



THE CLASSIC MENU

BREAD COURSE

A Selection of Festive Breads and Chutney 11.50

Chili & Chorizo Jam | Chestnut Honey Butter (n) | Truffle Ricotta

STARTERS

Classic Pomodoro Bruschetta (v) (n) 10.50

Toasted sourdough topped with diced fresh plum tomatoes, sweet yellow heritage cherry tomatoes and peppers, torn basil leaves, red onion and basil pesto on toasted bread, topped with wild rocket and a balsamic reduction

Calamari 10.70

Lightly floured pieces of squid, quick fried and served with a garlic mayonnaise dip and wild rocket

Meat'A'Ball 11.95

Nonna's homemade meatballs in our rich tomato and Nduja ragu. Topped with parmesan, chopped parsley and served with artisan in-house baked Pugliese bread

Mushroom Zola Bruschetta (v) (n) 10.95

Artisan in-house baked Pugliese bread, topped with garlic, sautéed chestnut mushrooms with Gorgonzola and mascarpone cream. Finished with walnuts and white truffle oil

PASTA

Linguine Bolognese 19.20

Fresh three meat ragu (Lamb, Veal and Beef) with Nonna's tomato sauce. Topped with parmigiano reggiano

Cassaraccia Alla Nonna 19.50

Crispy pancetta, button mushrooms, chicken, rosemary, thyme, garlic, parsley and tomato ragu with a touch of cream

Linguine Salmone 20.75

Smoked salmon, garlic and parsley in a creamy white wine sauce with a splash of tomato ragu, topped with frise

Cassaraccia Genovese (v) (n) 17.95

*Courgette, green beans, red onion and black olives in a creamy pesto sauce
Add chicken: +3.50*

Linguine Carbonara 18.95

Crispy pancetta and cured guanciale (cured pig cheek similar to pancetta), onions, parsley, egg yolk and pecorino. Finished with a touch of cream

WOOD FIRED PIZZA

Margherita (v) 14.95

*DOP tomato sauce, fior di latte mozzarella, parmigiano reggiano and fresh basil. Finished with EVO oil
Add Chicken: + 3.50*

Bosco 18.25

DOP tomato sauce, fior di latte mozzarella, parmigiano reggiano, prosciutto crudo and sautéed portobello mushroom. Finished with EVO oil

Neapolitan Guy 17.95

DOP tomato sauce, fior di latte mozzarella, parmigiano reggiano, wild crispy capers, black olives and anchovies. Finished with EVO oil

Picante Paradiso 19.95

DOP tomato sauce, fior di latte mozzarella, nduja sausage, salsiccia picante (premium pepperoni) and fresh chilli. Finished with EVO oil

Add: Fresh Burrata to any Pizza or Pasta 3.50

CARNE

Pollo Romano 28.50

French corn fed free range chicken supreme wrapped in Parma ham and sage, baked in a white wine and butter sauce and served with green beans and garlic roasted new potatoes

28 Day Aged Dry 8oz Rolled Ribeye Steak 32.50

Garlic and rosemary roasted new potatoes, wilted spinach and grilled cherry tomatoes, served with your choice of sauce.

Pizzalola, Peppercorn or Mushroom Zola

(Locally sourced award winning matured West Country beef individually selected by The Meat Shop in Bedford. Grass fed suckler herds, dry aged for a minimum of 28 days)

SIDES

Garlic Bread
6.00

Garlic Bread
Cheese
7.50

Hand cut French Fries 4.75
Rosemary 5.75
Truffle & Parmesan 5.75

Truffle & Parmesan
Churros
6.80

Rocket & Parmesan
Salad
5.50



FESTIVE SPECIALS

STARTERS

Baked Cod Loin 11.50

Lightly dusted fennel flour, pickled wild mushrooms, smoked Jerusalem artichoke purée, cured soy and lime egg yolk

Festive Salad 9.95

Radicchio, Gorgonzola, fig and spiced honey. Fig and honey crackers

Turkey Arancini 10.50

With lemon, thyme, hints of chilli and mozzarella, parsnip yoghurt purée, spiced clementine jam

PASTA

Cioppino - Italian Seafood Stew Alla Gnocchi 29.50

Line caught mussels, large shell on king prawns and cod loin. Served in a roasted red pepper, tomato, white wine sauce with sautéed gnocchi

Wild Boar Ravioli 28.95

Hand folded pasta filled with wild boar, mixed herbs and mascarpone, gently fried in a sage butter alongside wild mushrooms, wild boar sausage meatballs, in a creamy garlic red wine sauce. Finished with shavings of black winter truffle

Conchiglie Tricolore Alla Pistachio (v) (n) 25.95

Tri-coloured pasta shells with a watercress and pistachio pesto, yellow cherry tomatoes and asparagus

WOOD FIRED PIZZA

The Truffle Choke (v) 17.95

Garlic bianco creme fraiche base, black truffle and artichoke tapenade, rosemary french fries, seasonal black truffle shavings and truffle pecorino. Finished with wild rocket

Suckling Pig 19.50

Garlic bianco crème fraiche base, smoked Scamorza cheese, grilled slices of succulent pork, roasted sweet honey glazed parsnips, and caramelised white onion and apple chutney. Finished with pork crackling dust

Dirty Pink Lady 18.95

Black and green olive tapenade base, topped with smoked salmon, lemon zest, grilled and crispy courgette. Finished with a touch of chilli

MAINS

Chicken Supreme 29.50

Truffle hash brown, torched brussel leaves. Finished with a black garlic and caper beurre blanc and red currants

Venison Loin 31.50

Fondant potato, parsnip cream, pickled Shimeji mushroom, wild poached pear and wild charred spruce

Festive Veggie Wellington and Cranberry Chutney (n) 26.95

Filled with parsnip Swiss chard, soft chestnuts, sage and onion, encased in puff pastry. Sautéed fennel potatoes. Finished with charred leek jus

SIDES

Tenderstem Broccoli (n) 8

Sautéed in brown butter, chilli flakes, Fresh truffle and walnuts

Fire Roasted Bone Marrow 10.50

Tossed in truffle honey & rosemary salt

Creamed Cauliflower & Brussels 7.50

With halloumi and nigella seeds

Pigs in Blankets 8.95

Chipolata sausages wrapped in smoked streaky bacon with paprika and hot honey