



TAKE AWAY MENU

SMALL PLATES

Classic Pomodoro Bruschetta (v) (n) 10.95

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 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

Cassaraccia Alla Nonna 19.85

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

Linguine Salmone 19.85

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

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

Add: Fresh Burrata to any Pizza or Pasta 3.75

WOOD FIRED PIZZA

Margherita (v) 16.50

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

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: Cacio e pepe, garlic mayo, nduja or mixed herb pesto sauce 2.00

WOOD FIRED PIZZA SPECIALS

Suckling pig 18.50

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

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

Frutti da Mare 14.95

DOP tomato-oregano base, tuna, anchovy, squid octopus, chilli pepper flakes, capers, red onion grana padano shavings, wild rocket and EVO oil

Add: Smoked Trout 2.50

Salsiccia E Campania 18.50

DOP tomato base with fior di latte mozzarella, fresh basil, Italian fennel sausage, spicy friarielli (wild broccoli leaves in EVO oil) Topped with fresh chilli and smoked scarmoza (mozzarella)

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

Please inform a member of the team of any dietary requirements