



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) 11

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) 11.30

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 Sirloin 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



SPECIALS MENU

APPERTISERS

Padron Peppers 8

Served with smoked salt

Marinato Octopus 8

With EVO oil & mixed herbs

STARTERS

Mackerel Dubé 13.50

Torched mackerel fillet, smoked mackerel croquette, saffron emulsion, with pickled cucumber, oyster leaf, olive crumb and finished with a zesty tomato water

Crocchette di Pollo 10.95

Roasted chicken and leek croquette served on sautéed leek and wild mushroom fricassee in a fermented wild garlic butter

PASTA

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

Gnocchi alla Vodka 19.50 (n)

Crispy airy potatoe dumplings sautéed in sage butter. Served with a velvety vodka-tomatoe sauce. Topped with fresh-torn burrata, EVO oil, and a fresh basil pangrattao.

Add: Nduja (soft spicy Calabrian sausage) 3.50**Diavolo Frutti Di Mare 21.95**

Fresh chilli infused tagliatelle with sautéed samphire, king prawns, crab, in a creamy white truffle lobster bisque. Finished with a hot honey chilli crisp

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 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

Dirty Pink Lady 18.95

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

Capricciosa Siciliano 18.50

DOP tomato sauce, fior di latte, prosciutto cotto, mushrooms, artichokes, black olives, sliced boiled egg. Finished with fresh basil and EVO oil

MAINS

Pan Fried Atlantic Cod Fillet 28.95

Nduja (Calabrian sausage) XO piperade (slow cooked onions and fire roasted peppers) butter beans and herb crushed sautéed potatoes

Sicilian Braised Duck Leg 29.95

Served on a rich red wine pizzaolia sauce, olives, capers and oregano, topped with orange zest gremolta with parmigiano and rosemary roasted new potatoes, crisp cavalo nero

SIDES

Tenderstem Broccoli (n) 8

Sautéed in butter, chilli flakes, Truffle and walnuts

Beef Flatbread 8.95

With paprika & hot honey

Pork Belly Bites 9.95

Paprika and hot honey glaze with fresh thyme