

GLI SPUNTINI

IL CESTINO DI PANE	4.95	L'ARANCINO AL TARTUFO	2.75 EACH
Sourdough Homemade Focaccia, Flavored Butter (VE)		Truffled Arancino, Butter, Grana Padano, Truffle Mayo (V)	
GLI SCAGLIOZZI DI POLENTA	4.95	LA STRACCIATELLA	5.95
Deep Fried Polenta, Maldon Sea Salt, Rosemary (VE)		Shredded Fresh Cheese Curd, Toasted Focaccia (V)	
I FRIGGITELLI	4.95	LE OLIVE REGINA	4.45
Deep Fried Padron Peppers / Maldon Sea Salt (VE)		Home-Marinated Queen Olives (VE)	

GLI ANTIPASTI

LA BRUSCHETTA	7.95	LE CHICCHE DI POLLO	9.95
Toasted Sourdough, Organic Plum Tomatoes, Garlic, Basil, Oregano, Red Onions (VE)		Fried Pulled Chicken Confit, Egg Yolk & Tarragon Emulsion, Fried Capers	
LA BURRATA	8.95	LA TORTA SALATA	8.95
Creamy Apulian Soft Cheese, Marinated Beef Tomatoes, Radishes & Extra Virgin Olive Oil (V)		Spring Onions & Gorgonzola Savoury Tart, Dried Black Olives (V)	
IL GATEAU DI PATATE	8.95	LO SPIEDO DI PESCE	10.95
Potato Cake, Tuscan Sausages, Smoked Provolone Cheese, Basil & Pecorino Fondue		Seafood Skewers, King Prawns, Cod, Squid, Lemon & Olive Oil Dressing, Tomato Fondue, Toasted Almonds	
GLI SCAMPI AL GRATIN (Market Price)			
Tarbet Langoustines Gratin, Roasted Garlic Aioli			

I PRIMI PIATTI

ENJOI A LASAGNA	14.95	IL RISOTTO BURRO E AGLIO	
8 Hours Slow Cooked Beef Shin, Tomato Sugo, Bechamel, Basil Crumbs		FERMENTATO	13.95
I RIGATONI AL TARTUFO	13.95	Carnaroli Rice, Black Garlic, Brown Butter, Grana Padano, Chives (V)	
Half Rigatoni Pasta, Wild Mushrooms, Tuscan Sausages, Black Truffle		GLI SPAGHETTI ALLA NERANO	12.95
GLI SPAGHETTI ALLO SCOGLIO	19.95	Squared Cut Spaghetti Pasta, Fried & Cream Of Courgettes, Provolone Cheese (V)	
Square Cut Spaghetti Pasta, San Marzano Sugo, Shetland's Mussels, West Coast Clams, Squid, Langoustine		IL RAGÙ DI CALAMARI	17.95
I PACCHERI AI GAMBERI	16.95	Squared Cut Spaghetti Pasta, Lemon Zest, Roasted Fish Jus, Slow Cooked Squid Ragù	
Paccheri Pasta, Red Peppers Puree, King Prawns & Olive Crumbs		GLI GNOCCHETTI ASPARAGI	12.95
		Potato Gnocchi, Asparagus Cream, Goat Cheese Crumbs	

Vegetarian (V) Vegan (VE) • Fish dishes may contain small bones • Game dishes may contain Shot • Ask your server for Gluten Free options

PLEASE IF YOU HAVE A FOOD ALLERGY OR A SPECIAL REQUIREMENT PLEASE INFORM A MEMBER OF THE HOSPITALITY TEAM

I SECONDI PIATTI

IL MAIALE CANDITO 18.95
Slow Cooked Pork Belly, Beetroot Carpaccio,
Sage & Lemon Sauce, Whipped Potatoes

LA TAGLIATA DI MANZO 26.95
Sliced Ribeye Steak 10oz, Rocket, Parmesan
Shavings, Cherry Tomatoes, Raspberry Flavoured
Balsamic Glaze

LA ZUPPETTA DI PESCE 21.95
Seafood Stew, Argentinan Prawn, Squid,
Mussels, Clams, Cod, Toasted Bread

IL BACCALÀ IN CAMICIA 22.95
Brown Butter Poached Cod, Pickled Radishes,
Wye Valley Asparagus, Lemon & Fish Jus, Crushed
Garlic Potatoes

LE PIZZE NERE

Activated Black Charcoal Sourdough Pizza

LA MARGHERITA (V) 10.95
San Marzano Tomato Sugo, Fior di Latte
Cheese, Basil, Parmigiano

LA CRUDAIOLA 13.95
San Marzano Tomato Sugo, Fior di Latte
Cheese, Parma Ham, Parmesan Shavings, Rocket

LA DIAVOLA 12.95
San Marzano Sugo and Parmesan,
Fior Di Latte Cheese, Spicy Spianata,
Fresh Chillies, Basil

LA ROMANA (V) 11.95
Smoked Fior Di Latte Cheese, Peppers,
Roasted Potatoes, Basil Oil, Smoked Paprika

LA CAFONA 13.95
San Marzano Sugo, Fior Di Latte, Nduja,
Gorgonzola Cheese, Honey

LA CAMPAGNOLA 12.95
Fior Di Latte Cheese Base, Sliced Asparagus,
Tuscan Sausages, Garlic Oil

I CONTORNI

SKIN ON FRIES & TRUFFLE (VE) 5.45

ROASTED NEW POTATOES

WEDGES (VE) 4.95

POACHED ASPARAGUS
& GARLIC (V) 5.95

BEEF TOMATO, RED ONIONS, BASIL,
BALSAMIC SALAD (VE) 4.95

ROCKET, CHERRY TOMATOES, GRANA
SHAVINGS (V) 5.95