



# THE CLASSIC MENU

## BREAD COURSE

**A Selection of Breads with EVO Oil & Balsamic 6.50**

**Nonnas marinated Olives 5**

## STARTERS

**Classic Pomodoro Bruschetta (v) (n) 10.95**

*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 11**

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

**Meat'A'Ball 12**

*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) 11.25**

*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 19.70**

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

**Cassaraccia Alla Nonna 19.85**

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

**Linguine Salmone 19.95**

*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: +3.75*

**Linguine Carbonara 19.45**

*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) 16.50**

*DOP tomato sauce, fior di latte mozzarella, parmigiano reggiano and fresh basil. Finished with EVO oil  
Add Chicken: + 3.75*

**Bosco 18.95**

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

**Neapolitan Guy 18.25**

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

**Picante Paradiso 20**

*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 3.75**

**Add Sauce: Cacio e pepe, garlic mayo, nduja or mixed herb pesto 2**

## CARNE

**Pollo Romano 29**

*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**

**20oz Chateaubriand Sharer Served with Aged Parmagaino 79.95**

*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**  
6.50

**Garlic Bread**  
**Cheese**  
7.95

**Hand cut French Fries 5.50**  
**Rosemary 6**  
**Truffle & Parmesan 6**

**Truffle & Parmesan**  
**Churros**  
6.80

**Rocket & Parmesan**  
**Salad**  
5.50



## THE VEGAN CLASSICS

### STARTERS

#### **Vegan Flatbread 10.95**

*Artichoke, red onion pureé, vegan cheese & courgettes*

#### **Classic Pomodoro Bruschetta (ve) (n) 10.95**

*Artisan in-house baked Pugliese bread, smashed avocado topped with diced fresh plum tomatoes, sweet yellow heritage cherry tomatoes and peppers, torn basil leaves on toasted bread, topped with wild rocket and a balsamic reduction*

#### **Mushroom Zola Bruschetta (ve) (n) 11.25**

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

### PASTA

#### **Cassaraccia Alla Nonna 15.95**

*Button mushrooms, rosemary, thyme, garlic, parsley and DOP tomato sauce*

#### **Linguine The Forager 17.25**

*Red onion, king oyster, chestnut, wild and portabello mushrooms with truffle oil*

#### **Cassaraccia Arrabiata 15.95**

*DOP tomato sauce, fresh chillis and sautéed red onions*

### WOOD FIRED PIZZA

#### **Margherita (v) 16.50**

*DOP tomato sauce, vegan cheese and fresh basil.  
Finished with EVO oil  
Add mixed veg: + 3*

#### **Neapolitan Guy 18.25**

*DOP tomato sauce, vegan cheese, wild crispy capers, and black olives. Finished with EVO oil*

#### **Pizza Maltaja (v) 17.25**

*DOP tomato sauce, vegan cheese with spicy wild broccoli, sliced red onion, artichokes and thinly sliced potato. Finished with cranberry jelly*

### SIDES

#### **Garlic Bread 6.00**

#### **Garlic Bread with Vegan Cheese 7.50**

#### **Rocket & Balsamic Salad 5.50**

#### **Mixed Salad 5.50**

#### **Hand cut French Fries 5.50**

#### **Rosemary 6**

#### **Truffle 6**

#### **Green Beans 7.50**

*Tossed in EVO oil, chilli flakes, crispy onion and balsamic glaze*

*An optional service charge of 12.5% will be applied for groups of 6 or more*

*\*Please inform a member of the team of any dietary requirements\**