

GLI SPUNTINI

IL CESTINO DI PANE 6.95 Sourdough Homemade Bread&Focaccia, Taralli Biscuits, Flavored Butter(VE)	GLI SCAGLIOZZI DI POLENTA 4.95 Deep Fried Polenta, Maldon Sea Salt, Rosemary (VE)
IL PROSCIUTTO DI PARMA DOP 7.95 24 Months Aged Parma Ham	LA GIARDINIERA 4.95 Homemade Pickled Seasonal Vegetables (VE)
PRALINE DI MOZZARELLA FRITTA 7.95 Deep Fried Baby Mozzarella, Tomato Dip	LE OLIVE REGINA 4.95 Home-Marinated Queen Olives (VE)

I FRIGGITELLI 4.95
Deep Fried Padron Peppers / Maldon Sea Salt (VE)

GLI ANTIPASTI

LA BRUSCHETTA 7.95 Homemade Sourdough Bread, Cherry Tomatoes, Garlic, Basil, Oregano (VE)	IL SALMONE 10.95 Homemade Cured Salmon Gravlax, Burrata Cheese, Passion Fruit, Taralli Crumble
LA PARMIGIANA 9.95 Baked Aubergine, Smoked Fior di Latte Cheese from Agerola, San Marzano Sauce (V)	L'ARANCINO 8.95 Deep Fried Rice Ball, Saffron, Slow Cooked Beef Ragu, Tomato Sauce
IL POLPO 13.95 Grilled Octopus, Padron Peppers, Black Garlic Mayonnaise	LA BRUSCHETTA DI MAIALE 9.95 Homemade Sourdough Bread, Crispy Pork Cheek Guanciale, Burrata

COZZE DEL GIORNO 9.95
Scotland Shetlands Mussels, Sauce Of The Day
(Ask your server for details)

I PRIMI PIATTI

ENJOI A LASAGNA 14.95 Fresh Lasagna Pasta, 8 Hours Slow Cooked Beef Shin, Tomato Sugo, Bechamel, Basil Crumbs	SUA MAESTÀ LA CARBONARA 14.95 Mezzi Rigatoni, Guanciale , Pecorino Romano, Egg and Black Pepper
I RIGATONI AL TARTUFO 14.95 Half Rigatoni Pasta, Wild Mushrooms, Tuscan Sausages, Black Truffle	LA CARBONARA DI MARE 17.95 Spaghetti Pasta, Cod, Shetland's Mussels, Egg Yolk, Black Pepper
LA PASTA E PATATE ALLA 12.95 NAPOLETANA Mezzi Rigatoni Pasta, Baby Potatoes, Smoked Provala Cheese, Parsley	IL RISOTTO GAMBERI E 17.95 CALAMARI Carnaroli Rice, King Prawns&Shetland Squid,Basil Dust,White Wine Sauce
GLI SPAGHETTI ALLO SCOGLIO 20.95 Spaghetti Pasta, San Marzano Sugo, Shetland's Mussels, West Coast Clams, Squid, Langoustine	IL RISOTTO ZUCCA (V) 12.95 Carnaroli Rice, Butternut Squash Puree, Gorgonzola, Sage.

IL RAGÙ D'AGNELLO 14.95
Pappardelle Pasta, Slow Cooked Lamb Ragu

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

LA COTOLETTA DI POLLO 18.95

Pan Fried Breaded Chicken Breast, Garlic and Rosemary Aromatic Butter, Baby Roast Potatoes

IL ROLLÈ DI CONIGLIO 24.95

Baked Rabbit Wrapped in Guanciale, Stuffed with Italian Sausage, Tenderstem Broccoli, Potato Fondant, Mango Chutney, Rabbit Jus.

LA TAGLIATA DI MANZO 29.95

12oz Dry Aged Scotch Rib Eye Steak ,Rocket, Cherry Tomato, Grana Padano Shaving, Raspberry Giusti Balsamic

IL CUOPPO FRITTO 24.95

Deep Fried Shetland Squid and King Prawns, Served With Aromatic Yogurt

LA ZUPPETTA DI PESCE 24.95

Mixed Seafood Stew served with our Homemade Toasted Sourdough
(Ask your server for Catch of The Day)

LA SPIGOLA 19.95

Pan Seared Seabass, Seafood Puttanesca Sauce, Potato Terrine

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 14.95

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

LA DIAVOLA 13.95

San Marzano Sugo, Fior Di Latte Cheese, Spicy Spianata, Fresh Chillies, Basil

LA ZUCCOSA 13.95

Butternut Squash Puree Base, Italian Sausage, Taralli Crumble

LA FOCACCIONA 12.95

Focaccia base, Cherry Tomatoes, Apulia Burrata, Homemade Basil Pesto, EVOO

L'ORTOLANA 11.95

San Marzano Sugo, Fior Di Latte Cheese, Mushroom, Aubergines, Courgette

I CONTORNI

SKIN ON FRIES & TRUFFLE (VE) 5.95

ROCKET SALAD , CHERRY TOMATOES,
PARMESAN SHAVNG (V) 5.95

ROSEMARY BABY ROASTED
POTATOES (VE) 5.45

POLENTA FRITTA (VE) 4.95

CURLY ENDIVE SALAD&OLIVES,
VINAIGRETTE (VE) 4.95

SAUTEED BROCCOLI, GARLIC, CHILLIES &
TOASTED ALMOND FLAKES. (VE) 5.95