



THE CLASSICS

STARTERS

Classic Pomodoro Bruschetta (v) (n) £6.95

Artisan in-house baked Pugliese bread, 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 £7.95

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

Meat'A'Ball £8.95

Three of Nonna's homemade meatballs in our rich tomato and Nduja ragu, served with artisan in-house baked Pugliese bread

Mushroom Zola Bruschetta (v) (n) £7.95

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 £13.25

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

Cassaraccia Alla Nonna £14.95

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

Linguine Salmone £14.50

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

Cassaraccia Genovese (v) (n) £12.95

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

Linguine Carbonara £13.95

Crispy pancetta and cured guaciale (cured pigs cheeks), onions, parsley, egg yolk and pecorino. Finished with a touch of cream

WOOD FIRED PIZZA

Margherita (v) £11.50

DOP tomato sauce, fior di latte mozzarella, Parmigiano Reggiano and fresh basil. Finished with EVO oil

Bosco £13.50

DOP tomato sauce, fior di latte mozzarella, Parmigiano Reggiano, cured prosciutto crudo, and sautéed portobello mushroom. Finished with EVO oil

Piccante Paradiso £14.95

DOP tomato sauce, fior di latte mozzarella, Nduja sausage, Salsicca Piccante, and fresh chilli. Finished with EVO oil

Neapolitan Guy £13.50

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

CARNE

Pollo Romano £20.95

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 £24.95

Garlic and rosemary roasted new potatoes, wilted spinach and grilled cherry tomatoes, served with your choice of sauce. Pizzalola, Peppercorn or Mushroom Zola

(British beef individually selected by Aubrey Allen from grass fed suckler herds, dry aged for a minimum of 28 days)



THE SPECIALS

STARTERS

Sticky Glazed Aromatic Orange Pork Ribs £9.95

Topped with crispy onions and sliced green chilli, served with a sour cream and chive sauce

Pan Fried Baby Cuttlefish £8.50

Served with a chilli jam EVO oil

Mortadella Ham & Burrata (n) £10.85

Served on a bed of roasted pistachio and garlic puree, roasted soft fig and honey. Finished with micro watercress tossed in lemon EVO oil

PASTA

Beef Alfredo Rigatoni £16.50

Slow cooked Beef in a creamy Parmigiano sauce with spicy friarielli (Wild broccoli) Served with yellow cherry tomatoes. Finished with fresh basil

Wild Boar Ravioli £25.95

Hand folded ravioli filled with wild boar and mixed herbs in a wild mushroom cream sauce, served with wild boar sausage, oyster mushrooms, and truffle. Finished with pecorino shavings

WOOD FIRED PIZZA

Suckling Pig £17.95

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

The Truffle Choke (v) £17.95

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

Dirty Pink Lady £16.50

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

FISH

Pan Fried Sea Bream £22.50

Two fillets of Seabream served on a bed of roasted vegetables and butterbean salad. Finished with crispy rocket and salsa verde