

ANTIPASTI / APPETISERS

Tagliere di Salumi e Formaggi £26.95

Mixed platter of cured Italian meats and cheeses, grapes, chilli honey and Carasau.

Tagliere Misto di Salumi £18.95

Mixed platter of cured Italian meats with carasau and pesto.

Tagliere Misto di Formaggi £18.95

Mixed platter of Italian cheeses, caramelised onion, chilli honey and carasau.

Gamberoni £14.95

Tiger king prawns with mixed leaf salad and mayonnaise.

Caprese Tricolore £12.95

Mozzarella di bufala (buffalo milk cheese), pesto Romano and vine tomatoes.

Crostone Mozzarella e Alici £13.95

Mozzarella di bufala on toasted sourdough with marinated anchovies.

Cozze alla Marinara £13.95

Steamed mussels in tomato sauce with garlic, chilli, white wine and parsley, served alongside focaccia.

Carpaccio Di Polpo £14.95

Boiled and charred octopus, thinly sliced and served on a bed of rocket and spinach with a basil, olive oil and lemon emulsion.

Antipasto Pugliese £13.95

Mozzarella di bufala with mixed grilled vegetables and a spinach and rocket salad.

Bruschetta Classica £11.95

Traditional bruschetta with cherry tomatoes, shallots and spring onions on toasted garlic bread.

Bruschetta di Porchetta £13.95

Grilled sourdough topped with slow roasted pork shavings, served with salad and cherry tomatoes.

Capesante al Guanciale £16.95

Seared scallops fried in guanciale fat, finished with pea puree and lemon citronette.

Bresaola al Pecorino £14.95

Cured beef carpaccio, topped with rocket, shaved pecorino cheese, raw mushrooms and citronette.

Suppli £13.95

Roman arancini; breadcrumbed and fried rice balls in tomato sauce, with melted mozzarella.

Suppli alla Ragu £15.95

Suppli done with a mix of slow cooked beef cuts, in a rich tomato and carrot sauce.

Melanzana alla Romana £13.95

Deep fried aubergine with burrata cheese, tomato sauce, basil and pecorino.

Prosciutto e Mozzarella £14.95

Mozzarella di bufala with DOP 24 month aged prosciutto di Parma served with rocket salad.

Calamari Fritti £11.95

Battered squid, babyleaf and rocket salad with cherry tomatoes and mayonnaise.