancetta, Fried Egg, Parmesan Shavings, Buffalo Mozzarella DOP, Tomato Sauce, Oregano

**Tricolore** 10.75  
Sundried Tomatoes, Basil Pesto, Tomato Sauce, Smoked Buffalo Mozzarella, Fresh Basil, Oregano **(V)**

**Quattro Formaggi** 10.25 \*  
Gorgonzola, Parmesan, Asiago, Buffalo Mozzarella DOP, Oregano **(V)** (Please note this pizza has no tomato)

**Trentina** 10.75 \*  
Figs, Speck, Tomato Sauce, Buffalo Mozzarella DOP, Oregano **(V)**  
(Please note this pizza has no tomato)

**Ortolana** 10.25 \*  
Mint, Courgettes, Fresh Chillis, Parmesan, Buffalo Mozzarella DOP, Oregano **(V)**  
(Please note this pizza has no tomato)

**Prataiola** 10.45 \*  
Basil Pesto, Mortadella, Buffalo Mozzarella DOP, Oregano (Please note this pizza has no tomato)

**Contadina** 9.95 \*  
Pear, Leek, Dolcelatte, Buffalo Mozzarella DOP, Oregano **(V)** (Please note this pizza has no tomato)

**Extra Toppings** 1.50

## SECONDI – MAINS

**All mains come with Rosemary Roasted Potatoes or Fries, Mixed Salad or Seasonal Vegetables unless stated otherwise**

**Pollo alla Valdostana** 15.45  
Chicken Breast with Ham, Smoked Mozzarella and Tomato Sauce

**Pollo alla Griglia** 14.95  
Pan-fried Chicken Breast with a Lemon, White Wine and Olive Oil

**Tagliata di Manzo** 18.45  
Chargrilled Sirloin Steak, served sliced, with Rocket, Cherry Tomatoes, Parmesan and Balsamic Glaze Salad **(G)**

**Filletto di Manzo** 23.95  
Grilled 8oz Beef Fillet Steak **(G)**

**Sauces:** 1.95  
Green Peppercorn  
Gorgonzola Cream  
Red Wine & Black Truffle 2.95

**Agnello Grigliato** 18.45  
Lamb Cutlets with Wild Mushrooms and Chilli Basil Pesto Sauce

**Vitello alla Pizzaola** 18.95  
Veal Escalopes with Capers, Black Olives, Melted Buffalo Mozzarella in a Tomato Sauce

**Orata al Forno** 18.95  
Oven Baked Whole Seabream with Fresh Clams and Cherry Tomatoes **(G)**

**Pesce Spada** 17.75  
Swordfish Steak with Cherry Tomatoes, Olives, Capers and Olive Oil **(G)**

**Spigola all' Arancia** 17.45  
Seabass Fillets with Orange, Fennel and Red Onion Salad **(G)**

**Salmone alla Menta** 16.25  
Salmon Fillet with a Mint and Rosemary Sauce **(G)**

## CONTORNI – SIDES

**Patatine Fritte** 3.25  
Potato Fries **(V)**

**Spinaci** 3.50  
Wilted Garlic Spinach **(V) (G)**

**Insalata Mista** 3.25  
Mixed Baby Leaves with Cherry Tomatoes **(V) (G)**

**Zucchine, Basilico e Parmigiano** 3.45  
Courgette, Basil, Rocket and Parmesan Salad **(V) (G)**

- We can't guarantee the absence of nut traces or other allergens in our menu items, please let your waiter know of any allergies or intolerances.

- All our pizzas and pasta dishes can be made in smaller sizes for children

- (V) Dishes suitable for Vegetarians (G) Dishes which are Gluten Free

- A discretionary 10% service charge will be added to all parties of 6 or more