



THE CLASSICS

STARTERS

Classic Pomodoro (v) (n) - £6.50

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

Meat'A'Ball - £7.50

Three of our home made meatballs in our rich tomato ragu served with fresh Italian bread

Calamari - £7.95

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

Funghi Trifolati (v) - £6.95

Pan-fried garlic button & wild mushrooms with white wine and parsley, served with toasted Italian bread

Nonna's Sharing Platter - £15.00

Freshly baked bread, a selection of cured meats, Maltese sausage, marinated olives, sundried tomatoes, ricotta stuffed peppers, grilled marinated peppers, mozzarella, garlic butter beans, rocket, olive oil and balsamic dip

PASTA

Linguine Bolognese - £11.25

Fresh three meat ragu (Lamb, Veal, Beef) with Nonna's tomato sauce

Lasagne - £12.95

Traditionally cooked, layered with a rich meaty ragu and béchamel sauce. Served with a small side salad

Cassaraccia Alla Nonna - £12.95

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

Linguine Salmone - £13.25

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

Cassaraccia Genovese (v) (n) - £11.25

Courgette, green beans, red onion, black olives in a creamy pesto sauce

Linguine Carbonara - £11.25

Pancetta, onions, parsley, egg yolk, parmesan with a touch of cream

(Deduct £4 for child portions)

(Gluten free available)

PIZZA

Margherita (v) - £9.95

Tomato sauce, fior di latte mozzarella and fresh basil

Prosciutto Funghi - £11.25

Tomato sauce, fior di latte mozzarella, Italian ham and mushrooms

Diavola - £12.95

Tomato sauce, fior di latte mozzarella, double pepperoni and chilli

Spicy Meatball - £12.95

Tomato sauce, fior di latte mozzarella, homemade spicy meatballs, chilli, mixed peppers and red onion

CALZONE

Vegetariana (v) - £11.95

Mixed peppers, courgettes, aubergine, cherry tomatoes and red onion

Add fior di latte mozzarella £1

(Deduct £4 for child portions)

(Gluten free available)

CARNE

Pollo Romana - £20.95

Chicken wrapped in parma ham and sage baked in a white wine and butter sauce served with green beans and garlic roasted new potatoes

8oz Ribeye Steak - £24.95

Garlic and rosemary roasted new potatoes, wilted spinach and grilled cherry tomatoes
Including one of the following sauces - Pizzaiola - Peppercorn - Mushroom Zola



SUMMER MENU

STARTERS

Strawberry & Vanilla Scallops £8.95

A sweet balsamic base with thinly sliced strawberries. Pan-seared king scallops topped with caviar and a vanilla and lime foam

Pig Cheek & Collar on Toast £8.25

A generous serving of the fatty meat from the pig's head and collar. Beautifully soft meat, piled onto charred garlic sourdough. Topped with sliced pickled sweet red chilli and served with a side of pickled gherkin

Crispy Aromatic Compressed Aubergine (n)(v) £8.50

Served on a lightly spiced vibrant basil oil with freshly torn truffle stuffed burrata and a cherry tomato confit

PASTA

Brown Shrimp, Caper & Fresh Clam Pacchire £17.75

Flash-fried brown shrimp, capers and fresh clams with garlic and chilli cooked in a light creamy white sauce. Combined with large pasta tubes, fresh parsley and finished with a lemon pangrattato.

Osso Bucco Nduja Sausage Tagliatelle £22.95

This dish is insane! We have the calf shin cut into a barrel shape. Slow-cooked with smoked garlic and covered in a sticky balsamic fig glaze. Served with spicy Calabrian Nduja soft sausage, tagliatelle and green beans.

Fig & Goat's Cheese Ravioli (v) £13.95

Sautéed in butter till crisp with sage, apricots, red onion, a touch of chilli pepper flakes and smoked garlic. Finished with fresh pea shoots and Grana Padano shavings

PIZZA

Flat Iron Steak £18.25

Thin slices of flat iron steak marinated with black pepper, garlic, chilli, red onion, and black summer truffle paste. Finished with spring onion and Grana Padano shavings

Il Cuore (v) £12.75

Gorgonzola, artichoke hearts, red onion, cherry tomato and wild rocket
Add Parma ham £2

The Dirty Pink Lady £13.75

Black & green olive tapenade, smoked salmon, lemon zest, courgette and a touch of chilli
Add king prawns £3

(Gluten free options available)

SIGNATURE DISH

Nori Wrapped Monkfish Tail with Blackened Spices £21.50

Served with crisp sweet Parmentier potatoes, tempura mussels, caramelised sweetcorn puree, and tenderstem broccoli. Finished on a lightly curried saffron sauce

SIDES

Halloumi Croutons (v) £6.50

With sautéed summer cabbage

Caprese Salad (v) £5.85

Layers of freshly sliced tomato, basil leaves, and torn buffalo mozzarella

Tuscan Chips £4.95

Triple-cooked French ratte potatoes cut into wedges with grated horseradish, garlic, and mixed herbs

Green Beans (v)(n) £4.00

Sautéed in chilli, garlic, toasted pine nuts, and feta cheese