



APERITIVO

- Our Bread & Focaccia** (V) 4.8
With E.V. Olive Oil & Balsamic Vinegar.
- Castelvetrano Marinated Olives** (GF) (V) 4.5
With Garlic, Orange Zest & Rosemary.
- Crocchette Nduja** (S) 7
Calabrian Spicy Sausage, Potato & Honey.
- Suppli al Telefono** (V) 4
Deep Fried Tomato Rice Ball with Mozzarella Heart.
- Antipasto Remoli (to share, for 2 people)** 22
Selection of Italian Cured Meats, Mixed Fritti, Bruschetta with Burrata & Marinated Olives.

STARTERS

- Bruschetta** (V) 7.5
Toasted Focaccia with Tomato, Garlic & Basil.
ADD BUFFALO MOZZARELLA +2.9
ADD BURRATA (V) +2.9
- Caprese di Bufala** 9.5
Fried Melted Buffalo Mozzarella.
- Gamberi Ajo, Oio e Peperoncino** (GF) 11
Shell-on Prawns, Garlic, Chilli & Fresh Tomato.
- Fritto Misto** 12.8
Fried Calamari, Shell-on Prawns, Baby Squid with Mayo.
- Burrata** (V) (GF) 11.8
With Heritage Tomatoes & Basil.
- Chicken Liver Crostino** 11
With Almond Flakes & Marsala.

SIDES & SALADS

- House Salad** (GF) (V) 6.5
With Heritage Tomatoes & Red Onion.
ADD BUFFALO MOZZARELLA +2.9
ADD BURRATA (V) +2.9
- Garlic and Rosemary Potatoes** (V) 5.5
Baked & Fried with Sea Salt.
- Fried Potatoes** (V) 5.5
With Mayo.
- Bowl of Greens** 6
Ask the Staff about our Seasonal Veggies.

PERFECT HOMEMADE PASTA IN 3 EASY STEPS

1 CHOOSE YOUR SAUCE ALL (GF)

White Based

- Cacio & Pepe** 12.8
Black Pepper & Pecorino Romano Cheese.
Best with Tonnarelli.
- Creamy Mushroom** (V) 13
Our Best Seller made with Stewed Wild Mushrooms, Onion & Thyme.
For Creamy Pasta Lovers!
ADD CRISPY GUANCIALE +2.5
- Gricia** 14.5
Romans Favourite, with Guanciale, White Wine, Black Pepper & Pecorino Romano Cheese.
- Carbonara** 15.8
Authentic Roman Recipe (Must Be Salty!!)
With Guanciale, Egg, Black Pepper & Pecorino.
Best with Tonnarelli.
- Ajo, Oio e Peperoncino** (V) (S) 10.8
Simplicity at its best! An Italian Blend of Garlic, Chilli, Parsley & Italian E.V. Olive Oil.
Best with Spaghetti.
ADD CLAMS +5.5

Please inform our team if you have any dietary requirements, however we are unable to guarantee dishes are completely allergens free.

2 ADD YOUR PASTA

- Tonnarelli** (V)
- Fusilli**
- Maccheroncini**
- Gluten Free**
- Tagliatelle**
- Paccheri** (V)
- Spaghetti** (V)
- Wholewheat** (V)
- Potato Gnocchi** (GF) (V)

OUR SIGNATURE RAVIOLI

- Spinach & Ricotta** (V) 14.8
With Butter & Sage.
- Parma Ham & Parmesan** 16.8
With Butter & Parmesan Cream.

Tomato Based

- Tomato & Basil** (V) 11.5
Pure and Simple - Onion, Plum Tomatoes from Sarno & Fresh Basil.
 - Arrabbiata** (V) (S) 11.8
Pan-fried Chilli & Garlic in a Tomato Sauce with Basil & Parsley to light up your day!
 - Beef & Veal Bolognese** 14.8
The Ever Popular! Beef and Veal Ragu with a Light Onion, Carrot & Celery Soffritto.
 - Pork Sausage Ragu** 15.5
Tasty Ragu made with Fennel Sausages from Tuscany, slow cooked in White Wine & Tomato. For a level up taste!
 - Amatriciana** 15.5
The Ultimate Roman Sauce.
Rich Tomato Base with Crispy Guanciale. Pecorino Romano Cheese needed!
 - Seafood** (S) 17.5
Taking you to the Seaside!
Shell-on Prawns, Mussels & Clams with Garlic, Chilli & Fresh Tomato.
 - Fresh Lobster** (S) 29
Best with Spaghetti o Paccheri.
- (GF) GLUTEN FREE (V) VEGAN (V) VEGETARIAN (S) SPICE LEVEL

3 TOP WITH CHEESE ALL (GF)

- Parmigiano Reggiano**
- Pecorino Romano**
- Gran Mantovano** (V)
- Burrata** (V) +2.9
- Buffalo Mozzarella** +2.9

- Spicy Nduja & Ricotta** (S) 16.8
With Burrata & Crispy Guanciale.
- Truffle & Mushrooms** (V) 17.5
In Creamy Mushroom Sauce.
- Beef Agnolotti** 18
Slow Cooked Ox Cheek, Fresh Tomato, Marsala, Almond Flakes & Salted Ricotta.

FROM OUR OVEN

- Beef Meatball Lasagna** (500g Portion) 17.5
Fresh Pasta Sheet Layers filled with a Rich Tomato Sauce and Traditional Italian Meatballs.
- Aubergine alla Parmigiana** (V) 15.5
Fried Baked Aubergine in Tomato and Basil Sauce, with Melted Mozzarella & Parmesan Cheese.
- Pollo alla Cacciatora** 17.5
Whole Baby Chicken cooked with Lemon, Garlic & Olives. Served with Garlic & Rosemary Potato.
- Porchetta Stuffed Focaccia** 15.5
Focaccia Sandwich filled with Roman Porchetta, Burrata Cheese & Truffle Cream. Served with Homemade Fries or Baked Potato.

DESSERTS

- Tiramisu** 6.5
- Italian Chocolate Cheesecake** 6.5
- Torta della Nonna** 6.5
With Creamy Custard & Pine Nuts.
- Torta di Mele** 6.5
Apple Frangipane Tart with Almonds.
ADD VANILLA ICE CREAM +2.5
- Cannolo Siciliano** 6.8
With Sicilian Cream, dipped in Pistachio & Chocolate Grain.
- Gelati** ... 1 SCOOP 4.5 / 2 SCOOPS 5.5 / 3 SCOOPS 6.5
Strawberry, Pistachio, Vanilla, Chocolate or Lemon Sorbet.
- Affogato al Caffè** 6.5
A scoop of Vanilla Gelato & Espresso.
ADD A SHOT OF YOUR FAVOURITE LIQUEUR +3
Amaretto, Frangelico, Baileys or Limoncello.

LUNCH DEAL

- Pasta*, Side & Drink** 14
Cacio e Pepe, Creamy Mushroom, Arrabbiata or Bolognese and choice of a side: fried potatoes, side salad or bread & focaccia, with any soft drink.
- UPGRADE TO AN ALCOHOLIC DRINK +£2**
125ml glass of house red of white wine or pint of Birra Moretti.

*120g of Pasta