

ENTRÉE/SIDES

ANTIPASTO BOARD Cured meats, cheeses, olives, roasted greens, wood fired focaccia (serving size for 2-4pp)	S 32 / L 42
GRANDE ANTIPASTO BOARD Grazing board of mini arancinies, cured meats, cheeses, crocchettas, olive ascolane, chicken meatballs (serving size for 5-6)	59.9
POLPETTINE Beef & pork meatballs, Napoli sauce, sourdough bread	19.9
FRITTI MISTI Selection of croquettes, mini arancinies, olive ascolane, dipping sauces	24.9
CALAMARI FRITTI Calamari rings, rocket, fennel orange, balsamic dressing	24.9
PATATINE (v) Fried potato chips, sea salt, pepper, herbs	12.9
POLENTA FRITTA (v) Polenta chips, sea salt, parmesan, fresh parsley, dipping sauce	15.9
SOURDOUGH BREAD (v) Sourdough bread, extra virgin olive oil, balsamic vinegar	7.9
POLPO ALLA GRIGLIA Grilled octopus, potato, olives & capers, lemon dressing	25.9
BRUSCHETTA CLASSICA (v) Freshly toasted artisan bread, tomato, basil leaves, oregano, olive oil	15.9
BRUSCHETTA CAPRESE (v) Freshly toasted artisan bread, tomatoes, basil leaves, oregano, olive oil, half buffalo mozzarella	19.9
OSSOBUCO RISOTTO Slow cooked beef ossobuco, saffron risotto, gremolata	35.5
RISOTTO OF THE DAY Ask our friendly staff for more information	31.9
FISH OF THE DAY Pan fried fish of the day, olives, tomato, garlic capers	33.9
EGGPLANT PARMIGIANA (v) Eggplant, tomato sauce, mozzarella, parmesan, basil	28.9
LAMB ROULADE Slow cooked lamb shoulder, roasted potatoes	35.9

MAIN

INSALATA

VENERE (GF) Black rice, smoked Atlantic salmon, avocado, corn, cherry tomato, rocket, lemon dressing	23.9
CAPRESE (v, GF) Fresh tomato, buffalo mozzarella, basil, extra virgin olive oil, white balsamic vinegar, salt & pepper	21.9
INSALATA MISTA (v, VG, GF) Mixed salad leaf, cherry tomato, olives, balsamic dressing	13.9
INSALATA di BARBABIETOLA (v, GF) Roasted beetroot, green pears, goat cheese, caramelised walnuts, baby spinach, balsamic dressing	21.9
INSALATA di ZUCCA e BURRATA (GF) Roasted pumpkin, burrata, rocket, pumpkin seeds, pomegranate, crispy prosciutto, balsamic glaze	21.9
BRUNETTI SALAD (v, GF) Wild rocket, green pears, shaved parmesan, caramelised walnuts, balsamic dressing	16.9
PASTA BOLOGNESE Traditional pork and beef Bolognese sauce, fresh pasta of your choice	18.9
PASTA NAPOLI SAUCE (v) Napoli sauce, fresh pasta of your choice	18.9
COTOLETTA DI POLLO WITH CHIPS	19.9
PIZZA MARGHERITA (v)	18.9
PIZZA HAM AND CHEESE	18.9

KIDS

PASTA BOLOGNESE Traditional pork and beef Bolognese sauce, fresh pasta of your choice	18.9
PASTA NAPOLI SAUCE (v) Napoli sauce, fresh pasta of your choice	18.9
COTOLETTA DI POLLO WITH CHIPS	19.9
PIZZA MARGHERITA (v)	18.9
PIZZA HAM AND CHEESE	18.9

V = VEGETARIAN VG = VEGAN GF = GLUTEN FRIENDLY

ATT: KALAMATA OLIVES MAY CONTAIN NUTS

ADD EXTRA: +7.9

- Burrata
- Prosciutto
- Grilled Prawns
- Smoked salmon
- Buffalo mozzarella
- Free range sliced chicken breast



PASTA

NAPOLI (v, VG) Napoli sauce, garlic, basil, fresh pasta of your choice (Add Burrata +7.9)	24.9
BOLOGNESE Traditional pork and beef bolognese sauce, fresh pasta of your choice	26.9
LASAGNA TRADIZIONALE Pork & beef Bolognese sauce, bechamel, grana padano with layers of pasta	28.9
SPAGHETTI CARBONARA Fresh spaghetti, pork guanciale, egg, grana padano, pecorino Romano, fresh black pepper	29
LINGUINE DI MARE Linguine, calamari, tiger prawns, scallops, clams, cherry tomato, garlic, a touch of Napoli sauce, fresh parsley	32.9
SPAGHETTI VONGOLE Fresh spaghetti, clams, garlic, chilli, fresh parsley	31.9
RAVIOLI BURRO & SALVIA (v) Ricotta and spinach ravioli, butter sage sauce, pangratto	28.9
AMATRICIANA Spaghetti, Napoli sauce, pork guanciale, onion & pecorino Romano	29
AGLIO E OLIO (v) Fresh spaghetti, garlic, chilli, extra virgin olive oil, fresh parsley (Add Prawns +7.9)	24.9
RIGATONI LAMB RAGU Fresh Rigatoni, Slow-cooked lamb ragu, tomato and red wine sauce, herbs, parmesan	31.9
QUATTRO FORMAGGI (v) Fresh potato gnocchi, creamy gorgonzola, pecorino, parmesan, smoked provola, balsamic glaze	28.9
SORRENTINA GNOCCHI (v) Baked potato gnocchi, Napoli sauce, fior di latte, grana Padano, basil	28.9
PESTO GNOCCHI (v) Fresh potato gnocchi, Genovese pesto, confit cherry tomato, stracciatella, grana padano	28.9
NORCINA GNOCCHI (v) Fresh potato gnocchi, leek, porcini mushroom, truffle paste, grana Padano caramelised walnuts	29.9

CHOOSE YOUR HAND MADE PASTA:

- Spaghetti
- Tagliatelle
- Linguine
- House-made / Gnocchi gluten friendly +5
- Casarecce Gluten friendly(v) +5
- Rigatoni (eggless(v, VG))
- Paccheri (eggless(v, VG))

PIZZA

FOCACCIA HERB/GARLIC (v, VG) Roasted garlic, rosemary, mixed herbs (Add Ons: Mozzarella / Prosciutto / Mortadella/ Speck / Smoked Salmon / Roast Beef +7.9)	14.9
MARGHERITA (v, VG) San Marzano tomato, basil, Fior di latte, buffalo mozzarella (can be removed), Evoo	24.9
DIAVOLA San Marzano tomato, Fior di latte, spicy salami cacciatore, rocket	27.9
PROSCIUTTO PARMA San Marzano tomato, Prosciutto di Parma 18 months, Fior di latte, rocket, Parmesan Cheese	28.9
ROAST BEEF Pizza bianca, fior di latte, Roast Beef, lemon zest, Salsa Tonnata	28.9
CAPRICCIOSA San Marzano tomato, fior di latte, leg ham, artichokes, kalamata olives, mushrooms	28.9
SALUMIERE San Marzano tomato, fior di latte, cacciatore salami, sausage, leg ham, Parmesan cheese, truffle oil	28.9
ORTOLANA (v, VG) Pizza bianca, Fior di latte(can be removed), mix roasted vegetables, oregano	27.9
AMALFI Pizza bianca, Fior di latte, Zucchini, Prawns, Cherry tomatoes, Gremolata	29.9
MANTOVANA Pumpkin Cream, Smoked Provola, Porcini mushrooms, Speck, Shaved parmesan	29.9
ROMANA Pizza bianca, Fior di latte, Porcini mushroom, Prosciutto croccante, Carbonara sauce, black pepper, Parmesan grated	29.9

- Gluten Friendly pizza available Extra +4.5
- Vegan Mozzarella available Extra +4.5

San Marzano Tomatoes D.O.P. are used in all of our pizza

D.O.P. Denominazione Origine Protetta (Protected Designation of Origin) certified that product are locally grown & packed. San Marzano Tomatoes are grown in rich volcanic soil at the base of Mount Vesuvius, which given them sweet flavour and low acidity

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten.

Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free