

# ANTIPASTI

## **Tagliere di Salumi e Formaggi** £26.95

Platter of Italian cured meats and cheeses, served with grapes, chilli honey and Sardinian Carasau.

## **Tagliere Misto di Salumi** £18.95

Platter of Italian cured meats, served with house made pesto and Sardinian Carasau.

## **Tagliere Misto di Formaggi** £18.95

Platter of Italian cheeses, served with caramelised onions, chilli honey and Sardinian Carasau.

## **Gamberoni Grigliati** £14.95

Grilled whole tiger prawns served with dressed salad, mayonnaise and lemon.

## **Caprese Tricolore** £12.95

Mozzarella di bufala, house made pesto Romano and vine tomatoes, finished with olive oil.

## **Crostone Mozzarella e Alici** £13.95

Mozzarella di bufala toasted over grilled house made bread, topped with marinated anchovies.

## **Cozze alla Marinara** £13.95

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

## **Carpaccio Di Polpo** £14.95

Charred, sliced octopus served over salad, dressed in a basil, olive oil and lemon emulsion.

## **Bruschetta Classica** £11.95

Traditional bruschetta of tomatoes and fresh basil on toasted garlic bread, dressed with olive oil.

## **Bruschetta di Porchetta** £14.95

Grilled house made bread topped with roasted pork and caramelised onions, served with dressed salad.

## **Capesante al Guanciale** £16.95

Seared scallops pan fried in guanciale fat, served with peas and lemon citronette.

## **Carpaccio di Manzo al Pecorino** £18.95

Tender beef carpaccio and shaved Pecorino Romano, served with lemon citronette over dressed salad.

## **Suppli** £13.95

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

## **Melanzana alla Romana** £13.95

Deep fried aubergine cooked with mozzarella di bufala, tomato sauce, basil and Pecorino Romano.

## **Prosciutto e Mozzarella** £14.95

Mozzarella di bufala with 24 month aged prosciutto di Parma, served with dressed salad.

## **Calamari Fritti** £12.95

Battered, deep fried baby squid served with dressed salad, mayonnaise and lemon.

# PASTA

## **Carbonara** £14.95 / 20.95

Traditional carbonara with egg yolk, guanciale, Pecorino Romano and black pepper.

## **Amatriciana** £13.95 / 18.95

Classic pasta from Amatrice made of tomatoes, olive oil, Pecorino Romano, onion and guanciale.

## **Ragu di Manzo** £15.95 / 23.95

Slow cooked ribeye, fillet and veal served in a rich tomato sauce with shallots and Pecorino Romano.

## **Frutti di Mare** £15.95 / 21.95

Seafood spaghetti made with sea bass, salmon, squid, tuna and mussels, served in a tomato sauce, finished with a grilled tiger prawn.

## **Pasta con le Cozze** £14.95 / 20.95

Fresh mussel spaghetti in a lemon and white wine sauce, finished with garlic and chilli.

## **Pasta Gamberi e Zucchine** £14.95 / 20.95

Spaghetti of prawns and courgettes in a lemon and white wine sauce, finished with garlic and chilli.

## **Arrabbiata** £12.95 / £16.95

A classic spicy sauce made of tomatoes, chilli, garlic, parsley and olive oil.

## **Aglio, Olio e Peperoncino** £12.95 / 16.95

Classic 'Cucina Povera', a simple pasta dish of garlic, olive oil, chilli and parsley.

## **Pasta alla Norma** £13.95 / 17.95

Sicilian dish of aubergine, garlic and onions in a mildly spicy tomato sauce, finished with Pecorino Romano.

## **Carbonara Vegetariana** £13.95 / 18.95

Carbonara with egg yolk, courgettes, Pecorino Romano and black pepper.

## **Pasta al Pesto Romano** £13.95 / £17.95

Roman pesto made with basil, spinach, pine nuts, Pecorino Romano, garlic and olive oil, served with cherry tomatoes.

## **Puttanesca** £13.95 / £18.95

Neapolitan dish of tomatoes, olives, capers, anchovies, chilli, garlic and parsley.

GLUTEN FREE PASTA IS ALSO AVAILABLE

IF YOU HAVE ANY FOOD ALLERGIES OR INTOLERANCES  
PLEASE INFORM A MEMBER OF STAFF

# CARNE

All our meat dishes are served with spicy broccoli and dressed salad.

**Ribeye di Manzo** **£36.95**

10oz grilled, marbled ribeye steak, served with roasted baby potatoes or skin on fries.

**Filetto di Manzo** **£40.95**

8oz grilled fillet steak, served with roasted baby potatoes or skin on fries.

**Tagliata di Manzo** **£39.95**

Grilled ribeye steak served sliced with house made pesto and shaved Pecorino Romano, alongside roasted baby potatoes or skin on fries.

**Saltimboccaa' Romana** **£32.95**

Veal escalopes wrapped in sage and Parma ham finished in an Italian brandy sauce, served with roasted baby potatoes or skin on fries.

**Salciccia alla Griglia** **£27.95**

Grilled Italian pork sausages (spicy option available), served with roasted baby potatoes or skin on fries.

**Grigliata di Carne** **£41.95**

Platter of grilled meats consisting of a 4oz fillet steak, spicy sausage, Italian porchetta and chicken breast, served with roasted baby potatoes or skin on fries.

**Porchetta e Patate** **£26.95**

Slow roasted, sliced pork belly and loin, served with roasted baby potatoes or skin on fries.

**Pollo ai Funghi** **£25.95**

Grilled and pan fried chicken breast cooked in a porcini mushroom sauce, served with roasted baby potatoes or skin on fries.

**Pollo Cacciatora** **£25.95**

Grilled and pan fried chicken breast cooked in a sauce of white wine, olives, capers, garlic and rosemary, served with roasted baby potatoes or skin on fries.

**Pollo Fritto al Rosmarino** **£24.95**

Deep fried, breadcrumbed chicken breast served with lemon and roasted baby potatoes or skin on fries.

**Vitello al Limone** **£29.95**

Veal cutlets seared in a lemon, white wine, garlic and oregano sauce, served with baby roasted potatoes or skin on fries.

ADD A PEPPERCORN, BAROLO WINE, GORGONZOLA OR PORCINI  
MUSHROOM SAUCE for £3.95

IF YOU HAVE ANY FOOD ALLERGIES OR INTOLERANCES  
PLEASE INFORM A MEMBER OF STAFF

# PESCE

All our fish dishes are served with spicy broccoli and dressed salad.

## **Gamberoni alla Griglia** £26.95

Grilled tiger prawns topped with a lemon citronette, served with roasted baby potatoes or skin on fries.

## **Branzino al Limone** £29.95

Grilled sea bass fillets in a lemon, white wine, garlic and parsley sauce, served with roasted baby potatoes or skin on fries.

## **Salmone Grigliato** £28.95

Grilled salmon fillets, served with roasted baby potatoes or skin on fries.

## **Grigliata di Pesce** £36.95

Platter of grilled sea bass, salmon, squid and a tiger prawn, served with lemon, mayonnaise and roasted baby potatoes or skin on fries.

## **Mare e Monti** £47.95

Platter of grilled fish and meats, including scallops, salmon, tiger prawns, fillet steak, spicy pork sausage and chicken breast, served with roasted baby potatoes or skin on fries.

## **Frittura di Pesce** £34.95

Mixed fried fish with sea bass, salmon, squid and a tiger prawn, served with lemon, mayonnaise and roasted baby potatoes or skin on fries.

## **Orata alla Piastra** £36.95

Grilled whole sea bream and a lemon, mustard and honey citronette, served with roasted baby potatoes or skin on fries.

## **Zuppa di Pesce** £25.95

Rich fish stew of salmon, sea bass, squid, prawns, mussels and scallops in a spicy tomato sauce, served with focaccia.

## **Branzino e Salmone alla Sorrentina** £29.95

Grilled salmon and sea bass fillets finished in a white wine, olive, caper and garlic sauce, served with roasted baby potatoes or skin on fries.

## **Carpaccio di Polpo e Manzo** £32.95

Platter combining carpaccio of octopus and beef, served over salad, dressed in a basil, olive oil and lemon emulsion, along with toasted bread.

IF YOU HAVE ANY FOOD ALLERGIES OR INTOLERANCES  
PLEASE INFORM A MEMBER OF STAFF

# CONTORNI

## **Zucchine e Melanzane Grigliate**      **£8.95**

Grilled courgettes and aubergine finished with olive oil.

## **Broccoli alla Romana**      **£6.95**

Pan fried broccoli with garlic, chilli and olive oil.

## **Insalata Classica**      **£8.95**

Classic salad of rocket, spinach, diced tomatoes and red onion, dressed in olive oil and lemon.

## **Pane e Focaccia**      **£7.95**

Grilled Italian bread, focaccia and Sardinian Carasau, served with house made pesto.

## **Piselli al Guanciale**      **£7.95**

Pan fried peas, shallots and guanciale.

## **Olives**      **£4.95**

## **Zucchine Fritte**      **£6.95**

Crispy battered courgette fries.

## **Melanzane Fritte**      **£6.95**

Crispy battered aubergine fries.

## **Patate al Forno**      **£7.95**

Roasted baby potatoes.

**(finish with pecorino for £1 supplement)**

**(based in guanciale fat for £2 supplement)**

## **Patatine**      **£5.95**

Skin on fries.

**(finish with pecorino for £1 supplement)**

## **Garlic Bread**      **£7.95**

Toasted sourdough rubbed with garlic, served with dressed salad.

## **Cheesy Garlic Bread**      **£9.95**

Toasted garlic bread with baked mozzarella and pecorino, served with dressed salad.

IF YOU HAVE ANY FOOD ALLERGIES OR INTOLERANCES  
PLEASE INFORM A MEMBER OF STAFF

# DOLCI

---

**Tiramisu** **£10.95**

Classic Italian tiramisu made with Kahlua and Vecchia Romagna.

**Ferrero Rocher Cremoso** **£10.95**

Decadent and silky chocolate-based ganache, finished with crushed Ferrero Rocher.

**Pannacotta** **£7.95**

Traditional Italian panna cotta served with chocolate sauce or marinated strawberries.

**Torta Ricotta e Pere** **£9.95**

Delicate ricotta and pear cake served with chocolate sauce or marinated strawberries.

**Pesche al Vino** **£9.95**

A Roman speciality - sliced peaches marinated in white wine, sugar, basil and mint.

**Torta Della Nonna** **£9.95**

Vanilla and lemon custard tart, served with whipped cream and marinated strawberries.

**Torta di Mele** **£9.95**

Warm apple tart, served with whipped cream and marinated strawberries.

**Fragole con Panna** **£7.95**

Sliced strawberries marinated in lemon, orange and honey, finished with whipped cream.

**Affogato** **£7.95**

Vanilla ice cream drowned in hot espresso.

**Tagliere Misto di Formaggi** **£18.95**

Platter of Italian cheeses with Gorgonzola, taleggio, Pecorino Romano and pecorino sardo, served with caramelised onions, chilli honey, olives and Sardinian Carasau.

IF YOU HAVE ANY FOOD ALLERGIES OR INTOLERANCES  
PLEASE INFORM A MEMBER OF STAFF